



Salads

Simple Green Salad V GF DF NF 12.

Baby greens, heirloom tomato, cucumber, radish, carrots

The Greek V GF 14.

Baby greens, heirloom tomato, cucumber, red onion, kalamata olives, pepperoncini, feta cheese, Greek dressing

Roasted Beet & Goat Cheese V GF NF 14.

Baby greens, cucumber, heirloom tomato, red onion, balsamic reduction, EVOO

Add Protein to Any Salad

Chicken 10. | Shrimp 9. | Brisket 8. | Bacon 4. | Tofu 6.

Entrées

Haddock NF 29.

Wafer and garlic encrusted fresh baked lemon-buttered haddock, rice pilaf, vegetable du jour

Grilled Statler Chicken GF NF 28.

Statler chicken breast topped with tomato confit and pomegranate glaze, mashed potato, vegetable du jour

Ahi Tuna Steak GF DF NF 27.

Pan-seared tuna, fresh mango salsa, vegetable rice, honey ginger soy glaze

Eggplant Parmesan V NF 24.

Classic fried eggplant, house-made marinara, linguini

Pork Tenderloin GF DF NF 26.

Garden vegetables, sesame chili soy glaze, rice pilaf

Coconut Curry Rice Bowl V GF DF 26.

Tofu, garden vegetables, coconut curry sauce, vegetable rice

Chef's Favorite Bolognese NF 32.

Wagyu beef, Robie Farm pork, creamy bolognese sauce, linguini

Linguini Alla Vodka with Shrimp NF 28.

Heirloom tomato, parmesan, tomato cream sauce

New York Strip GF NF 41.

12 oz Certified Angus, seasoned, grilled, port wine demi glaze, mashed potato, vegetable du jour

Side Options

French Fries 6. | Rice 6. | Vegetable Du Jour 6. | Side Salad 7. | Bolognese Sauce 12.

We are unable to accommodate substitutions. Please notify us of any allergies and we will be happy to accommodate. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

Starters

Shrimp Cocktail NF DF GF 14.

House made cocktail sauce

Hummus Plate V NF 15.

Heirloom tomato, cucumber, kalamata olives, feta cheese, pepperoncini, toasted pita bread

Chicken Wings NF DF 15.

House marinated, golden fried, fresh celery; BBQ, Buffalo or Sweet Garlic Chili sauce

Bruschetta V NF 14.

Heirloom tomato, fresh basil, feta, garlic, balsamic glaze, EVOO

Southwestern Chicken Eggroll NF 14.

Pulled chicken, black bean, corn, house made chipotle ranch

Pork Dumplings NF DF 13.

Smoked soy and lime dipping sauce

Stuffed Grape Leaves V GF NF 12.

Herbed rice, cucumber garlic yogurt sauce

Pub Menu

Fried Chicken Sandwich NF 18.

Fried chicken breast, honey sriracha aioli, greens, tomato, Cabot cheddar cheese

Chicken Quesadilla NF 16.

House marinated grilled chicken, Cabot cheddar cheese, fresh pico de gallo, sour cream

Hummus & Beet Wrap V NF DF 16.

Baby greens, tomato, cucumber, carrot, fries

Grilled Caprese Sandwich V NF 16.

Fresh mozzarella cheese, beefsteak tomato, pesto, sourdough, fries

Fish & Chips NF DF 22.

Sam Adam's battered, golden fried haddock, house made tartar sauce, fries

Maple BBQ Brisket NF DF 18.

Pickled red onion, brioche bun, fries

Wagyu Beef Burger NF 20.

Grilled beef patty, Cabot cheddar cheese, caramelized onion aioli, baby greens, tomato, fries

Prime Rib Steak & Cheese NF 21.

Shaved prime rib, grilled onions, cheddar, horseradish cream sauce, sub roll, fries

V Vegetarian · DF Dairy Free · NF Nut Free · GF Gluten Free

Rates are subject to 9% VT Meals Tax