



Soup Du Jour \$5

House-made from local farms to your table

Robie Flank Steak Canape \$12

Marinated Robie Farm's Flank Steak with Molasses & Balsamic Glaze served on toasted Baguette

Candied Walnut Winter Salad \$10

Baby Greens, Grape Tomato, Candied Walnuts, Gorgonzola Cheese and House-made Maple Balsamic Vinaigrette

Simply Local Mixed Greens \$7

Baby Greens, Grape Tomato, Cucumber, Radish, Carrots with your choice of dressing

Add Chicken \$6, Salmon \$10, or Steak \$12



Our Farm to Table Local Partners:

Cabot (cheeses), Jasper Hill (cheeses), Little Leaf Farm (greens), Misty Knoll Farm (chicken), Robie Farm (cheese, beef & pork), Blackriver Produce

*Look here for
Daily Chef Creations...*

Chester Pork Tenderloin \$24

Herb Pan Gravy, Chevre Mashed Potato & Vegetable du jour

New Haven Seared Chicken \$24

Seared Chicken Breast served with Wild Mushroom Ragout, Mashed Potato & the Vegetable du jour

Orford Grilled NY Strip \$32

Topped with Herb Butter, served with Truffle Fries & our Vegetable du jour

Vermont Maple Mustard Salmon \$26

Fillet of Salmon topped with Vermont Maple Mustard, served with Rice Pilaf & the Vegetable du jour

Humble Pasta Primavera \$22

Local Seasonal Vegetables, White Wine Butter Sauce over Linguini



Please notify your server 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.