

APPEZIZERS

FLASH FRIED CALAMARI ^{NF}	19
banana peppers, arugula, arrabiata sauce, preserved lemon aioli	
THAI CRAB CAKE ^{NF/DF}	24
lemongrass aioli, arugula, micro wasabi	
BEEF CARPACCIO * ^{NF/DF}	26
tenderloin, focaccia croutons, truffle aioli, shaved red onion, lemon zest, fried capers, micro arugula	
CHERRY PEPPER ^{GF/NF}	19
PORK NACHOS	
banana peppers, cherry peppers, scallion, tomato, flash fried potato chips, pepper jack cheese	
BANG BANG SHRIMP ^{NF/DF}	28
creamy sweet chili lime sauce	
CAVIAR MINI HOTDOGS ^{NF}	36
Nathan's All Beef Hotdogs, fried egg mustard sauce, pickled red onion, dill oil, Belgian Ossetra Caviar	

RAW BAR ^{GF/NF/DF}

DAILY OYSTER SELECTION *	MP
SHRIMP COCKTAIL	26
spicy cocktail sauce, horseradish	
SPICY TUNA TARTAR *	24
crisp wontons, ponzu, micro wasabi	
COLOSSAL CRAB COCKTAIL	27
chipotle remoulade, micro cilantro	
LOBSTER COCKTAIL	33
1 lb steamed, mimosa dressing	

CAVIAR SERVICE* ^{NF} ROYAL BELGIAN OSSETRA 175

served with
assorted roes, blinis, toast points,
potato cakes, hardboiled egg,
red onion, crème fraiche

Beluga Caviar available with pre order

SOUP & SALAD

SOUP DU JOUR	8/14
prepared fresh daily	
NEW ENGLAND ^{NF}	9/15
CLAM CHOWDER	
oyster crackers, mini Tabasco, chopped bacon	
BEEFSTEAK CHILI ^{GF/NF}	9/16
tortilla chips, sour cream, cheddar, scallion	
ARCADIAN LETTUCES ^{GF/NF/DF}	11/17
hearty mixed field greens, shaved radish, tri-colored carrots, cucumber, heirloom cherry tomatoes, balsamic vinaigrette	
CLASSIC CAESAR ^{NF}	11/17
torn garlic herb focaccia, shaved parmesan reggiano, caesar dressing	
FALL HARVEST CHOPPED ^{GF/NF}	14/19
iceberg, romaine, radicchio, roasted Delicata squash, dried cranberries, green apple, shaved brussel sprouts, Vermont Creamery goat cheese, candied pecans, maple dijon vinaigrette	
HEIRLOOM TOMATO & ^{GF/NF}	16/26
BURRATA SALAD	
Maplebrook burrata, sliced heirloom tomatoes, Hawaiian black salt, saba dressing, extra virgin olive oil	

ADD ONS ^{GF/NF/DF}

GULF OF MAINE SALMON *	17
MISTY KNOLLS CHICKEN BREAST	10
GRILLED WAGYU COULOTTE *	26
COLOSSAL GRILLED SHRIMP	18

ON A ROLL

SMC BURGER * ^{NF}	24
8 oz prime burger, Shelburne Farm 2-year Cheddar, buttered brioche bun, bibb lettuce, red onion, beefsteak tomato	
BOB'S BURGER * ^{NF}	23
Gulf of Maine salmon, Shelburne Farm 2-year Cheddar, buttered brioche bun, bibb lettuce, red onion, beefsteak tomato, spicy aioli	
BEYOND BURGER	20
6 oz vegan patty, bibb lettuce, tomato, red onion	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions-VT Dept of Health.

COMPOSED ENTRÉES

PAN ROASTED CHILEAN SEA BASS ^{GF/NF/DF}	52
roasted beet puree, sautéed English peas, blood orange segments	
MAPLE & BROWN SUGAR GLAZED GULF OF MAINE SALMON*	38
brown & wild rice pilaf, grilled asparagus ^{GF/NF/DF}	
MISTY KNOLLS ALL-NATURAL AIRLINE CHICKEN BREAST	36
spinach and Maplebrook ricotta stuffed sweet potatoes, thyme pan sauce ^{GF/NF/DF}	
BRAISED DOMESTIC LAMB SHANK ^{GF/NF/DF}	52
rosemary polenta, roasted brussels sprouts, braising jus	

PASTA

LOBSTER MAC & CHEESE ^{NF}	39/58
fresh North Atlantic lobster, cavatappi pasta, Grafton Cheddar cheese sauce, fried breadcrumbs	
HOUSE MADE TAGLIATELLE BOLOGNESE ^{NF}	28/41
ground Morgan Brook Wagyu and Jersey Girl Veal, chianti, tomato strips, Maplebrook burrata, micro basil	
ROASTED VEGETABLE VEGAN RAVIOLI ^{NF/DF/V}	19/28
golden tomato sauce, basil	

A LA CARTE ENTRÉES

STEAK *

all cuts are Certified Angus Beef

10 oz Flat Iron	8 oz Filet
48	58
12 oz Prime Strip	16 oz Cowboy
78	74

SHAREABLE SIDES

STARCH

15

Giant Hashbrown ^{NF}
crème fraiche, Ossetra, chives
Roasted Garlic Whipped Potatoes ^{GF/NF}
Jalapeno Creamed Corn ^{GF/NF}
Thyme Roasted ^{DF/GF/NF}
Fingerling Potatoes

VEGETABLE

15

Harissa and Honey Roasted ^V
Heirloom Carrots
Balsamic Roasted Brussels Sprouts ^V
Grilled Asparagus Truffle Pangrattato ^{NF}
Roasted Wild Mushroom Blend ^V
Sautéed Garlicky Spinach ^V

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