



APPETIZERS AND SALADS

Corn Chowder

Shelburne Farms cheddar crouton 10.

Grilled Vermont Cavendish Quail

brussels sprouts & radishes, caramelized apples, lemon-thyme vinaigrette 14.

Hand-Chopped Steak Tartare

roasted corn, salsa verde, cilantro, chipotle 14.

Roasted Corn and Red Pepper Salad

Market Garden greens, blue cheese, Jacob's Cattle beans, champagne vinaigrette 13.

Delicata Squash and Apples

Shelburne Farms 3 year cheddar, candied walnuts, apple cider vinaigrette 11.

House Charcuterie

micro green salad, house-made mustard and pickles 14.

Market Garden Summer Tart

*herbed goat cheese, eggplant, radishes, ground cherries, peppers,
roasted onions, beets, micro greens 12.*

Beet Salad

feta cheese, mixed greens, brown butter vinaigrette 11.

Market Garden Greens

maple-balsamic vinaigrette 9.

Feast of the Fields

*eggplant, D'Avignon radishes, bruschetta, roasted turnips,
parsnip purée, parsnip chips, sunchoke spread 11.*

ENTREES

Grilled Vermont Pork Loin

apple-cornbread stuffing, 'Honey Crisp' apple chutney, pork-white wine reduction 28.

Vermont Venison

*fall vegetable bread pudding, Shelburne Farms cheddar,
stewed Market Garden peppers, shallot-red wine sauce 26.*

Moroccan-Spiced Vermont Tofu

celeriac purée, sunchoke-mushroom-pepper ragù, balsamic glaze 24.

Pan Seared Scallops

succotash, caramelized onion mashed potatoes, lobster beurre blanc 27.

Housemade Sage Ravioli

delicata squash, foraged mushrooms, walnuts, Shelburne Farms cheddar, apple squash sauce 24.

Grass-fed Vermont Beef

Market Garden vegetables, tomato-onion relish, horseradish-sour cream gratin 29.

Grilled Misty Knoll Chicken

sage and butternut squash linguine, locally foraged pheasant back mushrooms, brussels sprouts 26.

*An 18% gratuity will be added to parties of eight or more guests.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne
illness, especially if you have certain medical conditions.*