



APPETIZERS AND SALADS

Heirloom Tomato and Vermont Goat Cheese Soup

roasted porcini mushrooms. 11.

Caprese Salad

heirloom tomatoes, mixed greens, house mozzarella, tomato water emulsion. 12.

Feast of the Fields 11.

Vermont Cavendish Quail

pine nut-roasted corn relish, arugula and wax bean salad. 15.

Wild Mushroom Flatbread

crinkle cress, Boston Post Dairy goat cheese spread. 12.

Grilled Shelburne Orchards Peach Salad

mixed greens, Champlain Creamery triple crème cheese, spiced walnuts, port vinaigrette. 11.

Hand-Chopped Steak Tartare

onion jam, pickled summer vegetables, chive-basil pesto. 14.

Market Garden Greens

raspberry vinaigrette. 9.

ENTREES

Seared Day Boat Scallops

Vermont Smoke and Cure bacon, cous cous, lobster-sweet corn broth. 30.

Market Garden Tomato Tagliatelle

roasted heirloom tomato sauce, basil, arugula, olive oil. 24.

Shelburne Farms Lamb

roasted leg and loin chop, turnip-potato gratin, baby onion confit. 30.

Grilled Grass-Fed Beef

baby carrots, leeks, duckfat roasted fingerling potatoes, porcini mushroom butter. 33.

Pan Roasted Misty Knoll Chicken

saffron pappardelle, wild mushrooms, Moroccan spiced cream sauce. 26.

Shelburne Farms Veal Scallopine

buttercup squash spaetzle, braised napa cabbage, Bayley Hazen blue cheese sauce. 28.

*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.*