



SHELBURNE FARMS

APPETIZERS AND SALADS

Market Garden Sunchoke Soup

wild ramp purée. 11.

Grilled Smoked Asparagus and Fresh House Mozzarella

mixed greens, warm bacon vinaigrette. 11.

Grilled Vermont Cavendish Quail

cous cous, radishes, pea sprouts, creamy mint dressing. 14.

Market Garden Greens

rhubarb maple-balsamic vinaigrette. 9.

Market Garden Spring Vegetable Flatbread

fiddleheads, radishes, wild mushrooms, ramps, micro greens. 12.

Hand-Chopped Steak Tartare

pheasant back mushrooms, pickled ramps, chive pesto, micro greens. 14.

Jerusalem Artichoke and Radish Salad

Vermont tomato, grilled ramps, chive-buttermilk vinaigrette. 11.

ENTREES

Vermont Pork Saltimbocca

Shelburne Farms cheddar polenta, wilted greens, rhubarb sauce. 28.

Pan Seared Day Boat Scallops

warmed lobster and fennel slaw, smoked 'Vidalia' onion cream sauce. 27.

Saffron Rice Flour Lasagna

house-made ricotta cheese, roasted tomatoes, shiitake mushrooms, fiddleheads. 24.

Vermont Stuffed Rabbit Leg

rabbit sausage, ramp flan, roasted tomato, sorrel oil. 26.

Grass-fed Vermont Beef

locally foraged wild mushrooms, fiddleheads, potato salad, blue cheese butter. 33.

Grilled Misty Knoll Chicken

Vermont Creamery goat cheese, 'Yukon Gold' mashed potatoes, pea sprouts, fiddleheads, maple glaze. 28.

Pheasant Back Mushroom and Brown Rice Casserole

Shelburne Farms cheddar cheese, marinated tofu, fiddleheads, ramps, tarragon,. 24.