



APPETIZERS

Butternut Squash Soup 9
balsamic reduction, walnuts, crispy sage

Caesar Salad 12
hearts of romaine, brioche croutons, parmesan crisps

Tuna & Avocado Salad 16
wasabi caviar, green onions, crispy shallots

Fried Calamari 13
chipotle aioli, lemon

Belgian Endive Salad 12
blue cheese, candied walnuts, champagne vinaigrette

Sautéed Asparagus 9
scallions, garlic, ginger, soy sauce

Roasted Red & Golden Beet Salad 14
macadamia nuts, truffled goat cheese mousse, hazelnut oil

Mac & Cheese 10

Tomato Bruschetta 12
parmesan cheese, micro basil, extra virgin olive oil

Grilled Cheese Sliders 9
aged gruyere, tomato spread, tiny pickles

Artisanal Cheese Plate 16
seasonal cheeses dried fruit, nuts, country bread

½ Price Bottles of Wine Every Sunday Night

Monday Night Prix-Fix:

\$25 Two Course Menu Includes One Beer or One Glass of Wine



ENTREES

Homemade Pappardelle 19
shitake mushrooms, garlic, white wine, white truffle oil

Fall Risotto 14/19
sweet and spicy sausage, broccoli rabe, parmesan

Pan-Roasted Salmon 24
sautéed bok choy, ginger, white soy glaze

Spinach & Ricotta Ravioli 18
homemade pasta, butter, sage

Seared Diver Scallops 28
cauliflower puree, brown butter, wild arugula

Organic Chicken 23
curried cous-cous, dried fruit, coconut sauce

Double Cut Pork Chop 26
grilled pineapple chutney, asparagus, garlic mashed potatoes

Vermont Cheddar Burger 18
lettuce, tomato, dill pickle, special sauce

Veggie Burger 14
soybean, sautéed mushroom, sprouts
with cheese 15.50

Turkey Burger 14
spinach, shredded carrots, lettuce, tomato, onion
with cheese 15.50

Mediterranean Lamb Burger 19
feta cheese, black olives, cucumbers

Garlicky Garlic Fries 6

all burgers come with market salad or garlic fries

20% gratuity added to parties of 6 or more

