



Cheese and Charcuterie

Our cheese and charcuterie are sourced from Artisan producers in Vermont and New England.

Each board is accompanied with cornichons, seasoned Mediterranean olives, spicy mustard, pickled red onions, fig compote, toasted baguette, smoked almonds and apple slices

Cheeses:

Cellars at Jasper Hill-Bayley Hazen Blue / Neighborly Farms-Cow Milk Feta / Cabot-Cloth Bound Cave Aged Cheddar / Consider Bardwell Farms-Rupert / Vermont Shepherd-Invierno / MapleBrook Farms-Smoked Mozzarella / Vermont Butter & Cheese-Chevre

Charcuterie:

House Cured Duck Prosciutto / Vino-Rosso Salami / Rabbit & Pork Cheek Pate / Wild Boar Salami / Prosciutto / 'Nduja

Choose:

3 for \$20 or 6 for \$38

Snacks

Sea Salt & Pepper Chips 10

Truffle & Parmesan Pomme Frites 15

Sweet Potato Fries 10

Tater Tot Poutine 15

House made dipping sauces:

Roasted Garlic Aioli / Maple Sriracha Aioli / Prosciutto & Grilled Onion Dip / Mounted Cat Sauce

New England Clam Chowder 10

With New England fresh clams, Vermont cream and Vermont smoked bacon

Marinated Mediterranean Olives & Cow Milk Feta 12

Chicken Wings 14

Pound of wings with choice of house made sauces:

Traditional Buffalo / Maple Sriracha / Honey Garlic

Salads

Baby Iceberg Salad 12

Blue cheese dressing, port wine reduction and Bayley Hazen blue cheese

Traditional Caesar Salad 13

Crisp romaine, croutons, House Made Caesar dressing and white anchovies

Seasonal Roasted Vegetable Salad 15

Parsnips, golden beets, red peppers, fennel and oven dried tomatoes with roasted red pepper vinaigrette topped with Vermont chevre

Add: Chicken \$6 / Strip Steak \$10 / Salmon \$10 / Burger Patty \$8



Flatbreads

Duck Confit 16

Duck confit, fig preserves, Bayley Hazen blue, caramelized onion and watercress

Roasted Vegetable 13

Roasted parsnips, golden beets, fennel, red peppers, shaved parmesan and roasted garlic base

Vermont Margherita 14

Smoked mozzarella, oven dried tomatoes & olive oil

Handhelds

Vermont Blue Cheese Burger 20

Custom brisket and short rib ground patty, Jasper Hill Hazen Blue Cheese, caramelized onions, VT smoked bacon, bibb lettuce and tomato

Mounted Cat Burger 16

Custom brisket and short rib ground patty, bibb lettuce, tomato, and red onion, Cabot cloth bound cheddar and brioche bun

Salmon & Sweet Potato Burger 16

Oven dried tomato, whole grain mustard aioli, watercress on a brioche bun

Impossible Burger 20

Vegan burger patty, bibb lettuce, tomato, and red onion on a brioche bun

Green Mountain BLT with Cabot Cheddar 15

Fresh tomatoes, Cabot cloth bound cheddar cheese, Vermont thick cut smoked bacon, bibb lettuce and basil aioli, on a Local sourdough bread

Winter Caprese Sandwich 14

Maple Brook Farm smoked mozzarella, watercress, oven dried tomatoes on a rustic baguette

Mains

Duck Confit 30

Sherry & fig duck demi gloss, roasted Cipollini risotto and haricot verts

Au Poivre NY Strip Steak 34

Pepper crusted 12oz choice strip steak, brandy Dijon demi gloss, roasted fingerling potatoes and haricot verts

Cornish Hen Under Brick 26

Olive Oil, garlic, thyme & lemon marinated Cornish hen, roasted fingerling potatoes and haricot verts

Cedar Plank Salmon 28

Sweet pea sauce and oven dried tomato risotto

Baba Ganoush 22

Rustic baba ganoush, crispy polenta and watercress