



Summer Dinner Menu

• Starters •

Shrimp Cocktail NF DF GF 15.
House-made cocktail sauce

Chicken Wings NF DF 16.
House-marinated, golden fried, fresh celery;
Buffalo, BBQ or Garlic Teriyaki sauce

Pork Dumplings NF DF 14.
Smoked soy and lime dipping sauce

Tuna Tartare NF GF 18.
Avocado mousse, Tobiko caviar, ponzu, crispy corn tortilla

Fried Oysters NF 17.
Lemon caper aioli, cherry peppers

Caprese V NF 15.
Fresh mozzarella, basil, tomato, aged balsamic glaze, warm
baguette, EVOO

Hummus Plate V NF 16.
Grape tomato, cucumber, kalamata olives, feta cheese,
pepperoncini, warm pita bread

Stuffed Grape Leaves V GF NF 14.
Herbed rice, cucumber garlic yogurt sauce

Mezze Trio V 18.
Hummus, falafel, stuffed grape leaves, warm pita

• Pub Menu •

Fried Chicken Sandwich NF 18.
Fried chicken breast, honey sriracha aioli, greens, tomato, Cabot
cheddar cheese, fries

Chicken Quesadilla NF 16.
House-marinated grilled chicken, Cabot cheddar cheese, fresh pico
de gallo, sour cream

Hummus & Beet Wrap V NF DF 16.
Baby greens, tomato, carrot, cucumber, fries

Grilled Caprese Sandwich V NF 17.
Fresh mozzarella, tomato, pesto, sourdough, fries

Falafel & Hummus Wrap V NF 16.
Baby greens, tomato, cucumber, pickle, cucumber garlic yogurt
dressing, fries

Fish & Chips NF DF 22.
Sam Adam's battered, golden fried haddock, house made tartar
sauce, fries

Maple BBQ Brisket Sandwich NF DF 18.
Pickled red onion, brioche bun, fries

Wagyu Beef Burger NF 21.
Grilled beef patty, Cabot cheddar cheese, caramelized onion aioli,
baby greens, tomato, fries

Prime Rib Steak & Cheese NF 22.
Shaved prime rib, grilled onions, Cabot cheddar cheese, horseradish
cream sauce, sub roll, fries

• Salads •

The Green Salad V GF DF NF 13.
Baby greens, heirloom tomato, cucumber, radish, carrots, choice
of dressing

The Greek V GF 16.
Baby greens, tomato, cucumber, red onion, kalamata olives,
pepperoncini, feta cheese, Greek dressing

Roasted Beet & Goat Cheese V GF 17.
Baby greens, cucumber, tomato, red onion, apple, candied walnut,
balsamic reduction, EVOO

Add Protein to Any Salad
Chicken 10. | Shrimp 9. | Brisket 9. | Bacon 5.
Tofu 6. | Falafel 8.

• Entrées •

Grilled Statler Chicken GF NF 28.
Statler chicken breast, tomato confit, pomegranate glaze, herb
mashed potato, vegetable du jour

Haddock Filet NF 31.
Wafer and garlic encrusted fresh baked lemon-buttered haddock,
rice pilaf, vegetable du jour

Ahi Tuna Steak GF DF NF 28.
Pan-seared tuna, fresh pineapple salsa, vegetable rice, honey
ginger soy glaze

Pork Tenderloin Stirfry GF DF NF 27.
Garden vegetables, sesame chili soy glaze, rice pilaf

Thai Coconut Curry V GF DF 27.
Tofu, garden vegetables, coconut curry sauce, vegetable rice

Eggplant Parmesan V NF 26.
Classic fried eggplant, house-made marinara, mozzarella, linguini

Moroccan Chicken Tagine NF GF 29.
Marinated chicken, seven spice, onion, pepper, mushroom,
tomato garlic sauce, mozzarella, vegetable rice

***Chef's Favorite* Bolognese** NF 32.
Wagyu beef, Robie Farm pork, creamy bolognese sauce, linguini

Shrimp Scampi NF 29.
Garlic butter, white wine, lemon juice, chili flakes, parsley,
linguini

New York Strip GF NF 41.
12oz Angus beef, seasoned, grilled, caramelized onion, veal demi,
herb mashed potato, vegetable du jour

Side Options

French Fries 7. | Rice 7. | Vegetable Du Jour 7. | Side Salad 8. |
Bolognese Sauce 12.

We are unable to accommodate substitutions. Please notify us of any
allergies and we will be happy to accommodate. Consuming raw or
uncooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of foodborne illnesses.

V Vegetarian • DF Dairy Free • NF Nut Free • GF Gluten Free

Rates are subject to 9% VT Meals Tax