



keeping it local since 1998

Starters

local farmer's Lettuce with honeycrisp apples, toasted walnuts, VT cheddar, french breakfast radishes and creamy buttermilk dressing \$14

sherried **Carrot Soup** with pollock fritters and green onions \$14

Mains

please select two of the three noted entrees - larger parties offer two entrée only

roasted garlic studded grilled pastured MA **Beef Tenderloin**
with grilled sweet onions, sour cream whipped potatoes,
carrots and orange béarnaise \$44

herb marinated baked **Blue Cod** fillet with cucumber-carrot sambal,
jasmine rice and thai red curry sweet potato-coconut sauce \$33

sous vide **Chicken Breast** with potato samosa, nutty braised spinach,
yogurt-cucumber salad, indian spiced red sauce and chicken skin crunch \$32

**Vegetarian Entrée Available Upon Request*

Desserts

Apple - Rum Raisin Crisp with almond - oat topping
and Mark's salted caramel ice cream \$12

S'more or Less- flourless chocolate cake with toasted marshmallow cream,
peanut butter dust, whipped cream and peanut-graham cracker crunch \$13