



ENTRÉES

Roast Turkey Croquettes 16

An Inn Classic! Mashed potatoes, baby peas, cranberry sauce & pan gravy

Grilled Chicken and Prosciutto 16

Garlic, olive oil, spinach & roasted tomatoes tossed in fresh pasta with basil pesto

Boyden Farm Naturally Raised Beef Burger 14

*Cabot cheddar, cobb smoked bacon & buttermilk onions on a fresh brioche bun ~
House cut potato fries & bourbon ketchup*

USDA Prime New York Strip Steak 35

*Simply the best ~ Served with James Beard Butter,
Crispy buttermilk onions & mashed potatoes*

Grilled Black Angus Filet Mignon 29

Pinot Noir demi glace & truffle scented mashed potatoes

Sautéed Calves Liver 23

Vermont cobb smoked bacon, sautéed onions & mashed potatoes

Harvest Cakes & Lentil Stew (vegan) 19

*Sesame encrusted cakes of red quinoa, cracked wheat & grilled summer veggies over a
Tomato~coconut curry with lentils, edamame & potato with sliced avocado*

Grilled Sugar Maple Atlantic Salmon 21

Maple~balsamic glaze & brown basmati rice

New England Style Haddock 19

Vermont cheddar cheese & cracker crumb crust with mashed potatoes

Baked Corn Polenta (vegetarian) 17

*Maplebrook Farm Ricotta, spinach, locally
Foraged mushrooms & grilled red pepper pesto*





THE DORSET INN
ON THE GREEN
ESTD 1796

APPETIZERS

Vermont Ploughman 12

Brandied chicken liver pate, Vermont Cheddar, Vermont summer sausage, apples, Onion jam & Rupert Rising brick oven bread

Prince Edward Island Mussels

White wine, garlic & tomato broth
Small 9 Large 14

Maine Rock Crab Cakes 10

Snow pea sprouts & Creole remoulade

Carrot Ginger Bisque

Vegan friendly prepared with coconut milk & exotic spices
Cup 6 Bowl 9

Roasted Whole Garlic 12

Blythedale brie, Vermont chevre, Apples, onion jam & Rupert Rising Brick oven bread

Crispy Point Judith Calamari

Puttanesca sauce & basil pesto
Small 9 Large 14

Crispy Yam Fritters 7

Warm Vermont maple syrup

Garlic ~ Mozzarella Bread 8

A Tavern Favorite!

Inquire about our VT Artisan Cheese Board

SALADS

Classic Caesar Salad

*Romaine hearts, scratch dressing, Romano cheese & herb croutons~
Anchovies gladly upon request*
Small 7 Large 12

Chop Chop Salad 7

*A fresh chop of our local market
Balsamic Vinaigrette or Creamy Vermont Bleu*

Roasted Beet Salad 9

A fanned assortment over fresh greens, Vermont Boucher Blue, Sicilian Estate olive oil & 12 year balsamic

SUMMER ENTRÉE SALADS

Spinach & Grilled Salmon 14

*Maple pecans, dried cranberries
Vermont Butter & Cheese Co. chevre
Apple cider dressing*

Warm Chicken Tenderloin 12

*Balsamic-tossed greens, walnuts, tomatoes,
Egg wedges & roasted mushrooms*

Ahi Tuna Nicoise 14

*Grilled Ahi Tuna, string beans, olives
baby potato, boiled egg, tomato & capers
in a Sherry vinaigrette*

Grilled Shrimp Caprese 14

*Organic Arugula, vine ripe tomatoes,
Maplebrook Farm mozzarella,
Sicilian Estate olive oil, balsamic reduction
and pinenuts*

Please Be Aware:

Consuming Raw or Undercooked Meat, Eggs or Seafood May Increase the Chance of Health Risk