



Beginnings



Almond & Brown Sugar Encrusted Brie <i>baked and accompanied with Vermont apples and toasted baguettes</i>	nine	Venison & Port Wine Sausage <i>grilled and served with raspberry sauce</i>	nine
Stuffed Mushrooms <i>baked with a special blend of crab & cheeses</i>	eight	Maple Glazed Rainbow Trout <i>smoked & served with Vermont maple syrup & stone ground mustard sauce</i>	ten
New England Lobster Bisque <i>garnished with fresh lobster meat</i>	ten	Seafood Cakes <i>pan seared & topped with a zesty tomato Hollandaise</i>	nine
'Green Mountain Boys' Onion Soup <i>Spanish onions simmered in our c. 1790 Taproom Ale broth, topped with a toasted baguette & melted Vermont cheddar</i>	six	Vermont Cheese Plate <i>Chef's selection, served with local apples & sliced bread</i>	eleven
Classic Shrimp Cocktail <i>chilled & served with a spicy cocktail sauce</i>	ten		



Birds of a Feather



Long Island Duckling Flambé <i>roasted and topped with blackberry demi-glacé and Gran Marnier Liqueur</i>	twenty-five
Crispy Duckling <i>roasted, topped with Moroccan dates, shallots and tawny port wine</i>	twenty-four
Chicken Picatta <i>a classic presentation sautéed with lemon, Chardonnay, butter and capers</i>	eighteen
Cidered Chicken <i>lightly floured and sautéed with Vermont apple cider and cranberries</i>	seventeen



Bounty of the Land



Filet Mignon <i>with sauce Béarnaise</i>	twenty-eight
Tournedos of Filet Mignon <i>topped with fresh lobster meat and sauce Béarnaise</i>	thirty
Steak Au Poivre <i>New York sirloin prepared with green peppercorns and a Cognac cream sauce</i>	twenty-seven
New York Sirloin <i>grilled and topped with sautéed onions</i>	twenty-five
Lamb Loin <i>with a wild mushroom Bordelaise</i>	twenty-four
Walnut Crusted Pork <i>medallions topped with a Hazelnut Liqueur and Vermont maple cream</i>	nineteen
Venison Medallions — when available <i>grilled, topped with wilted spinach, tomato, garlic and Vermont blue cheese</i>	thirty
Chef's Veal <i>sautéed with wild mushrooms and topped with a tarragon cream sauce</i>	twenty-five
Veal Marsala <i>sautéed with mushrooms and topped with sweet Marsala wine demi-glacé</i>	twenty-four
Veal Neptune <i>pan seared medallions of veal topped with lobster meat and sauce Hollandaise</i>	twenty-six
Prime Rib of Beef — Friday and Saturday — while it lasts <i>oven roasted & slowly cooked, served medium rare</i>	twenty-six

Please refrain from using cellular phones in the dining rooms.

Parties of 7 or more are subject to an 18% service charge.

Consuming raw and under cooked food, may increase your risk of foodborne illness.

Yankee Favorites

Traditional Pot Roast

brisket potted in our c. 1790 Taproom Ale, served with mashed potatoes seventeen

Bouillabaisse

selection of fresh fish and seafood steeped in dry Vermouth, tomato and fresh fennel broth twenty-one

Our take on “Mac & Cheese”

A classic comfort dish with Vermont cheddar, lobster and apple wood smoked bacon twenty-five

New England Scrod

baked with Vermont cheddar, bread crumbs, sherry and fresh lemon nineteen

Roast Tom Turkey

with corn bread and sausage stuffing, cranberry sauce and mashed potatoes seventeen

Pork Medallions

rolled in English muffin crumbs and served on a bed of apple puree eighteen

Calves Liver

pan seared, topped with sautéed onions, mushrooms and balsamic vinegar twenty

Chicken Pot Pie

chicken simmered with seasonal vegetables, topped with Vermont cheddar and mashed potatoes seventeen

Tavern Meatloaf

“Colonial Style,” topped with wild mushroom gravy, served with mashed potatoes eighteen

Vegetarian and Pasta

Tavern Pasta

a blend of scallops, shrimp and lobster in a creamy Romano cheese sauce twenty-one

Tuscan Pasta

smoked chicken, sun-dried tomatoes, Romano cheese, garlic and olive oil eighteen

Cajun Pasta

shrimp, scallops and lobster meat in a spicy cheese and cream sauce twenty-two

Vegetarian Pasta

artichokes, spinach, capers and sun-dried tomatoes, tossed in garlic, Parmesan cheese and olive oil eighteen

Vegetarian Lasagna

noodles layered with fresh vegetables, herbed tomato sauce and Ricotta cheese seventeen

From the Ocean and Streams

Atlantic Salmon

grilled, served over a bed of wilted spinach, topped with stone-ground mustard hollandaise sauce twenty-one

Shrimp Scampi

sautéed in garlic butter, Chardonnay and aromatics, served on a bed of rice twenty

Shrimp & Scallops

sautéed in Vermont honey, balsamic vinegar, shallots and aromatics, served in a ring of rice twenty-one

Sea Scallops

baked with seasoned bread crumbs, sherry and fresh lemon twenty

Fisherman’s Platter

Chef’s selection, baked with seasoned bread crumbs, sherry and fresh lemon twenty-one

Alaskan King Crab — when available

steamed 1-½ pounds with drawn butter twenty-eight



Bill of Fare — Our Colonial dining experience includes: freshly baked bread, cranberry fritters with maple butter, choice of field greens or Caesar salad, mashed potatoes or rice pilaf and fresh vegetables.

