

Small Plates

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| Dayboat Scallops | maple aioli and fall tomato BLT, Dijon horseradish drizzle ~ 15 |
| Baby Beets | frisee, Bijou goat cheese, endive, citrus, beet vinaigrette ~ 10 |
| Shrimp Dumplings | sweet corn, scallion, ginger potato, miso emulsion ~ 13 |
| Toasted Fregola Cous Cous | risotto style with butternut squash, smoked cheddar toast and quail egg ~ 11 |
| Gathered Greens | seasonal vegetables, marinated mushrooms, pepitas, 25yr. balsamic basil vinaigrette ~ 9 |
| Kurabota Pork Short Rib | root beer chipotle glaze, sweet potato mousse ~ 14 |
| French Onion Soup | smoked Grafton cheddar, braised short rib sandwich ~ 9 |
| Cesar Salad | white anchovy, butter brioche, Ascutney cheese, grilled lemon ~ 8 |
| Cavendish Quail | chopped salad, soft cooked egg, maple bacon vinaigrette ~ 12 |
| Local Vermont Cheese Tasting | daily selections ~ 5 per piece |

Supper

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| Duck Breast | crispy skin, confit and scallion pancake, sweet cabbage, orange ginger glaze ~ 24 |
| Dayboat Scallops | roasted fennel, crispy eggplant, braised tomato butter ~ 28 |
| Ribeye Steak | crushed potato, asparagus, hunter mushrooms with bacon, Bayley Blue cream ~ 32 |
| Berkshire Pork | braised greens, spaetzle sausage hash, rosemary reduction ~ 22 |
| Gnocchi | chopped spinach, roasted cippolini, vodka sauce, pecorino ~ 18 |
| Tasman Salmon | asparagus maki roll, spicy cucumber salad, fresh ginger sauce ~ 28 |
| Chicken Statler | butterball turnips, broccolini, maitake mushroom marsala ~ 22 |
| Hawaiian Blue Prawns | manilla clams, fresh linguine, house chorizo cream, cherry peppers ~ 28 |
| Stuffed Piquillo Peppers | bulgur wheat, tomato coconut curry, sugar snaps ~ 20 |
| Notch Burger | chorizo chili, maple onions, cheddar, farm egg, hand cut fries ~ 18 |

Sides

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| Broiled Asparagus | olive oil, sea salt, 25 yr. balsamic ~ 5 |
| Broccolini | fresh garlic, olive oil, shaved cheese ~ 5 |
| Hand Cut Fries | Vermont cheddar fondue ~ 7 |
| Sugar Snap Peas | miso glaze ~ 4 |



Steve Sicinski, Executive Chef | **Cortney Quinn, Chef de Cuisine**
Neil Archibald & Tyler John, Restaurant Managers

All prices are subject to either a 9% Vermont State Meals Tax & 1% Local Tax or 10% Vermont State Beverage Tax & 1% Local Tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.