

The background consists of several overlapping, semi-transparent circular shapes in various shades of gray and light blue. A solid dark gray circle is positioned in the upper right quadrant. The word "MENU" is centered in the lower half of the image.

MENU

est + juice 2 lemons
olive oil
clove roasted ginger
4 lb basil

lb potato
yolks
c flour
5lb

(2 lbs yield)

FOOD (+FUN)

People say that there is eating, and then there is dining. We think the real inspiration comes when you mix food & drinks with fun - when there's a bit of adventure involved.

Kick back and explore...experience the notion that food can be playful & passionate at the same time. And that beer, wine and drinks, done well, are the craft that compliments the process.

We chose this setting as the ultimate condiment. Not for nothing, but the view is pretty awesome. Sprinkled or poured.

Experience our inspirations.
Enjoy.
Come back soon.

Handwritten calculations:
176
96
272
226
215

NIBBLES BITS-BINGE

- chef's collection of bar nosh
- a prelude to something bigger
- the means to an end

Roost Wings 8

Best on the street

Pierogi 6

Fennel + Farmer's Cheese + Anise Onion Cream

Pork Belly Tacos 7

Serrano Jam + Cabbage + Cotija Cheese

Deviled Egg Salad 6

Pickled Celeriac + Monkey Spice + Pumpernickel

Chicken & Broccoli 7

Tempura Livers + Crowns, Ginger Sauce + Sambal

Beet Roast 7

VT Goat Cheese + Frisee + Hazelnuts + 25 yr. Balsamic

Kale Bruschetta 7

Our Bread + Our Caesar + Halfpipe Cheese + Marinated Tomato

East Coast Scallops 9

Cobb Bacon + Curry Salt + Orange Butter

Margherita Fries 6

Lime Salt + Tequila Salsa + Smoked Mozzarella

Fried Avocado 7

Gingered Seaweed + Cashew Sauce + Light Batter

Stuffy Clams 7

Tarragon Butter + Chile Relish

Frito Pie 7

Pot Roast Chili + Slow Cooked Beans + VT Cheddar + Herbs + Lime

Shrimp Dumplings 8

Sweet + Spicy Cabbage + Miso Emulsion + Roasted Corn

1 Hop olive
2 lemon juice
1 hot sauce
150 vinegar
2 lemon juice + 2 hot
Hoisin
102
2327 cal
7.36 pro

200 bell
Dill
Cashews
Seeds

MEAT & CHEESE

- primal necessity
- common and simple appreciations
- experienced craft and care

Tarentaise

Cow's Milk, Nutty, Creamy, Complex
Spring Brook Farm, Reading, VT

Couple

Goat's Milk, Dense, Creamy, Citrusy
VT Butter and Cheese Creamery, Websterville VT

Madison Blue

Cow's Milk, Soft, Fudgy, Piquant
Boucher Family Farm, Highgate, VT

Clothbound Cheddar

Cow's Milk, Bold and Nutty
Grafton Village Cheese Co., Grafton, VT

Domestic Prosciutto

Salty, Sweet
La Quercia Cured Meats, Norwalk IA

Finocchino Salami

Fennel, Garlic
Olympic Provisions, Portland OR

Smoke Pepperoni

Smoky, Spiced
VT Smoke and Cure, Barre, VT

Summer Sausage

Mild, Fresh
VT Smoke and Cure, Barre, VT

Soppressatta

Garlic, Black Pepper, Chile
Olympic Provisions, Portland, OR

Per Serving 7 | 3 for 18 | 5 for 26

Served with good mustard, pickles, and Jan's Farmhouse Crisps

MEAT, small dice

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Small dice
ed garlic

1/2 cup
an

but ground

(Poppy Seed Margarita)

cl. Garlic

shallot

1/2 cup

1/2 cup

1/2 cup

1/2 cup

1/2 cup

1/2 cup

1/2 cup

1/2 cup

1/2 cup

1/2 cup

1/2 cup

LUNCH TO LATE

- our commitment to the sandwich
- a bowl outside of the bread
- underrated satisfaction

Pub Burger 14

Bacon + Onion Hash, Beech Shrooms + Cheddar

Chicken Thigh 12

House Rub + Marinated Tomato + Frisee + Maytag Blue Spread

Grilled Cheese Premium 10

Crusty Bread + Herb Butter + Tomato Relish + VT Cheddars

Roasted Porchetta 11

Fennel + Garlic + Cherry Pepper Relish + Smoked Mozzarella

Veggie Burger 12

Quinoa + Celery Slaw + Secret Sauce + Beer Pickles

BLT 11

Cobb Bacon + Seasoned Avocado + Pressed Bread

Local Greens 10

Avocado + Cashews + Egg + Farmstand Veggies + Yuzu Vinaigrette

Add Chicken 7 | Add Beef or Available Fish 9

Handwritten notes:

3 02

83.98

3.55 pro

12.84 carb

3.08 fat

202 serum

56.62

2.4 P

8.66

2.0

milk

blend, strain

2.5 to 3 qts.

2

2

THE PM PROCESS

- comfort implied
- necessary sustenance
- foregone conclusions

Veal Meatballs 21

Rigatoncini Pasta + Whiskey Fennel Sausage + Summer Herb Sauce

Skirt Steak 24

Obrien Potatoes + Tomato Relish + Pea Green Salad

Diver Scallops 28

Udon + Kale + Rock Shrimp + Spicy Corn Broth

½ Pressed Chicken 22

Pearled Mac n Cheese + Board Dressing + Aleppo Chile Flake

Smoked Kielbasa 17

Kimchee Kraut + Hunter Mushrooms + Strong Mustard

5:30 to close

skins

SAUCE SALMON - RED MISO BROTH

oil
ONION
lic

1/2 tsp paprika
1 slice ginger
.5 sake

ashtray

Asparagus

Thank You

We thank some of our featured producers - local, regional, frequent or occasional. You make our jobs easy.

Vermont Smoke and Cure
North Country Smokehouse
Three Crows Farm
Jan's Farmhouse Crisps
Nebraska Knoll Sugarhouse
Mansfield Dairy
Misty Knolls Farms
Vermont Rabbitry
Northeast Family Farms
The Maine Grind
Cabot Dairy Cooperative Creamery
Honolulu Fish Company
Foods in Season
The Chef's Garden
Laughing Moon Chocolates
Olympic Provisions Salumeria
La Quercia Cured Meats
Blythendale Farm
Grafton Village Cheese Company
Broken Arrow Ranch
Lazy Lady Farm
Vermont Butter and Cheese Creamery
Spring Brook Farm
Cobb Hill Farm
Consider Bardwell Farm
Jasper Hill Farm
Maplebrook Farm
Bonnieview Farm
Blue Ledge Farm
Mt. Mansfield Creamery
Vermont Farmstead Cheese Company
Willow Hill Farm
Brave Coffee and Tea Company

Half Burgers

GROUND Buffalo

Day mustard

crisis

W. h. shire

~~scribble~~

PROVISIONS

cr

MATO Curry

Red wine

low garlic

Fresh ginger

BASIC Leaves

juice 3 lines

curry paste mushroom

702 Raw
302 cooked

yield

105 per 3



4000 Mountain Road
Stowe, VT 05672
802.253.6471