

APPETIZERS

Maine Jonah Crab Cakes

*Roasted Apple Mayonnaise, Pickled Red Cabbage & Jicama
Thirteen Dollars*

Hudson Valley Foie Gras

*Truffled Potato Rosti Cake, Poached Duck Egg & Mushrooms
Seventeen Dollars*

Butternut Squash & Barley Stuffed Cabbage

*Roasted Beet "Demi Glace"
Ten Dollars*

Escargot Blanquette

*Organic Burgundy Snails, Pearl Onions, Sweet Potatoes & Parsnips in a Garlic Parsley Sauce with Crispy Fennel
Twelve Dollars*

Oysters on the Half Shell

*Daily Selection with Chili Pepper Mignonette and Fresh Grated Horseradish
Two Dollars Twenty Five Cents Each*

Roasted Vermont Quail

*Smoked Bacon, Wild Rice & Brioche Stuffing & Cinnamon Gastrique
Twelve Dollars*

Artisan Cheese Plate

*Chef's Selection of Three Artisan Cheeses with Seasonal Accompaniments
Seventeen Dollars*

SALADS & SOUPS

Mixed Baby Field Greens

*Dried Cranberries, Candied Pecans, Roasted Butternut Squash "Croutons" & Brown Sugar Cider Vinaigrette
Eight Dollars*

Caesar Salad

*Focaccia Croutons, Parmegiano Reggiano, Marinated White Anchovy
Eight Dollars*

Baby Iceberg Wedge

*Blue Cheese Dressing, Gorgonzola Dolce, Pear Tomatoes & Focaccia Crouton
Nine Dollars*

Pistachio Crusted Goat Cheese

*Mache, Toasted Pumpkin Seeds, Pumpkin Seed Oil & Sherry Maple Vinaigrette
Nine Dollars*

Sweet Potato Bisque

*Fried Sage & Lemon Crème Fraiche
Seven Dollars*

New England Clam Chowder

Seven Dollars

BV CUTS

Center Cut Filet Mignon 8 oz.

Thirty-Eight Dollars

Sirloin Steak 16 oz.

Forty Dollars

Rib Eye Steak 20 oz.

Forty Two Dollars

*All Cuts are accompanied by Black Pepper & Thyme Whipped Potatoes,
Cinnamon Glazed Baby Carrots & Your Selection of Sauce*

SAUCES

*Black Pepper Gastrique, Red Wine Demi Glace, Horseradish Cream,
Blue Cheese Butter, BV Steak Sauce*

ENTREES

Pan Roasted Atlantic Salmon

*Fregola, Chanterelle Mushroom & Celery Root Ragout,
Warm Roasted Prince Edward Island Mussel, Maine Lobster & Chorizo Vinaigrette
Twenty Seven Dollars*

Line Caught Atlantic Cod

*Crispy Brandade Potato Cake, Toasted Garlic Swiss Chard & Almond Romesco Sauce
Twenty Five Dollars*

Tea Smoked Long Island Duck Breast

*Lager & Bacon Braised Brussel Sprouts, Wild Rice & Moscatel Reduction
Twenty Six Dollars*

Orange & Molasses Brined Double Pork Chop

*Whipped Sweet Potatoes, Spaghetti Squash & Orange Molasses Demi Glace
Twenty Five Dollars*

Roasted Misty Knoll Farms Half Chicken

*Soft Polenta, Haricot Vert & Herbed Chicken Jus
Twenty Three Dollars*

Baked Stuffed Acorn Squash

*Roasted Root Vegetables, Cous Cous, Gorgonzola Bread Crumbs & Pear Soubise
Twenty Dollars*

Broken Arrow Ranch Axis Venison Two Ways

*Grilled Venison Loin & Braised Venison Osso Bucco
Ricotta Gnocchi, Tallegio Spinach & Gremolata
Thirty Seven Dollars*

Five Course Chef's Tasting Menu

*A seasonally inspired menu, created daily by our Chef, available Sunday through Thursday evenings only. Your server will
provide further details.*

Eighty Five Dollars

*Please inform your server of any dietary restrictions that you may have,
all ingredients are not listed on the menu*

*Jack, Andrea & Jon Carnevale, Innkeepers
Peter Agostinelli, Executive Chef*

Cocktails & Apéritifs

Shangri-La

*Johnny Love Passion Fruit Vodka, Passion Fruit Puree, Orange Juice, Cranberry Juice, Straight up
Ten Dollars*

Blueberry Lemondrop

*Van Gogh Acai Blueberry Vodka, Grey Goose Citrus, Simple Syrup
Nine Dollars*

Pomegranate Margarita

*Patron Silver, Patron Citronage, Pama Liqueur, Pomegranate juice
Eleven Dollars*

Spring Berry Martini

*Three Olives Berry Vodka, Chambord, Lime, Cranberry Juice
Ten Dollars*

BVI Signature Martini

*Imperia Vodka, Olive Juice, Dry Vermouth, Finished with a Drop of Macallan 12 Scotch & Maytag Blue Cheese Stuffed
Olives
Twelve Dollars*

Sommelier's Special Finds

I've listed below some of the new and exciting wines that have crossed my path over the last few months. With Spring upon us I've selected a few wines with characteristics that I feel reflect the season nicely. I hope you enjoy them!

-Jon Carnevale, Sommelier

2007 Etude Pinot Gris, Cameros

A perfect wine for Spring. The Etude Pinot Gris is full of lively and alluring flavors to compliment this great season. This medium bodied white will pair extremely well with many of our seasonal menu offerings including our Crab Cakes or even our Roasted Beet Carpaccio. Enjoy!

3 oz. Glass \$5.50 6 oz. Glass \$11.00 Bottle \$43

2007 Seghesio Arneis, Sonoma

This interesting white is also a great representation of what spring is all about. An easygoing wine with plenty of forward fruit flavors and a crisp finish. Arneis is a relatively rare grape variety that is almost solely grown in the Piedmont region of Italy. Having "Little Rascal" as a nickname points out how difficult it can be to produce great wine from the grape... something the folks at Seghesio haven't had any problems doing.

3 oz. Glass \$4.00 6 oz. Glass \$8.00 Bottle \$32

2005 Clos du Val Cabernet Sauvignon, Napa Valley

The list would not be complete without a great glass of Cabernet Sauvignon. This bold wine is a great compliment to our full flavored dishes, from Steaks to our Duck Breast. Clos du Val is an iconic winery in the Napa Valley and they continue to produce high quality wines of which this is a great example. If your in the mood for something bold and rich this one is sure to hit the spot.

3 oz. Glass \$7.50 6 oz. Glass \$15.00 Bottle \$58