

# LOBBY BAR MENU

## APPETIZERS

### ARTISAN CHEESE SELECTION \$12

Comté, Brookford Farm Shades of Blue, Grafton Village Grand Reserve Cheddar, Black Pepper Walnuts, Grapes, Local Honey, Baguette

### CHARCUTERIE SELECTION

#### DANIELE HOT COPPA \$9

#### PROSCIUTTO SAN DANIELE \$9

#### FERMÍN SALCHICHÓN IBÉRICO \$9

Accompanied by House Made Dijon Mustard, Pickled Mustard Seeds & Cornichons

### SHORT RIB TACOS \$12

Chipotle BBQ, Napa Cabbage, Sour Cream, Pickled Jalapeños, Cilantro, Lime, Vida Tortillas

### FRIED PICKLES \$9

House Made Bread & Butter Pickles, Smoky Honey Mustard

### AVOCADO HUMMUS \$7

Olive Oil, Chives, Toasted Pita

### CRISPY CRAB CAKES \$15

Horseradish Chive Aioli, Pickled Red Onion, Tomato, Watercress

## SOUP & SALAD

### CLAM CHOWDER \$8

New England Style, Chives

### FARMERS GREENS SALAD \$10

Little Leaf Farm Mesclun, Seasonal Vegetables, Champagne Vinaigrette

#### ADD GRILLED CHICKEN \$8

#### ADD HANGER STEAK \$14

#### ADD HERB ROASTED SALMON SKEWER \$11

### CHICKEN WALDORF SALAD \$16

Field Greens, Grapes, Walnuts, Green Apple, Mini Cranberry Cream Cheese Sandwiches

### GRILLED HANGER STEAK

### COBB SALAD \$24

Romaine, Blue Cheese, Smoked Bacon, Tomato, Nellie's Farm Egg, Avocado

## FLATBREAD

### MARGHERITA \$9

Tomato Sauce, Cherry Tomatoes, Mozzarella, Parmesan, Basil

### SMOKED HAM & MUSHROOM \$12

Smoked Ham, Dunk's Mushrooms, Béchamel, Mozzarella, Parmesan, Baby Arugula, Truffle Oil

## KIDS MENU

### \$9 EACH

CHEESE FLATBREAD WITH RED SAUCE  
CHICKEN TENDERS & PLAIN FRIES  
TWO MINI CHEESEBURGERS & PLAIN FRIES  
GRILLED CHEESE & PLAIN FRIES  
PASTA WITH RED SAUCE OR BUTTER  
MAC & CHEESE

## SANDWICHES

### TAVERN BURGER \$18

Vermont Cheddar, North Country Bacon, Caramelized Onions, Lettuce, Tomato, Onion Roll. Served with Herbed Parmesan Fries & a Pickle.

### GRILLED CHICKEN SANDWICH \$15

All-Natural Chicken, Vermont Cheddar, Lettuce, Tomato, Red Onion, Avocado, North Country Bacon, Wheat Roll. Served with Herbed Parmesan Fries & a Pickle.

### CLASSIC FRENCH DIP \$16

Slow Roasted Niman Ranch Beef, Vermont Cheddar, Arugula, Garlic Aioli, Soft Italian Roll. Served with Herbed Parmesan Fries and a Pickle.

## ENTRÉES

### SESAME ROASTED FAROE ISLAND SALMON SKEWER \$21

Stir Fried Cauliflower, Asian Vegetables, Ginger Shoyu Vinaigrette, Radish Salad

### WINTER MAC & CHEESE \$16

Rigatoni Pasta, Béchamel, Parmesan, Delicata Squash, Kale, Mushrooms, Sage Panko Crumbs

### STEAK FRITES \$24

Grilled Petite Hanger Steak, House Cut Herbed Parmesan Fries, Watercress, Red Wine Demi-Glace

### JAMBALAYA \$18

Shrimp, Andouille Sausage, Vernon Family Farms Chicken, Carolina Gold Rice

## DESSERTS

### HOUSE MADE SORBETS & ICE CREAM \$9

### SPICED GINGERBREAD SKILLET \$12

Crème Anglaise, Vanilla Ice Cream, Candied Cranberries

### BVI SIGNATURE CHOCOLATE BAG \$18

Perfect for Sharing  
Belgian White and Dark Chocolate Mousses,  
Assortment of Berries, Chambord Sponge Cake

### COFFEE COLLECTION \$9

Chocolate Chip Cannolis, Fig Newtons,  
Chocolate Crinkle Cookies, Biscotti

### VANILLA BEAN CRÈME BRÛLÉE \$10

Fresh Berries, Lemon Shortbread