

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 PIZZA 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 Rice, Asian Vegetables, Ginger Shoyu Vinaigrette, Radish Salad

FALL 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

MOOSE BAG \$18

Peanut Butter & White Chocolate Mousses, Peanut Butter Cups, Chocolate Cake, Toasted Peanuts, Salted Caramel Sauce, Chocolate Shortbread Cookies

PB & J CHEESECAKE \$9

Peanut Butter Cheesecake, Strawberry Jam, Peanut Brittle, Pretzel Crust

ELVIS COOKIE SUNDAE \$12

Bacon Pecan Cookie, Peanut Butter Whiskey Ice Cream, Bourbon Caramel, Banana Chips, Whipped Cream

MILK & COOKIES \$20

Pumpkin Blondies, Cinnamon Roll Cookies, Toffee Pecan Cookies, Chocolate Chip Cookies, Bourbon Caramel Sauce, Chantilly. Served with a Pumpkin Spice Martini.

VANILLA BEAN CRÈME BRÛLÉE \$10

Cranberry Rosemary Compote, Oatmeal Lace Cookie