

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

SALUMERIA BIELLESE FINOCHIETTA \$9

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

MONKFISH TACOS \$12

Crispy Monkfish, Mango Pico de Gallo, Napa Cabbage, Avocado, Vida Tortillas, Cilantro

FRIED PICKLES \$9

House Made Bread & Butter Pickles, Smoky Honey Mustard

SMOKED PORK STEAM BUNS \$14

Sticky Soy Glazed Pork Belly, Kimchi Mayo, Cucumber, Radish, Scallion

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

HERB MARINATED FARRO ISLAND

SALMON SKEWER \$21

Asparagus, Mushrooms, Tomato, Cauliflower Rice, Lemon Thyme Vinaigrette

BLACK BEAN & QUINOA BOWL \$16

Avocado, Smoked Paprika Cauliflower, Pickled Red Onion, Mango Pico de Gallo, Cilantro

ADD CHICKEN \$8

ADD SALMON \$11

BEEF TENDERLOIN STEAK FRITES \$40

Grilled Tournedos, Herbed Parmesan Fries, Baby Arugula, Demi-Glace

SUBSTITUTE PRIME RIBEYE STEAK FRITES \$46

RADIATORE SALUMI BOLOGNESE

HALF \$15 FULL \$28

Salumi, Tomato, Basil, Pecorino Pepato

DESSERTS

HOUSE MADE SORBETS

& ICE CREAM \$9

BVI SIGNATURE

CHOCOLATE BAG \$18

Belgian White & Dark Chocolate Mousses, Assortment of Berries, Chambord Sponge Cake

ULTIMATE COCONUT CAKE \$10

Coconut Filing, Cream Cheese Frosting, Coconut Anglaise, Strawberries

S'MORES TART \$9

Chocolate & Marshmallow Cookie Shell, Semi-Sweet Chocolate Pots de Crème, Toasted Meringue, Graham Cracker Crumb