

## APPETIZERS

<b>FOCACCIA</b> <i>garlic, rosemary</i>	14
<b>ARTISANAL CHEESE BOARD</b> <i>chef's choice of 3 local artisanal cheeses, jams, Olives, crostini – each additional cheese add \$8</i>	28
<b>CRAB CAKES **</b> <i>lump crab meat, preserved lemon, gaeta olives, pickled red onion, frisee, whole grain mustard</i>	28
<b>MUSHROOM TOAST</b> <i>wild mushrooms, leeks, garlic confit, ricotta, pesto, toasted focaccia, balsamic glaze</i>	18
<b>MEATBALLS **</b> <i>pomodoro, ricotta, parmesan, basil</i>	22
<b>CALAMARI **</b> <i>lightly breaded &amp; fried, served with garlic, cherry pepper shallot, leeks, piquillo coulis</i>	23

## SALAD

add to any salad or pasta dish  
\*\* CHICKEN +8    \*\* SHRIMP +14    \* STEAK +18

<b>MAPLEBROOK FARMS BURRATA &amp; PROSCIUTTO</b> <i>arugula, toasted pine nuts, grilled pear, red wine salt, balsamic glaze</i>	19
<b>CAESAR SALAD</b> <i>romaine tossed in caesar dressing, parmesan cheese, white anchovies, croutons</i>	16
<b>TERRA SALAD</b> <i>arugula, radicchio, chickpeas, pickled red onion, pepperoni, pecorino, roasted shallot vinaigrette</i>	18

## STEAK

ALL STEAKS ARE GRASS FED  
choice of baked potato,  
french fries, or mashed potatoes

<b>FILET - 8 oz. *</b>	47
<b>NY STRIP - 14 oz. *</b>	49
<b>RIBEYE - 16 oz. *</b>	58
<b>12 oz. VERMONT FAMILY FARMS</b>	32
<b>PORK CHOP * <i>apple cider brined</i></b>	
<b>LAMB RACK * <i>pistachio crusted</i></b>	
Half Rack – 10 oz.	39
Full Rack – 20 oz.	63

## SAUCES 8

- *Red Wine Reduction*
- *Mushroom Ragout*
- *Black Truffle Butter*
- *High Lawn Farm Blue*
- *Cherry Pepper*

## SIDES 12

- *Mashed Potatoes*
- *French Fries*
- *Baked Potato*
- *Spinach (sauteed or creamed)*
- *Asparagus*
- *Sauteed Mushrooms*
- *Roasted Root Vegetables*

## PASTA

<b>SEAFOOD PASTA **</b> <i>linguini, scallops, shrimp, calamari, mussels, leeks, garlic, white wine, lemon, shallots, butter, parsley</i>	43
<b>BEEF SHORT RIB BOLOGNESE</b> <i>pappardelle pasta, parmesan, gourmet mushrooms, italian parsley</i>	36
<b>BUCATINI</b> <i>rustic pomodoro, broken maple brook farms burrata cheese, crispy prosciutto, parmigiano add 2 meatballs +8</i>	26
<b>CACIO e PEPE FUNGHI</b> <i>toasted peppercorns, wild mushrooms, bucatini, pecorino</i>	25

## FIELD & STREAM

<b>STEAK AU POIVRE *</b> <i>peppercorn crusted 14 oz. NY Strip, yukon mashed potato, roasted asparagus, peppercorn brandy sauce</i>	56
<b>PAN SEARED CHICKEN **</b> <i>murray's statler chicken breast, wild mushrooms, leeks, garlic confit, fennel, madeira, demi, polenta cake</i>	32
<b>ARCTIC CHAR **</b> <i>miso glazed, baby bok choy, snap peas, carrots, ginger scallion black rice</i>	36
<b>PAN SEARED HALIBUT **</b> <i>roasted fennel, leeks, arugula, adirondack blue potatoes, lemon caper beurre blanc sauce</i>	41

# BY THE GLASS

## SPARKLING

Mionetto, Brut, Prosecco, Italy NV 187 ml	13
Moet & Chandon, Brut, California NV 187 ml	18

## WHITE WINES

Chardonnay, Domaine de la Motte, Languedo-Roussillon, France	10/36
Chardonnay, Franciscan, Napa, California	10/36
Sauvignon Blanc, Duckhorn, Napa Valley, California	11/40
Sauvignon Blanc, Fernhook, Marlborough, New Zealand	10/36
Pinot Grigio, Il Vince, Veneto, Venetie, Italy	10/36
Pinot Grigio, Santa Margherita, Alto Adige, Italy	12/44

## ROSE

Le Charmel, France	12/44
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## RED

Cabernet Sauvignon, Columbia Winery, Columbia Valley, Washington	11/40
Cabernet Sauvignon, "Grounded" by Josh Phelps, California	13/48
Cabernet Blend, Daou, Paso Robles, California	17/65
Pinot Noir, Underwood, Oregon	10/36
Malbec, Zuccardi, Serie A, Mendoza, Argentina	11/40
Super Tuscan, Caparzo, Tuscany, Italy	10/36
Sangiovese / Cab, Carpineto, "Dogajolo", Tuscany	11/40

# BOTTLES

## SPARKLING

1 - Mionetto, Brut, Prosecco, Italy NV	45
2 - Moet & Chandon, Brut, California NV	135
3 - Veuve Clicquot Yellow Label, Brut NV	165

## CHARDONNAY

4 - Chablis, Michel & Fils, Burgundy, France	55
5 - Flowers, Sonoma Coast, California	115
6 - Frog's Leap, Napa Valley, California	85
7 - Patz & Hall, Sonoma Coast, California	65
8 - Shafer, "Red Shoulder Ranch", Carneros, California	170
9 - Trefethen Vineyards, "Estate", Oak Knoll, Napa Valley, California	60

## SAUVIGNON BLANC

10 - Cloudy Bay, Marlborough, New Zealand	75
11 - Honig, Napa Valley, California	50
12 - St. Supery, Napa Valley, California	56

## OTHER WHITES

13 - Dry Riesling, Trefethen Vineyards, Oak Knoll Napa Valley, California	55
14 - Pinot Grigio, Kettmeir, Alto Adige, Italy	45
15 - Pinot Grigio, Santa Margherita, Alto Adige, Italy	40
16 - Pinot Grigio, Tiefenbrunner, Alto Adige, Italy	40

## CABARNET SAUVIGNON

1 - Beaulieu Vineyards, Napa Valley, California	90
2 - Brendel, North Coast, California	75
3 - Burgess, Napa Valley, California	115
4 - Cakebread, Napa Valley, California	185
5 - Caymus, Napa Valley, California	205
6 - Crossbarn, Napa Valley, California	110
7 - Daou, Paso Robles, California	65
8 - Decoy, Limited, California	55
9 - Heitz Cellar, Napa Valley, California	165
10 - Honig, Napa Valley, California	115
11 - Justin, Paso Robles, California	70
12 - Leviathan, California	95
13 - Mount Veeder, Napa Valley, California	75
14 - Nickel & Nickel, "CC Ranch", Rutherford, California	240
15 - Opus One, Napa Valley, California	750
16 - Overture, Napa Valley, California	250
17 - Orin Swift, "Mercury Head", Napa	405
18 - Robert Mondavi, Napa Valley, California	120
19 - Round Pond, "Kith & Kin", Napa Valley	105
20 - Schrader Cellars, Double Diamond, Oakville, Napa Valley, Ca	185
21 - Sequoia Grove, Napa Valley	120
22 - Shafer Vineyards, One Point Five, Stag's Leap District, Napa, Ca	300
23 - Shafer Vineyards, "TD-9", Napa Valley, California	180
24 - Stag's Leap Wine Cellars, Artemis, Napa Valley, California	210
25 - St. Suprey, Estate, Napa Valley, California	120
26 - Trefethen Vineyards, "Estate Grown", Oak Knoll Napa Valley, California	150

## PINOT NOIR

27 - Belle Glos, "Clark & Telephone", California	95
28 - Crossbarn, California	65
29 - Four Graces, Reserve, Dundee Hills, Oregon	75
30 - Patz & Hall, Sonoma Coast, California	90
31- Penner-Ash, Willamette, Oregon	135
32- Truchard, Carneros, Napa Valley, California	80

## MERLOT

33- Duckhorn, Napa Valley, California	125
34 - Hall, Napa Valley, California	80
35 - Trefethen Vineyards, "Estate", Oak Knoll Napa Valley, California	95

## RHONE BLENDS - SYRAH/GRENACHE

36 - Chateauneuf-du-Pape, Chateau de Beaucastel, Rhone Valley	210
37 - Cotes du Rhone, Chateau de Beaucastel, Coudoulet de Beaucastel	70
38 - Gigondas, Famille Perrin, "La Gille"	75

## ZINFANDEL

39 - 8 years in the desert, California	110
40 - Frog's Leap, California	75
41 - Ridge, Pagani Ranch, California	95
42 - Saldo, California	65
43 - Turley, Cedarman Vineyard, California	85

## ITALIAN SELECTIONS

44 - Amarone della Valpolicella, Allegrini, Veneto	210
45 - Amarone della Valpolicella, Bertani, "Villan Arvedi", Veneto	150
46 - Barbera d'Alba, Massolino, Piedmont	55
47 - Barolo, Massolino, Serralunga, Piedmont	125
48 - Brunello di Montalcino, Altesino, Tuscany	160
49 - Brunello di Montalcino, Argiano, Tuscany	240
50 - Brunello di Montalcino, Caparzo, Tuscany	115
51 - Casanova di Neri, Tuscany	165
52 - Chianti Classico, Lamole di Lamole, Tuscany	80
53 - Chianti Classico, Ruffino, "Riserva Ducale Oro" Gran Selezione, Tuscany	90
54 - Montepulciano d'Abruzzo, Umani Ronchi, "Jorio", Montepulciano	40
55 - Super Tuscan, Antinori, Villa Toscana, Tuscany	45
56 - Valpolicella Superiore Ripassa Classico, Zenato, Veneto	60

## SPANISH SELECTIONS

57 - Rioja, Bogedas LAN, Gran Reserva	65
58 - Rioja, Lopez de Heredia, "Vina Tondonia" Reserva	120
59 - Rioja, Marques de Caceres, Reserva	45

## ARGENTINA & CHILE SELECTIONS

60 - Cabernet Sauvignon, Lapostolle, "Cuvee Alexandre", Colchagua Valley, Chile	55
61 - Malbec, Catena Zapata, Mendoza, Argentina	50
62 - Malbec, MAAL, "Biutiful", Mendoza, Argentina	45
63 - Malbec, Terazas de los Andes, "Reserva", Mendoza, Argentina	40



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*If you have any concerns regarding food allergies, please alert your server before ordering.*

*\*Cooked to order. \*\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*