

APPETIZERS

FOCACCIA <i>garlic, rosemary</i>	14
ARTISANAL CHEESE BOARD <i>chef's choice of 3 local artisanal cheeses, jams, Olives, crostini – each additional cheese add \$8</i>	28
CRAB CAKES* <i>lump crab meat, preserved lemon, gaeta olives, pickled red onion, frisee, whole grain mustard</i>	28
MUSHROOM TOAST <i>mushrooms, leeks, garlic confit, ricotta, pesto, toasted focaccia, balsamic glaze</i>	17
MEATBALLS <i>pomodoro, parmesan, basil</i>	19
CALAMARI <i>lightly breaded & fried, served with garlic, cherry pepper shallot, leeks, piquillo coulis</i>	19

SALAD

add to any salad or pasta dish CHICKEN +8 SHRIMP +12 STEAK * +14	
MAPLEBROOK FARMS BURRATA & PROSCIUTTO <i>arugula, toasted pine nuts, grilled pear, red wine salt, balsamic glaze</i>	19
CAESAR SALAD <i>romaine tossed in caesar dressing, parmesan cheese, white anchovies, croutons</i>	16
TERRA SALAD <i>frisee, arugula, pickled vegetables, crispy prosciutto, brie croutons, apple crisps, roasted shallot vinaigrette</i>	18

STEAK

ALL STEAKS ARE GRASS FED choice of baked potato, french fries, or mashed potatoes	
FILET - 8 oz. *	42
NY STRIP - 14 oz. *	44
RIBEYE – 16 oz. *	53
12 oz. KUROBUTA PORK CHOP <i>apple cider brined</i>	29
“CAULIFLOWER CHOP” <i>oven toasted chickpeas</i>	18

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*
- *Roasted Fingerling Potatoes*

PASTA

SEAFOOD PASTA <i>linguini, scallops, shrimp, calamari, mussels, leeks, garlic, white wine, lemon, shallots, butter, parsley</i>	43
BEEF SHORT RIB BOLOGNESE <i>pappardelle pasta, parmesan, gourmet mushrooms, italian parsley</i>	36
BUCATINI <i>rustic pomodoro, broken maple brook farms burrata cheese, crispy prosciutto, parmigiano add 2 meatballs +\$8</i>	26
CACIO e PEPE FUNGHI <i>toasted peppercorns, bucatini, slipstream farms mushrooms, pecorino</i>	25
CANNELLONI <i>ricotta, spinach, eggplant caponata, sherry cream sauce</i>	22

FIELD & STREAM

LAMB SHANK <i>pistachio, pears, port wine demi, roasted whipped yukon gold potatoes</i>	49
PAN SEARED CHICKEN <i>murray's statler chicken breast, locally grown mushrooms, leeks, garlic confit, fennel, madeira, demi, polenta cake</i>	30
ARCTIC CHAR <i>miso glazed, baby bok choy, snap peas, carrots, ginger scallion black rice</i>	34
STRIPED BASS <i>togarashi, local mushrooms, ginger, mirin, bok choy, vermicelli noodles, bacon lardons, dashi, chili oil</i>	39

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, Venezia, Italy	10/36
Pinot Grigio, Santa Margherita, Alto Adige, Italy	12/44

ROSE

La Vielle Ferme, Loire Valley, 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 - loudy 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 - Brunello di Montalcino, Sassetti Livio Pertimali, Tuscany	205
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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HOSPITALITY
LUDLOW, VT.



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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.*