

STARTERS

VERMONT ANTIPASTO	22
<i>chef’s choice of vermont artisanal cheese and cured meat, fig jam, fox run honey, crostini – family style : feeds 3/5</i>	
MEATBALLS POMODORO	18
<i>pomodoro, ricotta, basil</i>	
CRAB CAKES	25
<i>fennel, pickled onion, olives, frisee, whole grain mustard</i>	
CALAMARI	20
<i>Lightly breaded and fried, cherry peppers, leeks, garlic, shallot, leek oil, roasted red pepper coulis</i>	

STEAKS

All steaks are pasture raised & grass fed
Choice of:
steak fries, garlic yukon mashed, baked potato
FILET – 8 oz. * 42
RIBEYE – 16 oz. * 45
NY STRIP – 14 oz. * 40
“GRASS FED” HANGER – 10 oz. 35

SAUCES 8

- o RED WINE REDUCTION
- o MUSHROOM RAGOUT
- o AU POIVRE
- o JASPER HILL BLUE CHEESE
- o BLACK TRUFFLE BUTTER

SIDES 12

- o GARLIC YUKON MASHED POTATOES
- o STEAK FRIES
- o ROASTED ASPARAGUS
- o LOCAL SAUTEED MUSHROOMS

SALADS

add to any salad or pasta dish
CHICKEN +9 SHRIMP +16 STEAK * +14

MAPLEBROOK FARMS BURRATA & PROSCIUTTO	16
<i>arugula, grilled pears, toasted pine nuts, red wine salt, balsamic reduction</i>	
CAESAR SALAD	14
<i>romaine, shaved grana, caesar dressing, ciabatta crouton, white anchovy</i>	
TERRA SALAD	15
<i>little leaf crispy greens, radicchio, pepperoncini, pickled red onion, roasted red pepper, toasted chickpeas, artichokes, taleggio, Italian vinaigrette</i>	

MAINS

SHRIMP & CRAB RAVIOLI	32
<i>wilted arugula, roasted tomato, toasted pine nuts, jumbo crab meat, finished in a sherry cream sauce</i>	
SEAFOOD PASTA al LIMONE	33
<i>Scallops, shrimp, calamari, lemon, basil, mint, parmesan, extra virgin olive oil, linguine</i>	
BUCATINI	22
<i>rustic pomodoro, broken maple brook farms burrata cheese, crispy prosciutto, parmigiano (add 2 meatballs +8)</i>	
CACIO E PEPE FUNGHI	22
<i>toasted peppercorns, linguine, grana padano, slipstream farm mushrooms</i>	
PORK TENDERLOIN	28
<i>Vermont Family Farms pork tenderloin, garden herbs, lemon, roasted garlic, fingerling potatoes, capers, leeks, fennel, arugula, fig jam</i>	
PAN ROASTED HALIBUT	32
<i>saffron cream sauce, roasted tomatoes, asparagus, fingerling potatoes, braised fennel</i>	

\$50 P/P

(Please, no sharing. Dine in only)

FIRST COURSE

(choice of)

MEATBALLS POMODORO
<i>pomodoro, ricotta, basil</i>
BURRATA & PROSCIUTTO SALAD
<i>maple brook farms burrata, grilled pear, arugula, pine nuts, balsamic glaze</i>
SAUTEED CALAMARI
<i>(\$20 a la carte)</i>
<i>breaded, lightly fried, cherry peppers, leeks, garlic, shallots, roasted red pepper coulis</i>
CAESAR SALAD
<i>romaine tossed in caesar dressing, parmesan cheese and croutons</i>

SECOND COURSE

(choice of)

VERMONT FAMILY FARMS PORK TENDERLOIN
<i>(\$28 a la carte)</i>
<i>garden herbs, lemon, roasted garlic, fingerling potatoes, capers, leeks, fennel, arugula, fig jam</i>
HALIBUT
<i>saffron cream sauce, roasted tomatoes, asparagus, fingerling potatoes, braised fennel</i>
STEAK FRITES
<i>(\$38 a la carte)</i>
<i>grass fed hanger steak, pesto, steak fries</i>
<i>+\$10 upgrade to any a la carte steak</i>
VERMONT WAGYU BURGER
<i>(\$25 a la carte)</i>
<i>8 oz. wagyu burger, cabot cheddar, lettuce, tomato, red onion, steak fries, pickle chips</i>

THIRD COURSE

(choice of)

GELATO – or– SORBETTO
VERMONT ARTISINAL CHEESE & FIG JAM

BY THE GLASS

SPARKLING

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

WHITE WINES

Chardonnay, Domaine de la Motte, Languedo–Roussillon, France	10/36
Chardonnay, Franciscan, Napa, California	9/32
Sauvignon Blanc, Duckhorn, Napa Valley, California	11/40
Sauvignon Blanc, Fernhook, Marlborough, New Zealand	9/32
Pinot Grigio, Il Vince, Veneto, Venezia, Italy	9/32
Pinot Grigio, Santa Margherita, Alto Adige, Italy	12/44

ROSE

Le Charmel, Cotes de Provence, France	12/44
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RED

Cabernet Sauvignon, 75 Wine Company, California	13/48
Cabernet Sauvignon, Substance CS, Columbia Valley, Washington	11/40
Cabernet Blend, Daou, Paso Robles	15/60
Pinot Noir, Grace’s Vine, Leyda Valley, Chile	12/44
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

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

CHARDONNAY

Chablis, Louis Jadot, Burgundy, France	55
Flowers, Sonoma Coast, California	115
Frog's Leap, Napa Valley, California	85
Patz & Hall, Sonoma Coast, California	65
Shafer, "Red Shoulder Ranch", Carneros, California	170
Sonoma–Cutrer, "The Cutrer", California	45
Trefethen Vineyards, "Estate", Oak Knoll, Napa Valley, California	60

SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand	75
Honig, Napa Valley, California	50
Pascal Jolivet, "Attitude", Loire, France	40
St. Supery, Napa Valley, California	56

OTHER WHITES

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

CABARNET SAUVIGNON

Beaulieu Vineyards Reserve, "Tapestry", Napa Valley, California	145
Brendel, North Coast, California	75
Burgess, Napa Valley, California	115
Cakebread, Napa Valley, California	185
Caymus, Napa Valley, California	205
Crossbarn, Napa Valley, California	110
Daou, Paso Robles, California	60
Decoy, Limited, California	55
Heitz Cellar, Napa Valley, California	165
Honig, Napa Valley, California	115
Justin, Paso Robles, California	70
Leviathan, California	95
Nickel & Nickel, "CC Ranch", Rutherford, California	240
Opus One, Napa Valley, California	750
Overture, Napa Valley, California	250
Orin Swift, "Mercury Head", Napa	405
Robert Mondavi, Napa Valley, California	120
Round Pond, "Kith & Kin", Napa Valley	105
Schrader Cellars, Double Diamond, Oakville, Napa Valley, Ca	185
Sequoia Grove, Napa Valley	120
Shafer Vineyards, One Point Five, Stag's Leap District, Napa, Ca	300
Shafer Vineyards, "TD–9", Napa Valley, California	180
Stag's Leap Wine Cellars, Artemis, Napa Valley, California	210
St. Suprey, Estate, Napa Valley, California	120
Trefethen Vineyards, "Estate Grown", Oak Knoll Napa Valley, California	150

PINOT NOIR

Belle Glos, "Clark & Telephone", California	95
Crossbarn, California	65
Domaine Drouhin, Willamette Valley, Oregon	105
Etude, Carneos, California	55
Four Graces, Reserve, Dundee Hills, Oregon	75
Patz & Hall, Sonoma Coast, California	90
Penner–Ash, Willamette, Oregon	135
Truchard, Carneros, Napa Valley, California	80

MERLOT

Duckhorn, Napa Valley, California	125
Hall, Napa Valley, California	66
Trefethen Vineyards, "Estate", Oak Knoll Napa Valley, California	95

RHONE BLENDS – SYRAH/GRENACHE

Chateauneuf–du–Pape, Chateau de Beaucastel, Rhône Valley	210
Gigondas, Famille Perrin, "La Gille"	75

ZINFANDEL

8 years in the desert, California	110
Frog’s Leap, California	75
Ridge, Pagani Ranch, California	95
Saldo, California	65
Turley, Cedarman Vineyard, California	85

ITALIAN SELECTIONS

Amarone della Valpolicella, Allegrini, Veneto	210
Amarone della Valpolicella, Bertani, "Villan Arvedi", Veneto	150
Barbera d'Alba, Massolino, Piedmont	55
Barolo, Massolino, Serralunga, Piedmont	125
Brunello di Montalcino, Altesino, Tuscany	160
Brunello di Montalcino, Argiano, Tuscany	240
Brunello di Montalcino, Caparzo, Tuscany	115
Brunello di Montalcino, Sassetti Livio Pertimali, Tuscany	205
Chianti Classico, Lamole di Lamole, Tuscany	80
Chianti Classico, Ruffino, "Riserva Ducale Oro" Gran Selezione, Tuscany	90
Super Tuscan, Antinori, Villa Toscana, Tuscany	45
Valpolicella Superiore Ripassa Classico, Zenato, Veneto	60

SPANISH SELECTIONS

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

ARGENTINA & CHILE SELECTIONS

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