

APPETIZERS

FOCACCIA	14
<i>garlic, rosemary</i>	
ARTISANAL CHEESE BOARD	28
<i>chef's choice of 3 artisanal cheeses, fig jam, fox run honey, crostini - additional cheese add \$8</i>	
PAN SEARED DIVER SCALLOPS *	36
<i>corn puree, prosciutto crisp</i>	
EGGPLANT ROLLATINI	17
<i>pomodoro, ricotta, mozzarella</i>	
MEATBALLS	19
<i>pomodoro, basil</i>	
CALAMARI	19
<i>lightly breaded & fried, served with garlic, shallot, leeks, roasted red peppers</i>	

SALAD

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

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	29
<i>apple cider brined</i>	
"CAULIFLOWER CHOP"	18
<i>oven toasted chickpeas</i>	

SAUCES 8

- *Red Wine Reduction*
- *Mushroom Ragout*
- *Black Truffle Butter*
- *Blue Cheese*
- *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	43
<i>capellini, scallops, shrimp, calamari, mussels leeks, garlic, white wine, tomato broth</i>	
BEEF SHORT RIB BOLOGNESE	36
<i>pappardelle pasta, parmesan, gourmet mushrooms, italian parsley</i>	
BUCATINI	26
<i>rustic pomodoro, broken maple brook farms burrata cheese, crispy prosciutto, parmigiano add 2 meatballs + \$8</i>	
CACIO e PEPE FUNGHI	25
<i>toasted peppercorns, bucatini, slipstream farms mushrooms, pecorino</i>	
CANNELLONI	22
<i>ricotta, spinach, rustic pomodoro, sherry cream sauce</i>	

FIELD & STREAM

LAMB SHANK	49
<i>pistachio, pears, polenta, port wine demi</i>	
CHICKEN SALTIMBOCA	25
<i>murray's chicken breast, prosciutto, sage, spinach, white wine butter sauce, served over polenta</i>	
HALIBUT	46
<i>pan seared, asparagus, garlic confit, adirondack blue potatoes, slipstream farm mushrooms, roasted fennel, saffron</i>	

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, Venezie, Italy	9/32
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, "Grounded" by Josh Phelps, California	13/48
Cabernet Sauvignon, Columbia Winery, Columbia Valley, Washington	11/40
Cabernet Blend, Trefethen, Eschol, Oak Knoll, Napa Valley, California	17/64
Pinot Noir, Imagery, California	12/44
Pinot Noir, Chemistry, 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, Trefethen, Oak Knoll, Napa Valley, California	40

*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.

CABARNET SAUVIGNON

Beaulieu Vineyards, Napa Valley, California	90
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	65
Decoy, Limited, California	55
Heitz Cellar, Napa Valley, California	165
Heitz Cellar, Trailside Vineyard, Napa Valley, California	300
Honig, Napa Valley, California	115
Justin, Paso Robles, California	70
Leviathan, California	95
Mount Veeder, Napa Valley, California	75
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

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

RHONE BLENDS - SYRAH/GRENACHE

Chateauneuf-du-Pape, Chateau de Beaucastel, Rhone Valley	210
Chateauneuf-du-Pape, Domaine du Vieux Telegraphe, La Cru	120
Cotes du Rhone, Chateau de Beaucastel, Coudoulet de Beaucastel	70
Gigondas, Famille Perrin, "La Gille"	75

ZINFANDEL

8 years in the desert, California	110
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
Montepulciano d'Abruzzo, Umani Ronchi, "Jorio", Montepulciano	40
Nebbiolo, Pertinace, Langhe	45
Super Tuscan, Antinori, Villa Toscana, Tuscany	45
Super Tuscan, Gaja, "Dagromis", Piedmont, Italy	265
Super Tuscan, Tenuta San Guido Guidalberto, Tuscany	155
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



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