

BREAD | Choose One

Dinner Rolls | Vermont Butter | 3

Corn Bread | Honey Butter | 2

Challah Rolls | Vermont Butter | 3

Pretzel Bites | Dijon | 4

Focaccia | Garlic Herbed with Olive Oil -or- Sun Dried Tomato and Herb | 2

SIDE/STARTER SALADS | Choose One

Mesclun Mix | Tomato | Cucumber | House Lemon Vinaigrette (**DF, GF, V, VG***) 3

Classic Caesar | Romaine | Croutons | Parmesan | Caesar Dressing 5

Crispy Lettuce Mix | Clover Goat Cheese | Toasted Almonds | Strawberries | Lemon Vinaigrette (**V, GF**) 6

Arugula | Roasted Pear | Cranberries | Feta | Balsamic Vinaigrette (**V, GF**) 6

Chopped Cobb Salad | Romaine | Egg | Bacon | Tomato | Bleu Cheese Crumbles (**GF**) 7

Baby Spinach | Bacon | Charred Onion | Cheddar | Maple Balsamic (**GF**) 7

CHILLED SALADS & SIDES

Rice & Black Bean Salad | (**GF, VG**) 4

Quinoa & Roasted Vegetable Salad | (**GF, VG**) 4

Sesame & Soba Noodle Salad | 5

Backyard BBQ Coleslaw | 4

Cilantro & Lime Slaw | 4

Country Potato Salad | 5

Hamburg Apple, Scallion & Potato Salad | 6

Pasta Salad | Vinaigrette with Artichokes, Olives and Sundried Tomato | 5

Tortellini Pasta Salad | Pesto and Sundried Tomato | 6

Hawaiian Macaroni Salad | Creamy Scallion Dressing | 5

A LA CARTE DINNER SELECTIONS **Starters & Sides**

SIDES

Potatoes & Pasta

- Classic Mashed Potatoes (GF, V) 3
- Cheddar & Scallion Whipped Potatoes (GF, V) 4
- Truffle & Parmesan Smashed Red Potatoes (GF, V) 5
- Potato Gratin (GF, V) 6
- Roasted Sweet Potatoes (GF, VG) 3
- Roasted Red Bliss Potatoes (GF, VG) 3
- Aloo Tikka Masala | Potatoes and Onions in a spiced tomato and coconut gravy (GF, V) Main 13 | Side 8
- VT Macaroni & Cheese (V) Main 8 | Side 5

Rice & Beans

- Mediterranean Rice (GF, VG) 4
- Wild Mushroom Risotto | Blue House Mushrooms and Grated Parm (GF, V) Main 12 | Side 7
- Roasted Vegetable Risotto | (GF, VG) Main 12 | Side 7
- Cuban Black Beans & Rice | Simmered together with Cilantro, Onions and Garlic (GF, VG) 3
- Adobo Pinto Beans | Slow cooked in adobo seasoning (GF, VG) 3
- Thai Pineapple Fried Rice | Sesame oil with thai seasoning, chiles, scallion and pineapple (GF, VG) 6
- Steamed Jasmine Rice | Long Grain White Thai Rice (GF, VG) 3
- Spanish Rice | Jasmine rice cooked with tomatoes, onions, herbs and spices (GF, VG) 3
- Yellow Rice | Jasmine rice prepared with Annatto and Adobo (GF, VG) 3
- Rice Pilaf | Prepared with carrots, onions, celery, garlic and parsley (GF, VG) 4

Vegetables

- Blanched Green Beans topped with lemon zest (GF, VG) 3
- Grilled Asparagus (GF, VG) 4
 - Add Crispy Prosciutto +3
- Charbroiled or Blanched Broccolini (GF, VG) 4
- Sauteed Kale (GF, VG) 4
- Roasted Brussels Sprouts (GF, VG) 4
- Squash & Zucchini Medley with Red Peppers and Onion (GF, VG) 5
- Roasted Root Vegetables | Turnips, Beets, Sweet Potatoes, Carrots, Onions (GF, VG) 8
- Creamed Spinach (GF, VG) 7
- Creamed Corn (GF, VG) 6
- Collared Greens (GF, VG) 4

MAINS

Vegetarian

- Barbecue Seitan | (GF, VG) 17
- Butter Paneer Masala | (GF, V) 15
- Aloo Tikka Masala | Potatoes and Onions in a spiced tomato and coconut gravy | Main 13 | Side 8
- Wild Mushroom Risotto | Blue House Mushrooms and Grated Parm (GF, V) Main 12 | Side 7
- Roasted Vegetable Risotto | (GF, V, VG*) Main 12 | Side 7
- Grilled Eggplant | Feta | Mint | Lemon Vinaigrette | (V, GF) 15
- Chick Pea & Roasted Vegetable Curry | Served over Basmati Rice | (GF, VG) 15
- Vegetable Ratatouille | Roasted Zucchini, Tomato & Eggplant | (GF, VG) 18
- *Impossible Meatloaf with Blue House Mushroom Gravy | (GF, VG) 35

MAINS | *Available as Carving Station

Beef

- Grilled Filet Mignon | **56**
- Grilled New York Strip | **52**
- Braised Beef Short Rib | **40**
- *Slow Roasted Prime Rib with Au Jus and Horseradish Aioli | **45**
- *Smoked Beef Brisket with Texas BBQ Sauce | **30**
- *Montreal Smoked Beef Brisket with Dijon | **30**
- *Country Style Meatloaf with Tomato Gravy | **25**

Pork

- *Herb Crusted Pork Roast with Apple Cider Gravy | **15**
- Smoked Pork Loin | **17**
- *Grilled Tenderloin with Dijon Cream Sauce | **17**
- Smoked Pork Butt | **18**
- Grilled Pork Chop | **20**
- *Maple Glazed Ham with Grain Mustard | **20**
- *Whole Smoked Pork Belly with Carolina Mustard | **25**
- Pork Osso Bucco | **30**

Poultry

- *Roast Turkey Breast with Pan Gravy | **20**
- *Smoked Turkey Breast with Alabama White Sauce | **25**
- *Whole Smoked Chicken with Alabama White Sauce | **20**
- Oven Roasted Misty Knoll Chicken | Maple Bourbon Sauce | **20**

Veal, Lamb & Venison

- Veal Marsala | **40**
- Grilled Venison Flank | **72**
- Braised Venison Shank | **80**
- Wienerschnitzel | **38**
- Roast Leg of Lamb | **29**
- Lamb Picanha | **27**

Seafood

- Maryland Style Crab Cakes | **55**
- Oven Roasted Lobster Tails | **60**
- Shrimp Scampi | **45**
- Banana Leaf Mahi Mahi | **30**
- Miso Glazed Atlantic Cod | **25**
- Oven Roasted Salmon | **30**
- Baked Honey Cilantro Salmon | Sweet Chili Garlic Sauce | **30**
- Butter Poached Salmon | **32**
- Paella | Sausage, chicken, saffron rice, mussels and shrimp | **??**

Pasta: *Cavatappi, Farfalle or Penne in one of the following preparations*

- Macaroni & Cheese | Cabot Cheddar | Monument Farms Cream **(V)** | **Main 8 | Side 5**
- Garlic & Olive Oil | **(DF, VG) 8**
- Parm & Pepper | Parmesan | Cabot Butter | Cracked Black Pepper | **(V) 8**
- Marinara | Classic Tomato and Basil Marinara | **(DF, VG) 8**
- Alfredo | Classic Italian-American Parmesan Cream Sauce | **(V) 8**
- Garlic Cream | **(V) 8**

DF: Dairy Free | **GF:** Gluten Free | **V:** Vegetarian | **VG:** Vegan | * Alternative preparation available