

FIN



HORS D'OEUVRES

Lump Crab Cakes

Old Bay remoulade, grilled lemon

Buttermilk Fried Chicken

Whipped honey butter, chives

Smoked Beef Tartelette

Montreal style beef, whipped chèvre, pickled red onion

Shrimp Cocktail

Classic cocktail sauce, lemon

Dry Rub Chicken Wings

House made ancho BBQ & ranch dressing

Squash Blossom

Hot honey, aleppo pepper

Curry Cauliflower

Golden raisin, melted leeks

Squash & Mushroom Tartelette

Roasted squash and mushroom, herbed chèvre

Leek and Prosciutto Tartelette

Melted leeks, crispy prosciutto, herbed feta

Caprese Skewers

Cherry tomatoes, fresh mozzarella, picked basil, Sicilian oregano

Vegetable Spring Rolls

Thai chili sauce, scallions

MEZZE BOARD

Classic Vermont Antipasto

Featured selections from Jasper Hill Cellars including Alpine Cheddar, Harbison, and the Bailey Hazen Blue. Assorted charcuterie including prosciutto, pepperoni and salami. Assorted crudite, olives, ferments, Mediterranean dips, and accoutrements. Breads sourced from August First Bakery.

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MAINS

NY Strip Steak

Recommended medium rare.
Grilled onions, Chimichurri

Stuffed Pepper

Saffron rice, roasted mushroom
and squash, salsa verde

Seared Atlantic Salmon

Parsnip Purée, calabrian
chili oil

Seared Scallops

Sage brown butter, butternut
squash puree, crispy prosciutto

AVAILABLE FAMILY STYLE,
BUFFET, OR PLATED.

Smoked BBQ Pork

Smoked pork shoulder, pickled
red onions, ancho bbq sauce

House Gnocchi

Hand rolled ricotta gnocchi,
blistered tomatoes, house pesto

Smoked Chicken Leg

Bone-in leg and thigh, herb
aioli, grilled lemon

*Dietary restriction, allergies, and
menu requests are welcome.*

SIDE DISHES

Crushed Fingerling Potatoes

Roasted garlic aioli,
rosemary, thyme, parsley

Whipped Polenta

Crème fraîche, Vermont cheddar

Roasted Broccolini

Garlic herb butter, aleppo pepper

AVAILABLE FAMILY STYLE,
BUFFET, OR PLATED.

Summer Succatash

Seasoned farm corn, cherry
tomatoes and zucchini

Vermont Farm Carrots

Whipped ricotta, agromato

Roasted Harissa Seasonal Squash

Fig Vin Cotto, extra virgin olive oil

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SALADS

Classic Caesar

Chopped romaine hearts, asiago cheese, toasted breadcrumbs, house caesar dressing

Kale & Quinoa

Chopped kale, crispy quinoa, chèvre, sliced apples, dried cranberries, balsamic dressing

Chef's Harvest

Arugula, kale, delicata and butternut squash, chèvre, pears, Champagne Vinaigrette

AVAILABLE FAMILY STYLE, BUFFET, OR PLATED.

Berries & Arugula

Seasonal berries, farm arugula, blueberry vinaigrette, candied walnuts

Seasonal House

Rotating seasonal veggies, ferments, house dressing

Dietary restriction, allergies, and menu requests are welcome.

SLIDERS

Angus Beef

Cabot cheddar, pickled red onions, fancy sauce, hawaiian roll

BBQ Chicken

Slow roasted Chicken, apple slaw, salsa verde, hawaiian roll

BBQ Pork

Smoked pork shoulder, apple slaw, salsa verde, hawaiian roll

BBQ Jackfruit & Mushroom

Slow cooked jackfruit and mushroom, apple slaw, salsa verde, hawaiian roll

DESSERTS

Berries & Cream

Local assorted berries, warm biscuit, Chantilly cream

Local Apple Tartelette

Caramelized apple, salted caramel

Lemon Curd Tartelette

Custard, citrus merengue, blueberries

Claude's Mousse

Chocolate mousse, hazelnuts, strawberries