

 **Bill of Fare** — Our Colonial dining experience includes:   
 freshly baked bread, cranberry fritters with maple butter, choice of  
 field greens or Caesar salad, mashed potatoes or rice pilaf and fresh vegetables.

## Beginnings

<b>Cheddar &amp; Ale Onion Soup</b> Spanish onions simmered in our c. 1790 Taproom Ale broth, topped with a toasted baguette and melted Vermont cheddar	eight	<b>Classic Shrimp Cocktail</b> chilled and served with a spicy cocktail sauce	ten
<b>New England Lobster Bisque</b> garnished with fresh lobster meat	ten	<b>Fish Cakes</b> pan seared & served with Remoulade sauce	nine
<b>Almond &amp; Brown Sugar Encrusted Brie</b> baked and accompanied with local apples and toasted baguette	ten	<b>Crab Stuffed Mushrooms</b> baked with a blend of cheeses, sherry and aromatics	nine
		<b>Venison &amp; Port Wine Sausage</b> grilled and served with raspberry sauce	ten

## Bounty of the Land

<b>Filet Mignon</b> — choice of topping <ul style="list-style-type: none"> <li>• sauce Béarnaise</li> <li>• fresh lobster meat and sauce Béarnaise</li> </ul>			twenty-eight thirty-one
<b>Prime New York Sirloin</b> — choice of topping <ul style="list-style-type: none"> <li>• sherried mushrooms &amp; Spanish onions</li> <li>• melted blue cheese, applewood smoked bacon and balsamic drizzle</li> </ul>			twenty-eight twenty-nine
<b>Walnut Crusted Pork</b> center-cut loin topped with a Hazelnut Liqueur and Vermont maple cream sauce			twenty
<b>Veal Medallions</b> — choice of topping <ul style="list-style-type: none"> <li>• Neptune - pan seared medallions topped with lobster meat and sauce Hollandaise</li> <li>• Pane - sautéed with wild mushrooms in a spicy cream sauce</li> <li>• Picatta - 'A classic presentation', sautéed with lemon, Chardonnay, butter and capers</li> </ul>			twenty-eight twenty-six twenty-five
<b>Prime Rib of Beef</b> — <b>Friday &amp; Saturday</b> — while it lasts oven roasted slowly, served medium rare			twenty-six

## Vegetarian & Pasta

<b>Tavern Pasta</b> a blend of scallops, shrimp and lobster in a creamy Romano cheese sauce			twenty-three
<b>Spicy Marinara Pasta</b> fresh lobster, shrimp and scallops, tossed with spicy marinara sauce and Parmesan cheese			twenty-three
<b>'Hunter's Style' Pasta</b> smoked venison & port wine sausage, sun-dried tomatoes, Romano cheese, fresh garlic & olive oil			twenty-one
<b>Vegetarian Cakes</b> red Quinoa, nuts & fresh vegetable cakes, served with vine-ripe tomato & Vermont apple chutney			twenty-one
<b>Vegetarian Lasagna</b> noodles layered with fresh vegetables, herbed tomato sauce and Ricotta cheese			eighteen
<b>Sunny &amp; Mark's 'Mac &amp; Cheese'</b> wild mushrooms, Vermont cheddar and bread crumbs, baked until golden brown			twenty-two

## Yankee Favorites

### Traditional Pot Roast

*brisket potted in our circa 1790 Taproom Ale*

seventeen

### Our take on 'Mac & Cheese'

*'A classic comfort dish', with Vermont cheddar, lobster and applewood smoked bacon*

twenty-eight

### New England Scrod

*baked with Vermont cheddar, bread crumbs, sherry and fresh lemon*

nineteen

### Roast Tom Turkey

*with corn bread and sausage stuffing, pan gravy and cranberry sauce*

seventeen

### Pork loin

*rolled in English muffin crumbs and served on a bed of Vermont apple purée*

nineteen

### Calves Liver

*pan seared, topped with sautéed onions, mushrooms and balsamic vinegar*

twenty

### Chicken Pot Pie

*chicken simmered with seasonal vegetables, topped with Vermont cheddar and mashed potatoes*

seventeen

## Birds of a Feather

### Long Island Duckling — choice of topping

- *roasted and topped with blackberry demi-glacé and Gran Marnier Liqueur Flambé*
- *roasted and served in a spanish onion, mushroom, applewood smoked bacon and Long Trail Ale broth*

twenty-seven

twenty-seven

### Chicken Breast — choice of topping

- *Cidered - lightly floured, sautéed with Vermont apple cider and cranberries*
- *Marsala - sautéed with mushrooms, finished in a sweet Marsala wine demi-glacé*
- *Picatta - 'A classic presentation', sautéed with lemon, Chardonnay, butter and capers*

nineteen

twenty

nineteen

## From the Ocean & Streams

### Atlantic Salmon

*baked with a fresh parsley and horseradish crust, served over a bed of wilted spinach, topped with dill & dijon mustard sauce*

twenty-two

### Shrimp Scampi

*sautéed in fresh garlic, butter, Chardonnay and aromatics*

twenty-one

### Sea Scallops

*baked with Chardonnay, fresh lemon, butter and seasoned bread crumbs*

twenty

### Bouillabaisse

*fresh fish and seafood steeped in dry Vermouth, tomato and fennel broth*

twenty-two

### Fisherman's Platter

*Chef's selection, baked with seasoned bread crumbs, sherry and fresh lemon*

twenty-one

### Alaskan King Crab — when available

*1-¼ pounds, steamed and served with drawn butter*

thirty-four

*Recognized by the State of Vermont as a 'Green Business'.*

*Consuming raw or undercooked meat, poultry, seafood, fish or eggs may increase your risk of food-borne illness. Especially if you have certain medical conditions.*