

Dinner Menu

(SAMPLE)

Appetizers

Soup of the Day –
seasonal goodness **6/8**

Crab Cake –
Maine style crab cake, roasted corn and poblano salad, spicy aioli **10**

Neil Farm Pork Wontons –
crispy pork and ginger wontons, garlic soy dipping sauce **9**

Crispy Fingerling Potatoes –
served with chive sour cream **7**

Honey Chipotle Chicken Tenders –
VT raised chicken breast served with a ranch dipping sauce **8**

Goat Cheese & Mushroom Fondue –
served with baguette **13**

Mesclun & Green Apple Salad–
toasted macadamia nuts, Bayley Hazen blue cheese crouton, honey mustard dressing **10**

Beet Salad – Tuscan greens, goat cheese, candied walnuts, maple balsamic vinaigrette **10**

Caesar Salad – romaine, house made croutons, parmesan cheese **9**

*Add chicken **4** white anchovies **2**
Skirt steak **8** veggie burger **4**
Salmon Filet **8***

Entrees

Neill Farm Skirt Steak – marinated skirt steak, crispy fingerling potatoes, garlic, kale, Sip of Sunshine cheddar ale sauce **21**

Tofu Satay –
Thai marinated tofu, crispy ginger risotto cake, sautéed curly kale, peanut sauce **16**

Chicken Carbonara – VT raised chicken breast, penne, bacon, green peas, imported parmesan, rustic garlic bread **17**

Wild Mushroom Ravioli – butternut squash coulis, toasted walnuts, curly kale, imported parmesan, rustic garlic bread **16**

Maple Glazed Salmon – Faroe Island salmon filet, maple soy glaze, sautéed kale, sushi rice **20**

