

S H A R E

Smoked Trout

Smoked Trout Dip, Crudité, Cracked Pepper Water Crackers 11.

Peri Peri Calamari

Peri Peri Dusted Calamari, Sweet Drop Peppers, House Tartar, Grilled Lemon 13.

Tavern Wings

Spicy Buffalo or Sweet Garlic Chili, Blue Cheese, Crudité 12.

Poutine

Tavern Fries, Grafton Cheddar Curds, Smokehouse Bacon, House Gravy 12.

S M A L L P L A T E S

Fried Green Tomato

Green Tomatoes, Grafton Cheddar Crumbles, Maple Chili Oil, Fried Capers 10.

Mussels Argentine

PEI Mussels, Chimmichuri, White Wine, Butter, Grilled Bread 14.

Fish Tacos

Flour Tortilla, Mahi Mahi, Chili Lime Slaw, Avocado Crema, Pico De Gallo 14.

Burrata

Artisan Mixed Greens, Burrata, Pickled Red Onion, Radish, Lemon Vinaigrette 12.

T A V E R N C L A S S I C S

Sandwiches served with Marinated Vegetable Bean Salad | To any salad add: Grilled Chicken 5 or Blackened Shrimp 7

Simple Salad

Artisan Mixed Greens, Tomato, Cucumber, Red Onion, Herbed Croutons. Choice of Available Dressings 9.

Caesar

Romaine, Classic Caesar Dressing, Diced Tomato, Shaved Parmesan, Herbed Croutons 10.

Short Rib Sandwich

Braised Short Rib, Rapini, Chili Relish, House Pickles, Toasted Brioche Bun 14.

Fried Chicken Sandwich

Fried Chicken, Smoked Paprika Aioli, Bib Lettuce, House Pickles, Toasted Brioche Bun 13.

Tofu Bahn Mi

Fried Tofu, Vegan Black Bean Garlic Pate, Pickled Cabbage, Cilantro, Cucumber, Jalapeño 13.

Roast Pork Vermonter

Grilled Roast Pork, Sharp Cheddar, Apple Chutney, Caramelized Onion, Toasted Brioche Bun 13.

Butchers Block Wagyu Burger

8 oz Burger, VT Cheddar Cheese, Smokehouse Bacon, Lettuce, Tomato, Onion, Toasted Brioche Bun 14.

L A R G E P L A T E S

Half Chicken

Roasted Cider Brined Half Chicken, New Potatoes, Garden Vegetable Du Jur 28.

Branzino

Whole Grilled Branzino, Smokehouse Bacon, Cherry Tomato, Braised Greens, Brown Butter, Capers, Grilled Lemon 32.

Rib Frites

Braised Short Rib, Tavern Fries, Garden Vegetable Du Jur 30.

Blackened Shrimp Linguini

Blackened Shrimp, Andouille Sausage, VT Fresh Pasta Linguini, Fresh Peas, White Wine, Butter, Herbs 27.

S I D E S

Seasoned Tavern Fries 5.

Rapini

Garlic, Chili Oil, Red Pepper Flakes 8.

Roasted Cauliflower

Fried Kale, Currents, Cornichon 8.

Sweet Potato Fries

Chipotle Aioli, Maple Mustard 7.

Parmesan Truffle Fries 7.

Garden Vegetable Du Jour 6.