

S H A R E

Eggplant Napoleon

Breaded Eggplant, Fresh Mozzarella, Tomato, Roasted Tomato Basil Relish, Balsamic Madeira Reduction 18.

Wings

Choice of Buffalo, Ginger Soy, Garlic Parmesan or Sweet Chili Sauce. Served with Blue Cheese & Crudités 16.

Mussels

PEI Mussels, White Wine Butter Sauce, Warm Bread 19.

Smoked Trout Dip

Smoked Trout Dip, Crudités, Water Crackers 16.

Poutine

Tavern Fries, Grafton Cheddar Curds, House Gravy 15.

Cheese Dip

Queso Cheese Sauce, Tortilla Chips 16.

Focaccia

Pesto Topped, Served with Olive Oil 7.

S M A L L P L A T E S

Pulled Pork Sliders

Pulled Pork, House BBQ sauce, Potato Slider Bun, Coleslaw 19.

Ploughman Board

Rotating Selection of Cured Meats & Cheese. Served with Appropriate Accompaniments 20.

Fish Tacos

Flour Tortilla, Mahi Mahi, Chili Lime Slaw, Smashed Avocado, Apple & Pineapple Pico, Lime 19.

Soup Du Jour 10.

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

Sandwiches served with chef inspired garnish | To any salad add: Grilled Chicken 7, Shrimp 8, or Mahi Mahi 10

Simple Salad

Artisan Mixed Greens, Quick Pickled Tomato, Cucumber, Red Onion. Served with Toasted Chickpeas, and Choice of Available Dressings 10.

Avocado Tortilla Salad

Artisan Mixed Greens, Roasted Red Peppers, Sliced Avocado, Roasted Corn & Jalapeno, Tortilla Strips, Buttermilk Chipotle Dressing 14.

Grilled Chicken Sandwich

Grilled Chicken, Special Sauce, Lettuce, Tomato, Onion, House Pickles, Toasted Brioche Bun 17.

Harvest Turkey Sandwich

Smoked Sliced Turkey, Marinated Apple, Smoked Bacon, Cabot Cheddar, Leaf Lettuce, Cranberry Mayo on a Toasted Rustic Roll 16.

Short Rib Sandwich

Braised Short Rib, Asian Slaw, Toasted Potato Bun 19.

Caesar

Romaine, Classic Caesar Dressing, Shaved Parmesan, Herbed Croutons 12.

Garden Wrap

Artisan Mixed Greens, Tomato, Cucumber, Sprouts, and Hummus 11.
Add Grilled Chicken (7), Shrimp (8), Mahi Mahi (10)

Reuben

Corned Beef, Swiss Cheese, Saurkraut, Thousand Island Dressing, Rye Bread 18.

Butchers Block Burger

8 oz. Burger, Cabot Cheddar Cheese, Smoked Bacon, Lettuce, Tomato, Onion, Served on Toasted Potato Bun 19.

Chilled Lobster Roll

Fresh Lobster Meat, Seasoned Mayo, Celery, Red Onion, Herbs, Toasted Roll 29.

L A R G E P L A T E S

Mushroom Rissoto

Arborio Rice, Mushroom Medley, Cream, Shaved Parmesan 25.
Add Grilled Chicken (7), Shrimp (8), Mahi Mahi (10)

VT Fresh Ravioli

VT Fresh Pasta Co. Butternut Squash and Pumpkin Ravioli, Grilled Chicken, Winter Vegetable Medley, Roasted Garlic Creme Sauce 29.

Salmon

Everything Bagel Seasoned Faroe Island Salmon, Sweet Chili Tamarind Glaze, Rice Pilaf, Vegetable Medley 34.

Steak Frites

8 oz. Tavern Steak, Seasoned Fries, Roasted Garlic Demi, Winter Vegetable Medley 34.

S I D E S

Roasted Cauliflower

Fried Kale, Dried Cranberry, Pickles 10.

Sweet Potato Fries

Honey Mustard 9.

Winter Vegetable Medley 7.

Seasoned Tavern Fries 6.

Parmesan Truffle Fries 9.

Coleman Brook
TAVERN