

Coleman Brook TAVERN

CULINARY QUOTES

Heal the world... cook dinner tonight.
~ Bill Penzey, founder and owner of Penzey's Spices

Find something you're passionate about and keep tremendously interested in it.
~ Julia Child

The truffle is the very diamond of gastronomy.
~ Jean Anthelme Brillat-Savarin

Age and glasses of wine should never be counted.
~ Old Italian quote

You cannot get an influence from the cuisine of a country if you don't understand it.
You've got to study it.
~ Chef Ferran Adria

Cooking is like love. It should be entered into with abandon or not at all.
~ Harriet Van Horne

Dinner

A P P E T I Z E R S

Tavern Chips

Maple Pepper Dusted House-made Chips served with Truffle Copper Sauce 5.

French Onion Soup

Classic French Onion Soup Topped with Toasted Crouton and Swiss Cheese 9.

From The Farm Soup

Chef Mark's ever changing soup inspiration of the moment 7.

Caribbean Curried Mussels

PEI Mussels, Coconut Milk Based Yellow Curry Broth, Ginger, Garlic, Toasted Bread 16.

Tavern Calamari

Fried Calamari, Marinara, Olive Tapenade, Grilled Lemon 13.

Maple Bourbon Wings

Fried Hardwood smoked Chicken Wings, Browned Bourbon Chipotle Hot Sauce,
VT Maple Drizzel, Blue Cheese Dip 12.

S A L A D S

Add Grilled Chicken 5. / Add Rare Ahi Tuna 8. / Add Chilled Shrimp 7.

Artisan Salad

Heirloom Tomato, Citrus Poached Beets, Maplebrook Burratini, Arugula,
Kale Pesto, Hulled Hemp Seeds 12.

Green Goddess Avocado Caesar

Chopped Romaine, Shaved Parmesan, Avocado Caesar Dressing, Herbed Croutons 9.

Tavern Salad

Artisan Mixed Greens, Bayley Hazen Blue Cheese, Flash Pickled Tomato, Cucumber,
and Red Onions, Extra Virgin Olive Oil 9.

E N T R É E S

Maple Pepper Roast Chicken

Roasted 10 oz. Bone-in Chicken Breast, Mashed Sweet Potato, Wilted Spinach Salad,
Warm Bacon Raspberry Vinaigrette 25.

Dry Aged Rib Eye

12 oz. Bone in Dry Aged Rib Eye, Roasted Tavern Potatoes,
Veg Du Jour, Peppercorn Au Poivre 39.

Northeast Sea Scallops

Seared Northeast Sea Scallops, Crispy Pork Belly, Roasted Apple and Fingerling Hash,
Parsnip Purée, Micro Greens 27.

Grilled Bone-In Pork Chop

10 oz. Grilled Bone in Pork Chop, Mashed Garlic Potatoes, Veg Du Jour,
Boiled Cider BBQ Sauce 27.

Lo-cal Mushroom Rigatoni Bolognese

Vermont Fresh Pasta Garlic and Basil Rigatoni, Locally Cultivated Mushrooms,
Rustic Tomato Sauce, Maplebrook Farms Ricotta, Shaved Parmesan 21.
Add Local Ground Beef and Pork \$5

Faroe Island Salmon

Pan Seared Salmon, Potato Au Gratin, Asparagus, Roasted Celery Root Purée 27.

Short Ribs

8 oz. Braised Short Rib, Mashed Garlic Potato, Veg Du Jour, Boggy Meadow Farm
Fiddlehead Tomme Gemolata 30.

NY Strip

Grilled 10 oz. Grass Fed NY Strip, Mashed Garlic Potatoes, Veg Du Jour, Chimmichuri 30.

North Country Jambalaya

Cajun Spiced Boneless Chicken Thigh, North Country Smokehouse Andouille Sausage,
Red Shrimp, & Mussels, Served over Carolina Rice and Lobster Tomato Saffron Broth 27.

A service charge of 18% may be added to parties of 8 or more.

G.F.: Gluten Free. Food Allergies? Please notify your server. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.