

~ Small Plates ~

**Shellfish St. Jaague**

*Shrimp, Saccop, and Mussels with Sherry, Cream  
 And Parmesan baked in a Scallop Shell*  
**\$11**

**Crispy Butternut Squash**

*And Vermont Goat Cheese Beggar's Purse with  
 Plum-Ancho Jam and Cilantro Oil*  
**\$8**

**Foie Gras Crème Brulee**

*With Pear-Ginger Compote*  
**\$12**

**Wild Mushroom and Potato "Lasagna"**

*With Chive Sauce*  
**\$9**

**A Full Pound of Prince Edward Island Mussels**

*With Vermont Ale, Pancetta and Scallion Aioli*  
**\$10**

**Grilled Flatbread**

*Bacon, Sautéed Apples, Caramelized Onion  
 and Cheddar*  
**\$10**

**Grilled Cavendish Farm Semi Boneless Quail**

*With Honey-Juniper gasrique and Braised Leeks*  
**\$11**

~ Lighter Fare ~

**Soup**

**Cup \$3 Bowl \$5**

**Traditional Caesar Salad**

*served with roasted garlic*

**\$8**

*add grilled chicken* **\$4.50**

*add grilled shrimp* **\$5.00**

**Large House Salad**

*served with balsamic vinaigrette and garden vegetables*

**\$7**

**Small House Salad**

**\$4**

Maytag Bleu Cheese Dressing

**\$1.00**

Maytag Bleu Cheese Crumbles

**\$1.00**

**Vermont Artisanal Cheeses**

*served with cranberry compote and grilled flatbread*

Ask Your Server for Weekly Selection

**\$10**

~ Sides ~

Garlic Mashed Potato

**\$2.50**

Sweet potato Fries

**\$2.50**

Regular Fries

**\$2.50**

Vegetable du jour

**\$3.00**

Turnip Risotto

**\$3.00**

~ Sandwiches ~

**Grilled Chicken Breast Sandwich**

*pepper jack cheese & guacamole on a whole wheat roll, served with sweet potato fries*

**\$11**

**Char Grilled ½ Pound Angus Beef Burger or Garden Burger**

*lettuce tomato, & red onion, served with fries*

**\$10.50**

*add blue, cheddar, swiss, sautéed mushrooms, sautéed onions, roasted peppers, guacamole or bacon \$1.00 each*

**Beer Batter Fried Haddock Sandwich**

*tartar sauce and French fries*

**\$12**

**House Smoked Gaylord Farm Beef Brisket Sandwich**

*barbeque sauce, coleslaw and French fries*

**\$12**

*A 20% gratuity will be added to parties of six or more and parties requesting separate checks*

*Please Notify Your Server of Any Food Allergies You May Have.*

*Per the State of Vermont Agency of Human Services, Department of Health Regulations "Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."*



~ Entrees ~

**Grilled Filet Mignon**

*finished with Maytag blue cheese-port wine demi-glace sauce  
served with roasted garlic mashed potatoes*

**\$25**

**Shrimp, Scallop, Crab & Haddock Norfolk**

*broiled with lemon, butter, white wine and garlic, served with sweet potato fries*

**\$22.50**

**Sautéed Boneless Duck Breast**

*With Roasted Pears, Brandy Demiglace and "Tater Tots"*

**\$20**

**Sauteed Naturally Raised Vermont Veal Scaloppini**

*with Mushrooms, Tarragon and Madiera over Turnip Risotto*

**\$20**

**Chicken "Kiev"**

*Stuffed with Cranberries and Bourism with Orange-Marsala Sauce  
And Whole Grain Pilaf*

**\$18**

**Braised Lamb Shoulder**

*With cooking Jus and White Bean Cassoulet Style*

**\$19**

**Grilled Pork Tenderloin**

*With Dijon Cream Sauce, Rye Spaetzle and Savoy Cabbage*

**\$18**

**Randolph Special**

*10 oz. cut of Black Angus Steak and mashed potatoes or French fries*

**\$17.50**

**All entrees come with house salad and house balsamic vinaigrette**

**Upgrade to a Small Caesar for \$2.00**

We are a proud member of



**These are some of our Neighbors that give our Chefs inspiration!!**

**Gaylord Farms, Sprague Dairy, Neighborly Farms, Green Mountain Coffee, Royal Butcher,  
Misty Knoll Farms, Strafford Creamery, Cabot Cheese, VT Smoke & Cure, Quaker Hill Granola,  
Black River Produce**

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