

~ Small Plates ~

**Phyllo Wrapped Brie**  
*grilled asparagus, pistachios and mint gremolata*  
**\$9**

**Lobster Quesadilla**  
*salsa cruda and guacamole*  
**\$12**

**Grilled Lemon Pepper Shrimp**  
*linguini alfredo*  
**\$11**

**Jumbo Stuffed Mushrooms**  
*Cabot cheddar, artichoke and spinach*  
**\$7.50**

**Prince Edward Island Mussels**  
*steamed with bacon, fennel and carrot cream*  
**\$12**

**Wings Two Ways**  
*spicy mango wings and Thai marinated wings served with blue cheese dressing and spicy peanut sauce*  
**\$7.50**

**Grilled Flatbread**  
*red pepper hummus, grilled vegetables and mozzarella*  
**\$10**

**Local Veal & Mushroom Roulade**  
*basil mousse and balsamic syrup*  
**\$9**

**A Trio of Meatballs**  
*Italian, Swedish and Hawaiian*  
**\$8**

~ 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**  
 Basil Risotto **\$3.00**  
 Asparagus **\$4.00**

~ 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**

**Grilled Asparagus, Mushroom and Swiss Sandwich**  
*French fries*  
**\$9.50**

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**

**Grilled Pork Tenderloin**

*roasted shallots, red potatoes and watercress sauce*

**\$19**

**Naturally Raised Vermont Veal Scaloppini**

*artichokes, lemon and mushrooms over basil risotto*

**\$20**

**Crispy Pan Fried Chicken Breast**

*bacon, escarole, brandy cream and grilled polenta*

**\$19**

**Spring Lamb Two Ways**

*grilled and braised with spring vegetables, lentil cake and red wine jus*

**\$18.50**

**Spicy Seared Filet of Salmon**

*pineapple mango salsa and macadamia nut basmati rice*

**\$19**

**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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