

*New England Farms
Warm French Flavors*

Appetizers and Small Plates

Grilled Shrimp Cocktail Five Lime marinated
shrimp homemade cocktail sauce ... 12.00

Spiced Lamb Meatballs with bacon roasted
Brussel sprouts, Cumin aioli... 10.00

Classic Escargot parsley-garlic butter
browned panko crumbs... 10.00

VT Goat Cheese Caramelized Onion Tart
Topped with kalamata olives , rosemary
with a roasted tomato puree... 10.00

PEI Mussels of the Day ... MKT

TASTING BOARDS

Butcher's Board

Country Pork, Chicken & Apple Sausage
with Calvados, Prosciutto, Cornichons,
whole grain mustard,
17.00

Cheesmonger's Board

A Selection of Artisanal Cheeses with
Pecan Raisin Bread Crostini, Fig and
Orange Jam &
Seasonal Fruit pairing
15.00

Fishmongers Board

Scottish Smoked Salmon, Grilled
Shrimp Cocktail and Smoked Trout,
With capers and Lemon
Accompanying dips and sauces
19.00

Secret Recipe Gazpacho

A Quechee favorite!... 7.00

Grilled Caesar Salad

Crisp Romaine hearts grilled lightly served with homemade dressing,
Anchovy, Croutons and diced butter poached pear... 9.00

Local Micro Field Greens and Bing cherry Salad

Blue cheese, balsamic vinaigrette... 8.00

House Specialties

All lunches served with a choice of a small green salad or French potato salad

Curried Waldorf Chicken Salad

Apples, Celery, red grapes and topped with Pecans
14.00

Salmon Nicoise

Baked, Chilled Salmon with French green beans, kalamata olives, cherry
tomatoes, potato salad
Fresh Dill and yogurt dressing
15.00

Strip loin Steak Sandwich

With caramelized Vidalia onions and garlic-herb mayonnaise
16.00

Our Almost Famous Lobster Roll

Tender knuckle and claw Maine lobster meat mixed with fresh herb
mayonnaise, grape tomatoes, and topped with apple wood smoked bacon
19.00

Tables of 6 or more 20% gratuity will be
added
VT Department of Health asks us to remind
you-
eating undercooked or raw foods may increase
your risk of food borne illnesses