

MAY 12, 2019

PLATE BRUNCH

SMALL PLATES

FRESH FRUIT AND MAPLE WHIPPED CREAM WITH GRANOLA - 9
HEIRLOOM TOMATO - BASIL - ARUGULA - PARMESAN - PINE NUTS - 13
ROASTED BEETS - DILL - ORANGE SEGMENTS - FRISÉE - TOASTED PINE NUTS - 11
AVOCADO TOAST - BABY ARUGULA - POACHED EGGS - LEMON AND OLIVE OIL - 11
HEARTS OF PALM - VEGAN "CRAB CAKES" - OLD BAY AND LEMON CASHEW "AIOLI" - 11
FRIED SOFT SHELL CRAB - DILL MOUSSALINE - MIZUNA - PICKLED RADISH - RED PEPPER - 16

MEDIUM BRUNCH

CLASSIC EGGS BENEDICT - HOUSE ENGLISH MUFFIN - 13
HOUSE CURED SALMON BENEDICT - 14
OVER EASY EGG - CHEDDAR - HOUSE SMOKED CANADIAN BACON - BRIOCHE - 11
SPRING GREEN GARLIC SOUFFLE - SHIITAKE - RAMP CREAM - 14
FRENCH TOAST AND STRAWBERRIES WITH VT MAPLE SYRUP - 13
FRIED WEST COAST OYSTERS - CHIPOTLE CREME FRAICHE - MIZUNA SALAD - 14
HOUSE CURED SALMON LOX - BABY ARUGULA - CREAM CHEESE - OLIVE OIL TOAST - 13

SALADS

SMOKED SALMON SALAD - BIBB LETTUCE - SUNFLOWER SEEDS - TOMATO - DILL DRESSING - 14
BABY SPINACH - CITRUS SEGMENTS - AVOCADO - CITRUS VINAIGRETTE - GRANOLA - 12
BABY ARUGULA - ROASTED RADISH - FENNEL - CIDER SHALLOT VINAIGRETTE - TOASTED HEMP SEEDS - 12
FRISÉE AND RADICCHIO CAESAR - GARLIC CROUTONS - PARMESAN REGGIANO - 10

HEAVY THINGS

"THE PLATE" VEGGIE BURGER - AIOLI - MARMALADE ONIONS - 15
HOUSE COLD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - 15
GRILLED CHINESE BARBECUE CHICKEN WINGS - 15
STEAMED MUSSELS - MISO DASHI - TOMATO - SCALLION - GRILLED BREAD - 14
CIDER BRINED PORK CHOP - FINGERLING POTATOES - GRILLED RED ONION - RAMP BUTTER - 28
PAN SEARED ATLANTIC HALIBUT - CELERY ROOT PUREE - FIDDLEHEADS - BEET EMULSION - PEA SHOOTS - 33

EATING RAW OR UNDERCOOKED MEATS, EGGS, OR FISH CAN KILL YOU. SO CAN CROSSING
THE ROAD

802-253-2691

CHEF OWNED