

PLATE

COCKTAIL SPECIALS

FOUR CORNERS - COGNAC - KNOB CREEK RYE - GREEN CHARTREUSE - AMARO NONINO - BITTERS - 17

FALL BACK - RITTENHOUSE RYE - APPLEJACK - CARPANO ANTICA - AMARO MELETTI - BITTERS - 16

STARTERS

SCALLION AND CHEDDAR SOUFFLÉ - MAPLE BACON CREAM - 16

VEGAN "CRAB CAKE" - HEARTS OF PALM - CASHEW "AIOLI" - 16

LOBSTER FRITTER - SMOKED PAPRIKA AIOLI - PEA GREENS - 18

VERMONT BLUE CHEESE TOAST - RED WINE POACHED APPLES - HOT HONEY - 16

STEAMED PEI MUSSELS - COD - WHITE WINE - CREAM - DILL - GRILLED BREAD - 18

SMOKED TROUT DIP - PICKLED VEGETABLES - CUCUMBER - GRILLED BREAD - 16

SOUP AND SALADS

ROASTED CAULIFLOWER SOUP - 14

CHEDDAR ALE SOUP- 14

ROMAINE - FRISEE - CAESAR - GARLIC CROUTONS - PARMESAN REGGIANO - 14

LETTUCE MIX - ROASTED RADISH - TOASTED PINE NUTS - SHERRY VINAIGRETTE -14

LOBSTER COBB SALAD - BIBB LETTUCE - BACON - VT BLUE CHEESE - EGG - AVACADO - 23

BURGERS & MAINS (PLEASE CHOOSE ONE SIDE FOR YOUR BURGER)

WOOD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - 25

THE PLATE VEGGIE BURGER - HONEY PICKLE AIOLI - MARMALADE ONIONS - 21

ROASTED CAULIFLOWER STEAK - QUINOA - BASIL SALSA - 29

GRILLED PORK LOIN - CREAMY POLENTA - CIDER AND MUSTARD BRAISED RED CABBAGE - 35

SEARED CHICKEN BREAST - BRUSSELS SPROUTS - BACON - WHITE WINE - CREAM - 35

SEARED ATLANTIC COD - TOMATO BRODO - ROASTED VEGETABLES - BASIL SALSA - 37

FETTUCCHINE - SHRIMP - BASIL - WHITE WINE - SPINACH - GARLIC -CREME FRAICHE -PARMESAN - 37

GRILLED BAR STEAK - BOURSIN AND MUSTARD POTATO GRATIN - HARICOTS VERTS - 45

SIDES - 7

PAN FRIED POTATOES - QUINOA - BRAISED CABBAGE - BACON AND BRUSSEL SPROUT SLAW

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

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

