



### **Starter Specials**

***Chef's Soup of the Day .....\$7.00 sm / \$10.00 lg***

***French Press Coffee ..... Jules Private Blend ...\$9.50***

### **Autumn Holiday Specials ...**

**Autumn Brussel Sprouts..... \$15.00**

*Farm fresh oven roasted brussel sprouts prepared with the tastes of fall spices including shallots, cloves, cinnamon & garlic made with or without Vermont cured bacon for an amazing flavor and finished with our very own apple cider and red wine demi glaze.*

*(Gluten Free, Dairy Free .... & Vegan if selected with no bacon)*

**VT Maple Cranberry Turkey Sandwich.....\$17.00**

*Oven roasted Vermont Turkey, Homemade Stuffing, local maple cranberry mayonnaise served on our signature multigrain bread served with French Fries.*

**Portabella Barley Risotto..... \$20.00**

*Creamy house made barley risotto with Romano and Vermont Cabot Cream with fresh portabella mushrooms and leeks. (Gluten Free Option)*

*Add Chicken +6 or Shrimp +8 or Salmon +9 to make this entrée your personal favorite.*

**Traditional VT Turkey Dinner .....\$25.00**

*Enjoy fresh oven roasted local VT turkey, homemade cranberry sauce, gravy and your choice of mashed potatoes or stuffing & oven roasted brussel sprouts or our farm fresh vegetable of the day*

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### **Dessert**

***New York Apple Cheesecake..... \$10.00***

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### **From the Bar**

***Sex in the Woods..... \$14.00***

*Tito's Vodka, Kahlua, Amaretto & pineapple juice*

***Maple Ginger Hot Toddy ..... \$14.00***

*Enjoy fresh steeped Ginger Tea, "Redemption" Bourbon, Lemon Juice & VT Maple Syrup with Cinnamon/Lemon Garnish*