

Chef's Offerings



FROM THE BAR...

Vermont Snow Farm Vineyard *(Limited Availability)*

- **Fox Hill Maple & Grape Wine - \$16**

A sweet blend of their Seyval Blanc and maple wine and a nice balance of caramel, butterscotch and maple flavors with some acidity and hints of apricot and peach.

- **Island Apple Dessert Wine - \$17**

A sweet dessert wine made with locally grown apples. This after dinner treat is full of flavor. This specialty wine pairs amazing with our Tira-mi-sue

Apple Cider Mimosa - \$13.00 A crisp and refreshing blend of prosecco and fresh apple cider, creating the perfect balance of bright bubbles, ripe apple flavor, and subtle sweetness. Light, festive, and wonderfully refreshing—an elegant twist on the classic mimosa.

FROM THE KITCHEN...

Chef's Soup of the Day \$8.00 sm / \$14.00 lg

Pumpkin Spiced Pancakes \$15.00

2 Jumbo pancakes made with fresh local pumpkin & spices mixed with our own pancake batter for this delicious seasonal special, with warm local maple syrup *(Gluten Free option available +\$3.00)*

Philly Cheese Steak \$20.00

Our delicious tenderloin sliced just for you then sauteed with fresh onions and peppers mixed with Vermont cheeses served on a Italian bread and served with French Fries. *(Gluten Free Option available +\$3.00)*

Harvest Risotto *(GF)* \$22.00

Our most requested dish, thoughtfully prepared with fresh, locally sourced butternut squash, tender spinach, mushrooms, ripe tomatoes, onions, and asparagus, finished with just the right touch of imported saffron and Romano cheese. A beautifully balanced combination of seasonal vegetables, delicate saffron, and savory richness. **Add Chicken +6 or Shrimp +8 or Salmon +10 or Steak Tips +12**

FROM THE BAKERY...

Individual Caramel Pear Crisp *(GF / DF)* \$10.00

Available ala mode (vanilla ice cream) +4