

SPRINTING

DINNER

FARM TO TABLE FARE

STARTERS

✓ CHILLED MINTED FRESH PEA SOUP 5
sambuca sabayon

NEW ENGLAND OYSTER CHOWDER 6
Atlantic coast farm raised oysters, Vermont bacon, potatoes, cream

✓ MAIN STREET GRILL MIXED GREENS 6
sherry vinaigrette

DISCOVER VT CHEESE TOUR 9
candied nuts, rhubarb chutney
cow, sheep, goat cheese

✓ WATERCRESS AND WHEAT BERRY SALAD 7
dried cranberries, feta cheese, maple lemon vinaigrette

BEET TARTARE 7
local beets, red wine vinaigrette, herbed goat cheese and crostini

TWICE BAKED GRAFTON AGED CHEDDAR SOUFFLE 8
Madeira sauce, pea shoot salad

DUCK RILLETTE 9
fennel flan, herb salad, black pepper caramel sauce, crostini

FEATURED ENTREES

MARKET FISH 21
potato gnocchi, wild mushrooms, spring onions, nettle butter sauce

LAMB DUO 20
roasted lamb, crépinette, fingerling potatoes, wilted watercress, chimichurri sauce

CHEF'S CUT GRASS FED BEEF 21
braised beef Aumoniere, roasted potato tower, spring onion vinaigrette

✓ FREE FORM LASAGNE 18
class-made pasta, class-made ricotta, herb carrot emulsion, spring root vegetables

PAN ROASTED CHICKEN BREAST 18
herbed chicken mousseline, dauphine potatoes, spring pea and radish salad

VERMONT PORK DUO 18
grilled and braised pork, potatoes Anna, glazed pearl onions, spring vegetables, Long Trail ale jus

✓ ASPARAGUS AND MUSHROOM RISOTTO 16
oyster mushrooms, goat cheese, shaved asparagus salad

VERMONT FARMHOUSE VEGETABLE AND LAMB RAGOUT 20
pork belly, garlic sausage, onion and fennel marmalade

✓ Denotes vegetarian selection

Please advise your server of any food allergies or preferences.
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.