

# WINTER

DINNER

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## FARM TO TABLE FARE

### STARTERS

✓ CREAM OF CELERY ROOT SOUP 5  
fried shitake mushrooms, parsley oil

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

✓ MAIN STREET GRILL MIXED GREENS 6  
apple cider-shallot vinaigrette

✓ SPINACH AND WHEAT BERRY SALAD 9  
dried cranberries, feta cheese, maple lemon vinaigrette

✓ DISCOVER VERMONT CHEESE TOUR 9  
daily selection of cow, goat, sheep cheeses, glazed grapes, mixed nuts, Vermont honey

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

✓ TWICE BAKED GRAFTON AGED CHEDDAR SOUFFLÉ 9  
apple-onion compote, herb-celery salad

SAUTÉED DIVER SEA SCALLOPS 10  
Brussels sprouts petals, sherry-bacon cream reduction, parsley root purée

### FEATURED ENTRÉES

SAUTÉED ARCTIC CHAR, BEURRE BLANC 21  
potato gnocchi, wild mushrooms, slow braised savoy cabbage

LAMB DUO 20  
roasted top round, braised shoulder, natural jus, fingerling potatoes, sautéed greens

CHEF'S CUT GRASS FED BEEF 21  
braised beef Aumoniere, fondante potatoes, red wine sauce

✓ FREE-FORM LASAGNA 18  
class-made pasta, class-made ricotta, herb carrot emulsion, winter root vegetables

PAN ROASTED CHICKEN BREAST 18  
chicken-apple sausage, dauphine potatoes, sautéed greens, winter vegetables

GRILLED LOCAL FARM RAISED VENISON 22  
Denver leg, elderberry gastrique, spaetzle, winter root vegetables

VERMONT PORK DUO 18  
grilled and simmered pork, ale gravy, potatoes Anna, glazed cipollini onion, winter vegetables

✓ LEEK AND MUSHROOM RISOTTO 16  
fried leeks, oyster mushrooms, winter vegetables

VERMONT FARMHOUSE CASSOULET 20  
heritage beans, pork belly, braised lamb, duck confit, garlic sausage

✓ 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.*

# ❧ BEVERAGES ❧

## SPECIAL HOUSE-MADE INFUSIONS

- VT. TREE-HUGGER PEAR-TINI** 8.95  
*Vt. Sunshine pear infused vodka, pineapple juice, lemon, simple syrup*
- VT. WILD BLACKBERRY MARTINI** 8.95  
*blackberry infused vodka, lemon, simple syrup*
- VERMONT WILD BLUEBERRY MARTINI** 6.95  
*Vermont blueberries, fresh lemon juice, simple syrup*
- MAKERS INFUSED MANHATTAN** 8.95  
*Makers Mark bourbon infused with figs, vanilla bean, cinnamon, sweet and dry vermouth, bitters, cherry garnish*
- MANGO MAI TAI** 7.95  
*mango-infused Bacardi, amaretto, mango, pineapple & orange juice*
- THREE MELON MARTINI** 7.50  
*cantaloupe, watermelon and honey dew infused vodka, Triple Sec*
- ORGANIC BLOOD ORANGE MARTINI** 8.95  
*organic blood orange infused Absolut vodka, Cointreau, lime juice*

## MOCKTAILS

- ALMOST A MOJITO** 3.95  
*fresh mint, lime juice, raspberry, soda water*
- CRANDAZZLER** 3.25  
*cranberry juice, raspberry, touch of fizz*
- VIRGIN ESPRESSO MARTINI** 4.25  
*espresso, cream, chocolate*
- STRAWBERRY FREEZE** 4.95  
*strawberries, coconut, lime juice, grenadine, whipped cream*
- CINDERELLA** 4.25  
*mango, pineapple, OJ, lemon juices, ginger ale*

## WATER & SODAS

- PANNA WATER (STILL) (1 LITER)** 3.95
- SAN PELLEGRINO (SPARKLING) (250ML)** 3.25 (1 LITER) 4.95
- SARAGTOGA WATER (SPRING) (825 ML)** 3.95
- ROOKIE ROOT BEER** 3.50 (ON TAP, MADE IN BURLINGTON, VT.)
- REED'S GINGER BEER** 3.25

# ❧ WINES ❧

## LOCAL WINES

WHITE WINES		BOTTLE
CAYUGA WHITE	SHELBURNE, VT, SHELBURNE VINEYARD , CAYUGA, RIESLING, CHARDONNAY BLEND, 2008	29
LAKEVIEW WHITE	SHELBURNE, VT, SHELBURNE VINEYARD , CAYUGA, LOUISE SWENSON, CHARDONNAY BLEND, 2008	29
LA CRESCENT	NEW HAVEN, VT, LINCOLN PEAK VINEYARD 2008	39
<b>RED WINES</b>		
CABERNET FRANC	GRAND ISLE, VT, EAST SHORE VINEYARD, 2008	37
FRONTENAC	MONTPELIER, VT, NORTH BRANCH, FRONTENAC, 2008	37
FRONTENAC	NEW HAVEN, VT, LINCOLN PEAK VINEYARD, FRONTENAC, 2008	37

# ❧ DRAUGHT BEER ❧

## BEER FLIGHTS

*four 3oz draft beers of your choice 5.00*

	GLASS	PINT		GLASS	PINT
<b>BROOKLYN LAGER</b> Brooklyn, N.Y. <i>"Vienna" style dry hopped brew, light &amp; smooth</i>	3.85	4.85	<b>ARROGANT BASTARD ALE</b> Escondido, CA <i>American strong red ale, rich, creamy &amp; tons of hops.</i>	4.95	5.95
<b>MCNEIL'S IPA</b> Brattleboro, VT. <i>English style bitter ale, crisp, light &amp; hoppy</i>	3.25	4.25	<b>SHED MOUNTAIN ALE</b> Stowe, VT. <i>American strong ale, full bodied, dark &amp; malty</i>	3.85	4.85
<b>WOLAVER'S IPA</b> Middlebury, Vt. <i>certified organic, crisp, clean, medium bodied</i>	3.50	4.50	<b>ROCK ART RIDGE RUNNER</b> Morrisville, VT. <i>English Barleywine style ale, hoppy, strong &amp; balanced</i>	4.95	5.95
<b>LONG TRAIL ALE</b> Bridgewater, VT. <i>German-style Altbier, full bodied, clean &amp; complex</i>	3.00	4.00	<b>GUINNESS STOUT</b> Ireland <i>rich, dense, creamy stout made from dark roasted barley</i>	4.95	5.95
<b>SWITCHBACK ALE</b> Burlington, VT. <i>unfiltered, medium bodied, American pale ale, light citrus notes</i>	3.25	4.25	<b>STOVEPIPE PORTER</b> Middlebury, VT <i>rich, dry porter, notes of coffee, malt, chocolate and nuts</i>	3.50	4.50

**MAIN STREET**  
GRILL AND BAR

**NEW ENGLAND**  
**CULINARY INSTITUTE**  
*A taste of what we teach*



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*19% gratuity will be added to parties of eight or more.  
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