

AUTUMN

DINNER

FARM TO TABLE FARE

STARTERS

✓ PUMPKIN SOUP 5

pumpkin purée, croutons, brown butter and sage

NEW ENGLAND OYSTER CHOWDER 6

Atlantic coast farm raised oysters, Vermont bacon, heritage potatoes

✓ MAIN STREET GRILL MIXED GREENS 6

mixed greens, cider-shallot vinaigrette

WILD SALMON SERVED THREE WAYS 9

smoked, cured, mousse

✓ DISCOVER VERMONT CHEESE TOUR 9

chefs choice: cow, goat, sheep

✓ FALL 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 sprout petals, sherry-bacon cream reduction

HERITAGE BEAN STEW 8

heritage beans, pork, duck, lamb

FEATURED ENTREES

SAUTÉED PACIFIC HALIBUT 21

potato gnocchi, sautéed greens, wild crafted mushrooms, fines herbs, lemon

LAMB DUO 20

roasted loin, braised shoulder, natural jus, whipped potatoes, autumn vegetables

CHEF'S CUT GRASS FED BEEF 21

scalloped potatoes, autumn vegetables, shallot wine sauce

✓ FREE-FORM LASAGNA 18

class-made pasta, rutabaga-red pepper ricotta, red pepper-thyme emulsion, autumn vegetables

PAN ROASTED ORGANIC CHICKEN 18

chicken-apple sausage, pan jus, wild rice, sautéed greens, autumn vegetables

GRILLED LOCAL FARM RAISED VENISON 22

Denver leg, elderberry gastrique, mixed grain pilaf, sautéed greens, glazed root vegetables

ORGANIC PORK DUO 18

grilled loin and braised shoulder, ale gravy, onions, sweet potatoes, roasted tomato, autumn vegetables

✓ BUTTERNUT SQUASH RISOTTO 16

fresh goat's cheese, fresh herbs, sautéed greens, oyster mushrooms, autumn vegetables

✓ 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
- CHILI PASSION-FRUIT MARTINI** 7.95
jalapeño infused vodka, Malibu passion-fruit rum, mango & lime juice
- 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

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 (825 ML)** 3.95
- VIRGIL'S ROOT BEER** 3.25 (WORLD'S BEST ROOT BEER)
- REED'S GINGER BEER** 3.25
- ITALIAN SODA** 2.50 **FRENCH SODA** 2.75
- FOUNTAIN SODA (COCA-COLA PRODUCTS)** 2.25

❧ WINES ❧

LOCAL WINES

<u>WHITE WINES</u>		<u>BOTTLE</u>
CAYUGA WHITE	SHELBURNE, VT, SHELBURNE VINEYARD , CAYUGA, RIESLING, CHARDONNAY BLEND, 2004	29
LAKEVIEW WHITE	SHELBURNE, VT, SHELBURNE VINEYARD , CAYUGA, LOUISE SWENSON, CHARDONNAY BLEND, 2004	29
LA CRESCENT	NEW HAVEN, VT, LINCOLN PEAK VINEYARD 2008	39
 <u>RED WINES</u>		
CABERNET FRANC	GRAND ISLE, VT, EAST SHORE VINEYARD, 2006	37
FRONTENAC	MONTPELIER, VT, NORTH BRANCH, FRONTENAC, 2008	37
FRONTENAC	NEW HAVEN, VT, LINCOLN PEAK VINEYARD, FRONTENAC, 2006	37

❧ DRAUGHT BEER ❧

BEER FLIGHTS

four 3oz draft beers of your choice 5.00

	<u>GLASS</u>	<u>PINT</u>		<u>GLASS</u>	<u>PINT</u>
HARPOON CIDER Windsor, VT., <i>Local apples, light, dry & refreshing</i>	4.50	5.50	ARROGANT BASTARD ALE Escondido, CA <i>American strong red ale, rich, creamy & tons of hops.</i>	4.95	5.95
BROOKLYN LAGER Brooklyn, N.Y. <i>"Vienna" style dry hopped brew, light & smooth</i>	3.85	4.85	SHED MOUNTAIN ALE Stowe, VT. <i>American strong ale, full bodied, dark & malty</i>	3.85	4.85
MCNEIL'S IPA Brattleboro, VT. <i>English style bitter ale, crisp, light & hoppy</i>	3.25	4.25	ROCK ART RIDGE RUNNER Morrisville, VT. <i>English Barleywine style ale, hoppy, strong & balanced</i>	4.95	5.95
WOLAVER'S IPA Middlebury, Vt. <i>certified organic, crisp, clean, medium bodied</i>	3.50	4.50	GUINNESS STOUT Ireland <i>rich, dense, creamy stout made from dark roasted barley</i>	4.95	5.95
LONG TRAIL ALE Bridgewater, VT. <i>German-style Altbier, full bodied, clean & complex</i>	3.00	4.00	STOVEPIPE PORTER Middlebury, VT <i>rich, dry porter, notes of coffee, malt, chocolate and nuts</i>	3.50	4.50
SWITCHBACK ALE Burlington, VT. <i>unfiltered, medium bodied, American pale ale, light citrus notes</i>	3.25	4.25			

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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