

~ Small Plates ~

Scallop and Crab "Corn Dog"
maple cranberry mustard sauce
\$9

Heirloom Tomato Mosaic
Lemon parsley ricotta fritters and tarragon Pesto
\$8

Sautéed Lobster Cake
rum mango sauce and local baby greens
\$12

Charmoula Brushed Shrimp Skewers
grilled sweet corn and pepper salad
\$11

Prince Edward Island Mussels
steamed with chorizo, saffron, tomato and white wine
\$10

Wings Two Ways
spicy mango wings and Thai marinated wings served with blue cheese dressing and spicy peanut sauce
\$7.50

Grilled Flatbread
BBQ Gaylord Farms beef brisket, blue cheese and caramelized onions
\$10

Antipasto Salad Composee
Artichoke hearts, marinated mushrooms, tomato, cucumber, olives and Italian meats and cheeses
\$7

~ Lighter Fare ~

Soup
 Cup **\$3** Bowl **\$5**

Traditional Caesar Salad
served with roasted garlic
\$8
add grilled chicken **\$4.50**
add grilled shrimp **\$5.00**

Large House Salad
served with balsamic vinaigrette and garden vegetables
\$7

Small House Salad
\$4
 Maytag Bleu Cheese Dressing **\$1.00**
 Maytag Bleu Cheese Crumbles **\$1.00**

Vermont Artisanal Cheeses
served with cranberry compote and grilled flatbread
Ask Your Server for Weekly Selection
\$10

~ Sides ~

Garlic Mashed Potato **\$2.50**
 Sweet potato Fries **\$2.50**
 Regular Fries **\$2.50**
 Vegetable du jour **\$3.00**
 Lemon Chive Risotto **\$3.00**
 Chilled Grilled Vegetables **\$4.00**

~ Sandwiches ~

Grilled Chicken Breast Sandwich
pepper jack cheese & guacamole on a whole wheat roll, served with sweet potato fries
\$11

Char Grilled ½ Pound Angus Beef Burger or Garden Burger
lettuce tomato, & red onion, served with fries
\$10.50
add blue, cheddar, swiss, sautéed mushrooms, sautéed onions, roasted peppers, guacamole or bacon **\$1.00 each**

Beer Batter Fried Haddock Sandwich
tartar sauce and French fries
\$12

House Smoked Gaylord Farm Beef Brisket Sandwich
barbeque sauce, coleslaw and French fries
\$12

A 20% gratuity will be added to parties of six or more and parties requesting separate checks
 Please Notify Your Server of Any Food Allergies You May Have.

Per the State of Vermont Agency of Human Services, Department of Health Regulations "Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."



~ Entrees ~

Grilled Filet Mignon

*finished with Maytag blue cheese-port wine demi-glace sauce
served with roasted garlic mashed potatoes*

\$25

Shrimp, Scallop, Crab & Haddock Norfolk

broiled with lemon, butter, white wine and garlic, served with sweet potato fries

\$22.50

Sautéed Pork Schnitzel

Tart cherry zinfandel sauce, house made sour cream and sweet potato puree

\$18

Naturally Raised Vermont Veal Scaloppini

mushrooms, scallions, tomato concasse and white wine served over lemon chive risotto

\$20

Grilled Chicken Tenderloins

coconut curry sauce, almond cilantro chutney and basmati rice

\$18

Grilled Lamb Kabobs

orzo, feta and grilled vegetables

\$19

Seared Atlantic Salmon

served a top a chopped "Cobb Salad"

\$19

Randolph Special

10 oz. cut of Black Angus Steak and mashed potatoes or French fries

\$17.50

All entrees come with house salad and house balsamic vinaigrette

Upgrade to a Small Caesar for \$2.00

We are a proud member of



These are some of our Neighbors that give our Chefs inspiration!!

**Gaylord Farms, Sprague Dairy, Neighborly Farms, Green Mountain Coffee,
Royal Butcher, Misty Knoll Farms, Strafford Creamery, Cabot Cheese, VT
Smoke & Cure, Quaker Hill Granola, Black River Produce**

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