

## APPETIZERS

### FLASH FRIED CALAMARI 18

arugula, sweet chili glaze, peppadew peppers

### THAI CRAB CAKE 23

colossal crab, micro cilantro, lemongrass aioli

### CRISPY BRUSSELS SPROUTS 14

chili lime maple glaze

### CHERRY PEPPER 18

### PORK NACHOS

banana peppers, cherry peppers, scallion, tomato, flash fried chips, pepper jack cheese

### BEEF CARPACCIO\* 24

tenderloin, focaccia crouton, fried capers, shaved red onion, lemon zest, truffle oil

### GRILLED HIMALAYAN 28

### SALT BLOCK PRAWNS

lemon, extra virgin olive oil, Maldon sea salt

## RAW BAR

### DAILY OYSTER SELECTION\* MP

### SHRIMP COCKTAIL 25

spicy cocktail sauce, horseradish

### SPICY TUNA TARTAR\* 22

crisp wontons, ponzu, micro wasabi

### COLOSSAL CRAB COCKTAIL 26

chipotle remoulade, micro cilantro

## SOUP & SALAD

### SOUP DU JOUR 8/14

prepared fresh daily

### NEW ENGLAND 8/14

### CLAM CHOWDER

oyster crackers, mini Tabasco, chopped bacon

### BEEFSTEAK CHILI 9/15

tortilla chips, sour cream, cheddar, scallion

### ARCADIAN LETTUCES 10/16

hearty mixed field greens, shaved radish, tri-colored carrots, cucumber, heirloom cherry tomatoes, balsamic vinaigrette

### CLASSIC CAESAR 10/16

torn garlic herb focaccia, shaved parmesan reggiano, caesar dressing

### BRUSSELS SPROUTS SALAD 12/18

tender kale, shaved brussels sprouts, green apples, dried cranberries, VT creamery goat cheese, candied pecans, toasted pepitas, maple dijon vinaigrette

### HEIRLOOM TOMATO & 14/24

### BURRATA SALAD

Maplebrook burrata, sliced heirloom tomatoes, Hawaiian black salt, saba dressing, extra virgin olive oil

## ADD ONS

### GULF OF MAINE SALMON\*

14

### MISTY KNOLLS CHICKEN BREAST

10

### GRILLED WAGYU COULOTTE

19

### COLOSSAL GRILLED SHRIMP

18

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions-VT Dept of Health.

## *PASTA*

**JERSEY GIRL STUFFED VEAL TAGLIATELLE**  
prosciutto, Maplebrook Farms fresh mozzarella, pomodoro sauce

23/36

**ROASTED VEGETABLE RAVIOLI**  
golden tomato sauce, fried basil

16/26

## *ENTREÉS*

**SMC BURGER\***

8 oz prime burger, Milton Creamery Prairie Breeze cheddar, buttered brioche bun, bibb lettuce, red onion, beefsteak tomato

24

**PAN SEARED CHILEAN SEA BASS**

butternut squash, swiss chard, white beans, romesco

45

**GRILLED GULF OF MAINE SALMON\***

sweet potato fondant, pecan pesto, spicy maple sauce

36

**MISTY KNOLLS AIRLINE CHICKEN BREAST**

Laughing Child Farm sweet potato & ginger puree, charred broccolini, apple butter, madeira pan jus

32

**CERTIFIED ANGUS BEEF SHORT RIB**

parsnip puree, tri-color heirloom carrots, braising jus

46

**35 DAY AGED 6 OZ CERTIFIED ANGUS BEEF FILET\***

hen of the woods mushrooms, roasted garlic whipped potatoes, brandy dijon cream sauce, puff pastry

54

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