



# DINNER

## APPETIZERS

- \*MEDITERRANEAN BEEF CARPACCIO** 24  
American Wagyu, focaccia crisp, fried capers, shaved red onion, lemon zest, white truffle oil, Maplebrook feta, Castelvetrano olives, sundried tomato pesto
- FLASH FRIED CALAMARI** 18  
banana peppers, arugula, arrabiata sauce, preserved lemon aioli
- CHERRY PEPPER PORK NACHOS** 18  
banana and cherry peppers, scallion, tomato, flash fried chips, pepper jack cheese
- THAI CRAB CAKE** 22  
colossal crab, micro cilantro, lemongrass aioli
- CRISPY ORGANIC TOFU** 17  
spicy marinara, micro basil

## RAW BAR

- \*DAILY OYSTER SELECTION** MP
- SHRIMP COCKTAIL** 24  
spicy cocktail sauce, horseradish
- \*SPICY TUNA TARTAR** 24  
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 CLAM CHOWDER** 8/14  
oyster crackers, mini Tabasco, chopped bacon
- BEEFSTEAK CHILI** 9/15  
tortilla chips, sour cream, cheddar, scallion
- CLASSIC CAESAR** 10/16  
torn garlic herb focaccia, shaved parmesan reggiano, caesar dressing
- ARCADIAN LETTUCES** 10/16  
field greens, shaved radish, tri-colored carrots, cucumber, heirloom cherry tomatoes, balsamic vinaigrette
- HEIRLOOM TOMATO & MAPLEBROOK BURRATA** 18  
black lava salt, basil pesto, fig balsamic, grilled ciabatta

## ADD ONS

- \*GULF OF MAINE SALMON** 14
- ORGANIC CHICKEN BREAST** 12
- \*AMERICAN WAGYU COULETTE** 23
- COLOSSAL GARLIC HERB SHRIMP** 16

\*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

### VEGAN ROASTED VEGETABLE RAVIOLI 16/26

fresh golden tomato sauce, crispy basil

### HOUSE MADE TAGLIATELLE RAGU 21/31 ALLA CALABRESE

Morgan Brook farm Vermont Wagyu beef, Maplebrook burrata, micro basil

### STROZZAPRETI PESTO 19/29

porcini mushrooms, shaved parmesan

## BY LAND

### MISTY KNOLLS FREE RANGE 38

**AIRLINE CHICKEN BREAST**  
maple whipped sweet potatoes, charred  
broccolini, thyme pan jus

### 8 OZ AMERICAN WAGYU 56

**COULOTTE STEAK**  
Grafton cheddar gratin, roasted brussels sprouts,  
cabernet demi glace

### 10 OZ PRIME 52

**FLAT IRON STEAK**  
roasted garlic whipped potatoes, charred  
asparagus, chimichurri

## AND BY SEA

### PAN SEARED 48

**HAWAIIAN SNAPPER**  
steamed jasmine rice, charred scallion, soy  
glazed green beans, serrano papaya sauce

### GRILLED GULF OF 38

**MAINE SALMON**  
tri colored fingerling hash, sautéed spinach,  
heirloom cherry tomatoes, micro arugula