AUGUST, 2019

PLATE

STARTERS

HEARTS OF PALM - VEGAN "CRAB CAKES" - OLD BAY AND LEMON CASHEW "AIOLI" - 11

CHEDDAR SOUFFLE - RED PEPPER AND CORN CREAM - 14

LOCAL CUCUMBER - DILL - RED ONION - FRISÉE - FETA - 11

BRAISED BEEF SHORT RIB TOAST - SMOKED TOMATO BBQ - BASIL - FRISEE - 17

FRIED WEST COAST OYSTERS - GRIBECHE - 14

HOUSE CHICKEN LIVER PATE - HARVEST TOAST - PICKLED ONIONS - GHERKINS - 13

STEAMED PEI MUSSELS - COD - WHITE WINE - DILL - CREAM - 14

CHINESE BBQ CHICKEN WINGS - 14

SOUPS & SALADS

Add tofu - 6
Add shrimp - 9
Add Salmon - 9

CHILLED BEET - GINGER AND COCONUT SOUP - 11

HOUSE SMOKED SALMON SALAD - LOCAL LETTUCE - CREAMY DILL DRESSING - SUNFLOWER SEEDS -14

FRISÉE AND RADICCHIO CAESAR - ROMAINE - GARLIC CROUTONS - PARMESAN REGGIANO - 10

BABY ARUGULA - ROASTED RADISH - FENNEL - CIDER SHALLOT VINAIGRETTE - TOASTED HEMP SEEDS - 12

HEIRLOOM TOMATO SALAD - BASIL - PARMESAN - PINE NUTS - 15

BURGERS & MAINS (PLEASE CHOOSE ONE SIDE FOR YOUR BURGER)

"THE PLATE" VEGGIE BURGER - AIOLI - MARMALADE ONIONS - 16

WOOD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - 17

SPAGHETTI SQUASH PAD THAI - VERMONT TOFU - RICE NOODLES - ROASTED BROCCOLI - PEANUTS - 26

HAND MADE FETTUCCINE - SEARED SCALLOPS - CHANTERELLES - BASIL - WHITE WINE - CREME FRAICHE - 31

JAMAICAN JERK HALF CHICKEN - ROASTED PARSNIPS - BRAISED SWISS CHARD - 26

FAROE ISLAND SALMON - GRILLED FRISÉE - BEETS - ORANGE - TARAGON - 28

CURRY PORK LOIN -VT BLUE CHEESE FINGERLING POTATOES -SWISS CHARD -STRAWBERRIES -BALSAMIC- 28

GRILLED STEAK - SWISS CHARD - GRILLED RADISH AND PEA SALAD - BLACK GARLIC BUTTER - 34

SIDES - 7

PAN FRIED POTATOES - ROASTED PARSNIPS - BRAISED SWISS CHARD

CHEF OWNED

EATING RAW OR UNDERCOOKED MEATS, EGGS, OR FISH CAN KILL YOU.
SO CAN CROSSING THE ROAD

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

SERVING BRUNCH SUNDAYS 10-2
802-253-2691