

PLATE

COCKTAIL SPECIAL

SECOND SEATING - CLARIFIED WHISKEY SOUR - SPICED CIDER FOAM - 18

STARTERS

VT SMOKED CHEDDAR SOUFFLÉ - APPLE CIDER AND BACON CREAM - 16

VEGAN "CRAB CAKE" - HEARTS OF PALM - CASHEW "AIOLI" - 16

SHRIMP FRITTERS - CHIPOTLE MOUSSALINE - 16

BEETS - FRISÉE - SHALLOT - ORANGE ZEST - OLIVE OIL - MINT CREME FRAICHE - PISTACHIO - 17

STEAK TARTARE - WHOLE GRAIN MUSTARD - EGG YOLK - BASIL - PARMESAN - GRILLED BREAD - 18

SMOKED TROUT DIP - CREME FRAICHE - HERBS - HOUSE PICKLED VEGETABLES - 18

STEAMED PEI MUSSELS - COCONUT MILK - BELL PEPPERS - LIME - GINGER - 18

FRIED POLENTA - BAILEY HAZEN BLUE CHEESE - SPICED HONEY - 17

SOUP AND SALADS

CHEDDAR ALE SOUP - 16

ROMAINE - RIDACCHIO - FRISÉE - CAESAR - GARLIC CROUTONS - PARMESAN REGGIANO - 15
-ADD ANCHOVIES - 4

LETTUCE MIX -TOMATO - TOASTED SUNFLOWER SEEDS - RADISH - BUTTERMILK DILL DRESSING - 15

ARUGULA - QUINOA - FENNEL - POMEGRANATE - TOASTED WALNUTS - VANILLA VINAIGRETTE - 18

BURGERS & MAINS

WOOD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - CHOICE OF SIDE - 25

THE PLATE VEGGIE BURGER - HONEY PICKLE AIOLI - MARMALADE ONIONS - CHOICE OF SIDE - 23

GRILLED PORK CHOP - POTATO HASH - SAUTÉED SPINACH - POACHED EGG - 35

FRESH PASTA - BRAISED LAMB - HERBED CREME FRAICHE - TOASTED HAZELNUTS - 37

GRILLED CHICKEN BREAST - POLENTA - BASIL SALSA - 37

SWORDFISH - BLACK GARLIC DASHI- ROASTED SHALLOTS - TOMATO - BASIL SALSA - PINE NUTS - 43

PORTOBELLO POT ROAST - FRENCH HERBS - VEGETABLE STOCK - GRILLED BREAD - 33

GRILLED BAR STEAK - SMOKED POTATOES - BACON AND BRUSSEL SPROUT SLAW - CREAM - 49

SIDES - 7

PAN FRIED POTATOES - GRILLED ASPARAGUS

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES
WE DO NOT ACCEPT APPLE PAY

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

CHEF OWNED