

# PLATE

## COCKTAIL SPECIAL

WINTER DAIQUIRI - PLANTATION AGED RUM - BLACK STRAP RUM - SILVER RUM - LIME - SIMPLE - 12

LAST WORD - GIN - GREEN CHARTREUSE - MARASCHINO LIQUEUR - LIME - 16

## STARTERS

SCALLION AND CHEDDAR SOUFFLÉ - MAPLE BACON CREAM - 16

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

LOBSTER FRITTER - SMOKED CHILI AIOLI - PEA GREENS - 18

STEAK TARTARE - BASIL - DIJON - SOFT EGG - FRIED ONIONS - TOAST - 16

SMOKED TROUT DIP - PICKLED VEGETABLES - CUCUMBER - GRILLED BREAD - 16

STEAMED PEI MUSSELS - ALMOND MILK - BASIL - CRUSHED RED PEPPER - GRILLED BREAD - 18

## SOUP AND SALADS

POTATO LEEK SOUP - 14

ROMAINE - FRISEE - CAESAR - GARLIC CROUTONS - PARMESAN REGGIANO - 14

LETTUCE MIX - ROASTED RADISH - TOASTED PINE NUTS - SHERRY VINAIGRETTE -14

ARUGULA - RADICCHIO - FRISÉE - POMEGRANATE - BLUE CHEESE - CANDIED WALNUTS - BUTTERMILK DRESSING-17

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

WOOD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - 25

THE PLATE VEGGIE BURGER - HONEY PICKLE AIOLI - MARMALADE ONIONS - 21

VEGAN PAD THAI - RICE NOODLE - SPAGHETTI SQUASH - BELL PEPPER - PEANUTS - SCALLION - 29

GRILLED PORK CHOP - BRUSSELS SPROUTS - BACON - WHITE WINE - CREAM - 35

GRILLED VT CHICKEN BREAST - CREAMY POLENTA - CIDER BRAISED RED CABBAGE - 35

SEARED ATLANTIC COD - TOMATO BRODO - ROASTED VEGETABLES - BASIL SALSA - 37

FETTUCCINE - SHRIMP -SPINACH -GARLIC - BASIL - WHITE WINE - CREME FRAICHE - PARMESAN - 37

GRILLED GRASS FED NY STRIP STEAK - CAULIFLOWER MASHED POTATOES - HARICOT VERTS - 51

## SIDES - 7

PAN FRIED POTATOES - BRAISED CABBAGE - BACON AND BRUSSEL SPROUT SLAW

**PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES**

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

