

JANUARY 11TH, 2025

PLATE

COCKTAIL SPECIAL

FRENCH 75 - LONDON DRY GIN - CHAMPAGNE - LEMON - SIMPLE - 12

STARTERS

SCALLION AND CHEDDAR SOUFFLÉ - MAPLE BACON CREAM - 16

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

CORN AND BELL PEPPER FRITTER - HOT HONEY - PEA GREENS - 18

BRAISED PORK SHOULDER TOAST - SMOKED TOMATOES - PEA GREENS - 16

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

BRAISED PORK BELLY - FIRED POTATOES - SOFT EGG - DEMI GLAZE - 16

STEAMED PEI MUSSELS - COD - DILL - WHITE WINE - CREAM GRILLED BREAD - 18

SOUP AND SALADS

CAULIFLOWER CHEDDAR SOUP - 14

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

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

BIBB LETTUCE - RADICCHIO - FRISÉE - CANDIED WALNUTS - BLUE CHEESE - 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

STUFFED ACORN SQUASH - QUINOA - CRANBERRIES - HERBS - 29

SEARED QUAIL - CREAMY POLENTA - CIDER AND MUSTARD BRAISED RED CABBAGE - 35

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

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

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

GRILLED BAR STEAK - BOURSIN AND MUSTARD POTATO GRATIN - HERICOT 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

802-253-2691

