

PLATE

COCKTAIL SPECIAL

SECOND SEATING - CLARIFIED WHISKEY SOUR TOPPED WITH A SPICED CIDER FOAM - 18

STARTERS

VT JASPER HILL BAILEY HAZEN BLUE CHEESE SOUFFLÉ - RED WINE AND THYME CREAM - 16

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

FRIED OYSTERS - BACON - SAUCE GRIBECHE - 19

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

STEAK TARTARE - SESAME AND SOY AIOLI - BASIL - FRIED WONTONS - 18

STEAMED PEI MUSSELS - STOWE CIDER - FENNEL - SHALLOTS - BUTTER - GRILLED BREAD - 18

SMOKED TROUT DIP - CREME FRAICHE - HOUSE PICKLED VEGETABLES - GRILLED BREAD - 18

SOUP AND SALADS

CREAM OF CAULIFLOWER AND CELERY ROOT 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

BABY SPINACH - ROASTED FENNEL - JASPER HILL BAILEY HAZEN - PICKLED ONION - PECANS - 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 BRINED PORK CHOP - POLENTA - SAUTÉED SPINACH - POACHED EGG - 35

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

GRILLED CHICKEN BREAST - WALNUT RISOTTO - WILD MUSHROOMS - WHITE WINE PAN SAUCE - 39

PAN ROASTED RAINBOW TROUT - CELERY ROOT AND BEET SILK - MEYER LEMON - YUZU SALAD - 43

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

GRILLED BAR STEAK - BOURSIN POTATO GRATIN - ASPARAGUS - RED WINE DEMI-GLACE - 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