

# PLATE

## COCKTAIL SPECIALS

FOUR CORNERS - COGNAC - KNOB CREEK RYE - GREEN CHARTREUSE - AMARO MELETTI - BITTERS - 17

FALL BACK - RITTENHOUSE RYE - APPLEJACK - CARPANO ANTICA - AMARO NOTION - BITTERS - 16

## STARTERS

SCALLION AND CHEDDAR SOUFFLÉ - MAPLE BACON CREAM - 16

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

CORN FRITTER - SPICED HONEY - PEA GREENS - 15

SMOKED TROUT DIP - PICKLED VEGETABLES - GRILLED BREAD - 16

KOREAN BBQ CHICKEN WINGS - SESAME - PEANUTS - 17

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

VERMONT BLUE CHEESE TOAST - RED WINE POACHED APPLES - HOT HONEY - 14

## SOUP AND SALADS

CAULIFLOWER AND CHEDDAR SOUP - 14

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

LETTUCE MIX-PICKLED CHANTERELLES-CHÈVRE-APPLES-ROASTED RADISH-CIDER VINAIGRETTE-14

LOBSTER COBB SALAD - BIBB LETTUCE - BACON - VT BLUE CHEESE - EGG - AVOCADO - 23

## 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

ROASTED CAULIFLOWER STEAK - QUINOA - BASIL SALSA - 29

BRINED GRILLED PORK CHOP - CREAMED CORN - BRAISED GREENS - 35

ATLANTIC SALMON - APPLE CIDER LENTILS - BEETS - APPLES - CHÈVRE - 35

FETTUCCHINE -CHICKEN BREAST -BASIL -WHITE WINE - SPINACH - CREME FRAICHE - PARMESAN - 37

GRILLED BAR STEAK - BOURSIN AND MUSTARD POTATO GRATIN - BRAISED GREENS - 45

## SIDES - 7

PAN FRIED POTATOES - QUINOA - PAN BRAISED GREENS

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

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

