

blue moose italian bistro

brattleboro

THE MENU WILL CHANGE FREQUENTLY
BASED ON INGREDIENTS FROM OUR
LOCAL "PARTNERS" AND THE WHIM OF
THE CHEF

BEGINNINGS

LITTLE SALADS | 13

warm spiced olives / pickled beets & red onions /
giardiniera

ROASTED SQUASH SALAD | 13

farro, arugula, pickled brussels sprouts,
pumpkin seeds, house vinaigrette

MUSSELS | 14

signature broth

FLATBREADS

WOOD FIRED, 8-INCH

ARTICHOKE HEARTS | 12

fresh marinara, kalamata olives, fior di latte,
sicilian oregano

BUTTERNUT SQUASH FLATBREAD | 11

wood fired 8-inch flatbread. almond pesto, red
onions, asiago, fried sage leaves

SAUSAGE | 13

melted fennel, fresh "pizza" sauce, mozzarella,
arugula, chili oil

PASTA

BELLA DEANNE'S TAGLIATELLE | 19

slow-braised chopped steak ragu, tomato
conserva, aged romano

RIGATONI | 16

pumpkin-tomato, baharat, parmigiano-
reggiano

RICOTTA CAVATELLI | 16

butternut squash (two ways), pumpkin
seeds, sage, butter, parmigiano-reggiano

LINGUINE | 20

shrimp & mussels pomodoro,
house-made n'duja, sunny-side up egg

PROTEINS

BEEF TENDERLOIN MEDALLIONS | 26

beets, carrot & goat cheese crema, balsamic
reduction

SALMON FILET | 24

toasted farro, baby carrots, pomegranate glaze,
lemon wedge

DUCK BREAST | 26

winter squash crema, mission fig sauce

CHICKEN THIGHS | 21

artichoke hearts, cherry tomatoes, string beans,
white wine sauce

SIDES TO SHARE

9 each

CAULIFLOWER

kalamata olives, sicilian oregano, pecorino-
romano, black pepper

SWEET PEAS

pancetta, red onion, basil & pine nut pesto

FRIED BRUSSEL SPROUTS

deep fried pancetta, flaky salt

POTATO PUREE

parmigiano-reggiano

The State of Vermont wants you to know that eating raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.