

SMALL PLATES

• served as they are ready •

BELGIAN ENDIVE & POACHED PEAR SALAD middlebury blue cheese, toasted walnuts, garlic croutons, raspberry vinaigrette \$9

MAINE CRAB RANGOON GRILLED CHEESE central bean brioche, sweet & sour mango sauce \$15

FRIED ARTICHOKE HEARTS feta cheese dip, marinara \$9

APPLEWOOD SMOKED BABY BACK RIBS south carolina bbq sauce \$10

GUACAMOLE house-fried red, white & blue corn tortilla chips \$7

CHEESE & CRACKERS ashbrook-spring brook farm, vt, middlebury blue, blue ledge farm, vt., marcona almonds, housemade sesame-oat crackers, fig spread \$12

"TRUFFALO" CHICKEN WINGS frank's red hot sauce, truffle oil, garlic, parmesan cheese \$11

CHARCUTERIE chorizo secco, speck, finochietta, roasted tomatoes, whole grain mustard, pecorino crisp, crisp apple, country olives, french bread \$18

LOBSTER BEIGNETS lemon, garlic aioli \$14

SMOKED BRISKET TACOS cotija cheese, guacamole, pickled onions, fresno chili sauce \$9

ROASTED RED & GOLD BEETS goat cheese, arugula pesto, toasted hazelnuts, balsamic syrup, pickled onions \$8

PANKO FRIED CALAMARI FINGERS chipotle-lime aioli \$8

PORK DUMPLINGS pan-fried, sweet soy-chili sauce, pickled carrot, daikon radish & onions \$8

TRUFFLE FRIES hand-cut, truffle oil, parmesan, garlic aioli \$8