

★ COACH BAR SAVOURIES ★

<i>French Fries</i> 10 with Garlic Aioli	<i>Truffle Fries</i> 13 with Airol's Honey Aioli	<i>Sweet Potato Fries</i> 11 with Brown Sugar & Dijon Mustard
<i>Slider Trio</i>		26
Bison with Apple & Onion Relish, Duck with Fig Jam & Stilton, Wagyu with Crispy Shallot, Beef Bacon Jam & Grafton Cheddar served on Parker House Rolls		
<i>Duck Frites</i>		17
Duck Tenderloins Dredged with Speculous & Graham Cracker Crumbs, flash fried, served with Chili Maple Sauce		
<i>Wild Mushroom "Escargot"</i>		16
Blue House Farm Wild Mushrooms, Walnuts, Marsala Wine & Herb Butter, Parmesan & Fontina Cheese served with Toast Points		
<i>Short Rib & Wild Mushroom Poutine</i>		17
Crispy Pommes Frites tossed with Parsley, Crispy Shallots, Dried Aged Beef Bacon, Crispy Red Wine Braised Beef Short Rib, Maple Brook Farms Cheese Curds & Wild Mushroom Beef Gravy		
Add On Fresh Shaved Truffle - Market Price		
<i>Masa & Poblano Fried Calamari</i>		17
Pt. Judith Rhode Island Bay Boat Calamari Tossed with Corn Masa & Poblano Rings served with Chili de' Arbol Roja Sauce & Cotija Cheese		
<i>Fried Quail "Wings"</i>		22
Cavendish Quail Boneless Breast & Legs, dredged and flash fried, tossed in a Whistlepig Barrel aged 802 Woodchuck Cider Glaze, served with Celery, Carrots & Herb Buttermilk Dip		
<i>Full Moon Wagyu Beef Tartare</i>		25
Vermont Full Moon Farm Wagyu, Truffle Aioli, tossed with Cornichons, Sumac, and Parsley served with Beet & Apple Puree, VT Quail Egg, Potato Nest & Caviar		
<i>Muhammara Meze Plate</i>		23
Roasted Red Pepper & Walnut Muhammara, Sumac & Honey Roasted Carrots, Mixed Vegetables, Beetroot Tzatziki, & Pumpkin Hummus, Stuffed Grape Leaves, Tabbouli, Cubed Feta, Mixed Olives, served with Grilled Pita & Flatbread Crackers		
<i>Chorizo & Mussels</i>		18
Prince Edward Island Mussels steamed with Salsa Roja Sauce, Modelo Especial Lager, Leeks, Scallions and North Country Chorizo and splash of Cream with Grilled Baguette		
<i>Onion Soup "Bites"</i>		17
Buttered Croutons, Caramelized Onions with Madeira topped with Fontina & Asiago Cheeses		
<i>Cheese Plate</i>		13/2oz
Cheese Plates come with Flatbread & Assorted Crackers, Port Cherry Compote, Fig Spread & Fresh Fruit		
<i>Blue Ledge Farm Lakes Edge</i> - Morning & evening goat cheese separated by ash-vein aged for three weeks.		
<i>Nettle Meadows Adirondack</i> - Triple creme cows milk cheese aged with local apple brandy.		
<i>Savile Stilton</i> - Grass-fed milk, regal in flavor and texture, rich & decadent.		
<i>Jasper Hill Farm Clothbound Cheddar</i> - Cave-aged for 7 months, firm and creamy.		
<i>Mt. Mansfield Creamery Forerunner</i> - Raw Milk Havarti, aged for 3 months, full body with buttery notes.		
<i>Charcuterie Plate</i>		23
Country Chicken & Pork-Pistachios Pâté, Duck Mousse Pate, Wild Boar Salami, Truffle Salami, served with Pickled Vegetables, Cornichons, Caperberries, Dijon Mustard, Cherry Spread & Fig Spread, Crostini, Flatbread Crackers		
<i>Fruits de Mer</i>		45
Three Stone Crab Legs, Three Jumbo Shrimp Cocktail, Three Raw Oysters on 1/2 shell, One Maine Lobster Tail, Sweet Chili Ahi Tuna Poke with Wonton Chips, served with Remoulade & Cocktail Sauce		
<i>Oysters on the 1/2 Shell</i>		4/ea
Served with a Quince Mignonette & Lemon		
<i>Caviar</i>		mkt price
Caviar, Truffle Kettle Chips, Red Onion, Chives, Diced Egg, Capers, Blinis, Crème fraîche & Lemon		



★ SOUP & SALADS ★

<i>Three Sisters Chowder</i>	8/10
White Hominy, Sweet Corn, Butternut Squash, Pumpkin, & White Beans simmered with Fresh Herbs, and Vegetable stock	
<i>Stilton & Pear Salad</i>	17
Gem Lettuce, Warm Bacon Sherry Vinaigrette, Roasted Beets, Mulled Wine Poached Anjou Pear Stuffed with Stilton and wrapped with Pastry topped with Spiced Candied Walnuts	
<i>House Salad</i>	15
Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Fried Shallots and Maple Balsamic Vinaigrette	
<i>Wedge Salad</i>	17
Iceberg, Grape Tomatoes, Sweet Corn, Apple Smoked Bacon, Watermelon Radish, Grafton Cloth Bound Cheddar topped with Chive & Herb Buttermilk Dressing	
<i>Caesar Salad</i>	16
Baby Romaine Wedge tossed with Shaved Parmesan & Garlic Dressing topped with Croutons & Shaved Parm Add White Anchovies - 3	

★ ENTREES ★

<i>Pan Roasted Airline Chicken</i>	32
Murray's All-Natural Chicken Breast stuffed with Sage & Vermont Cheese Curds, served with Cranberry Compote, Hazelnut Mashed Potatoes, Haricot Verts and Ariel's Chai Honey & Pearl Onion Gravy	
<i>Quinoa Crusted Salmon</i>	30
Pan Seared Salmon Crusted with Mango Chutney & Quinoa, Okinawa Sweet Potatoes, Baby Bok Choy, served with Coconut Green Curry Sauce	
<i>Three Sisters Stuffed Chile Relleno</i>	28
Fire Roasted Poblano pepper stuffed with Spaghetti & Butternut Squash, Hominy, Black Beans, Brussels sprouts, Golden Beets, Kale, Quinoa with Pepita Seeds & Nutritional Yeast served with White Bean Chili de' Arbol Roja and Sautéed Baby Spinach	
<i>Half Duck Two Ways</i>	37
Cast Iron Seared Breast, Slow Cooked Confit Leg served with Vermont Pork & Fiddlehead IPA Sausage Beluga Lentil, Root Vegetable Cassoulet over a Butternut Puree with Fig & Walnut Demi-Glace	
<i>Quince Scallops</i>	35
Pan Seared Rhode Island Day Boat Scallops glazed with Cinnamon & Quince, Sautéed Baby Spinach served with Pumpkin Ginger Farro "Risotto" with Corn & Butternut Chow Chow	
<i>Cherry Elk Rack</i>	42
Grilled Elk Rack topped with Sour Cherry Glaze, Green Onion & Vermont Chevre Mashed Potatoes, Honey Roasted Baby Carrots & Brussels Sprouts with Bacon, Luxardo Demi-Glace	
<i>Filet Mignon</i>	40
Grilled Beef Tenderloin, White Truffle & Fontina Mashed Potatoes, Asparagus served with Creamed Wild Mushroom Marsala Sauce	
<i>Crispy Artichoke & Risotto</i>	28
Wild Mushroom Duxelles Stuffed Artichoke Heart served with Sauteed Baby Spinach & Piquillo Pepper served over Crispy Artichokes Leaves, Thyme Lemon & Mascarpone Risotto	
<i>Bolognese Campanelle</i>	29
Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables tossed with Campanelle Pasta then topped with Shaved Parmesan	
<i>Wagyu Steak Frites</i>	35
Nine+ Australian Wagyu Teres Major with Haricot Vert & French Fries served with Peppercorn-Port Wine Demi-Glace	

PROTEIN ADDITIONS

Filet..... 23	4oz. Tuna Poke..... 15
Chicken Breast..... 10	Two Beef Skewers..... 13
Seared Salmon..... 13	Two Shrimp Skewers..... 13
Seared Scallop..... 4.5	Lobster Tail..... 20
Grilled Portobella..... 9	Add Truffles by the gram..... mkt price



Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of food borne illness.