

ELECTRA’S RESTAURANT

French Fries...10
Garlic Aioli

Sweet Potato Fries...10
Honey Dijon Suace

SAVOURIES

Truffle Fries...13
Honey Aioli

SEAFOOD

Wagyu Beef Tartare

Wagyu tossed with Truffle Aioli, Cornichons, Capers & Parsley, topped with Quail Egg served with Caramelized Onion Dip & Duck Kettle Chips...23

Stuffed Squash Blossoms

VT Chèvre & Sweet Potato stuffed Squash Blossoms Tempura Dredged served with Bacon Sherry Vinaigrette, Wilted Baby Spinach, Apple & Celery Root Salad with Walnuts, Dried Cranberries and Truffle Honey Drizzle...21

Masa & Poblano Fried Calamari

Pt. Judith Rhode Island Day Boat Calamari Tossed with Corn Masa & Poblano Rings, topped with Cotija Cheese and served with Chili de’ Arbol Roja Sauce...18

Slider Trio

Bison with Caramelized Onion & Blue Cheese,
Duck with Cherry Compote & Chèvre,
Wagyu with American, Pickle & Secret Sauce
on Sweet Rolls...24

Duck Frites

Dredged with Graham Cracker Crumbs and Fried,
served with Chili Maple Dipping Sauce...18

Onion Soup Bites

Butter Toasted Brioche topped Caramelized Onions slow braised with Maderia, Duck & Beef Glace topped with Parmesan & Fontina served with Toast Points...17

Green Curry Mussels

Prince Edward Island Mussels steamed with White Wine, Leeks & Carrots, Coconut Milk, Green Curry Paste and a Splash of Heavy Cream, served with Grilled Baguette...20

Duck Confit Poutine

Crispy Pommes Frites tossed with Slow Braised Duck Confit, Fried Sage, Maple Brook Farms Cheese Curds,
Topped with Duck Gravy...17

Meze Plate

Roasted Red Pepper & Walnut Muhammara, Cucumber & Dill Tzatziki, Garlic Hummus, Tabouli, Mixed Vegetables, Stuffed Grape Leaves, Marinated Feta, Mixed Olives, served with Warm Pita & Lavash Flatbread Crackers...25

Crispy Pumpkin Ravioli

Pumpkin & Mascarpone Ravioli Pan seared with Apple & Chicken Sausage, Brown Butter & Sage served with Maple Beet Puree, Crumbled Blue Cheese & Candied Walnut...21

PLATE ADDITIONS

Add to any Plate.
Grilled Beef Tenderloin...27
Grilled Steak, Seared Salmon or Seared Rare Tuna...17
Grilled Chicken Breast...15
Three Chilled Jumbo Shrimp...15
Seared Foie Gras 2oz...20

Oyster Trio

Six~ Cornmeal Dredged & Fried with Remoulade
Four~ Rockefeller with Tomato, Spinach & Pernod Cream Sauce
Four~Raw Oysters with Champagne Mignonette...30

Half Dozen Oysters

Served with a Champagne Mignonette & Lemon...24

Single Oyster...4

Shrimp Cocktail

Six Jumbo Gulf White Tiger Shrimp served with Cocktail Sauce & Lemon...21

Cheese Plates

All Plates come with 2oz of Selected Cheese, Assorted Crackers, Flatbread, Bing Cherry Compote & Fresh Fruit...15
* Extra Crackers ...2

Blue Ledge Farm - Lakes Edge

Morning & evening milking separated with dramatic ash-veined goat cheese aged for three weeks.

Grafton Village 2yr Cheddar

Raw cow’s milk aged for two full years to achieve a mature flavor and dense, firm-yet-creamy texture.

Green Mountain Boucher Blue

Smooth, very creamy, and well-balanced with undertones of chestnuts, white pepper, and truffles. It is mild and crumbly.

Cobb Hill Farm - Good Old Gouda

Raw Milk from pastured Jersey and Holstein cows. Aged 7-10 months. It has a nutty flavor profile.

SOUPS & SALADS

Pumpkin Chowder

Roasted Pumpkin, Apple Smoked Bacon, Sweet Potatoes & Sweet Corn and Potatoes topped with toasted Pumpkin Seeds...9 /11

Turmeric Vegetable Soup

Golden Coconut Milk simmered with Cauliflower, Carrots, Parsnips, Sweet Potatoes, Peppers, Fennel, Leeks, Kale and Chickpeas topped with Kale Pesto...9 /11

Pickled Pear & Burrata Salad

Baby Arugula, Pickled Pear, Cider Marinated Red Beets & Red Onions tossed with a creamy Cider Vinaigrette served with Maple Brook Burrata topped with Candied Pistachios and Crostini...17
Add Sliced Prosciutto...4

Electra’s Chopped Salad

Chopped Romaine, Grape Tomatoes, Sweet Corn, Apple Smoked Bacon, Hard Boiled Egg, Watermelon Radish, Crumbled Blue Cheese & Garlic Croutons with Herb Buttermilk Dressing ...16

House Mixed Greens Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes & Fried Shallots, tossed in Maple Balsamic Vinaigrette...15

Caesar Salad

Chopped Romaine tossed with Croutons & Garlic Dressing, topped with Shaved Parmesan...16
Add White Anchovies...3

ENTREES

Rosemary & Concord Grape ½ Duck

Cast Iron Roasted Half Duck with Black Pepper & Rosemary Grape Glaze, Hazelnut Mashed Potatoes served with Sauteed Baby Spinach and Brussels Sprouts Gratin...39

Bolognese Campanelle

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables, a Splash of Cream and tossed with Campanelle Pasta. Topped with Shaved Parmesan...33

Vermont Roasted Chicken

Murrays all-Natural Airline Chicken Breast stuffed Ham, Cheddar & Apple Served with Roasted Garlic Mashed Potatoes, Pork Cornbread Stuffing, Asparagus, and Cranberry Compote topped with Pearl Onion Gravy...34

Wagyu Foie Gras Burger

Grilled Nine+ Australian Wagyu 8oz Burger topped with Seared Foie Gras, Grafton Truffle Cheddar on a Sweet Roll with Heirloom Tomato, Greens and Red Onion and served with Truffle Fries...34

Roasted Cauliflower “Steak”

Cast Iron Seared & Roasted Chipotle & Agave Marinated Cauliflower with Cranberry Chimichurri served with Vegan Poblano Sweet Potato Mash, Sauteed Baby Spinach topped with Avocado Hummus...32

Glögg Braised Beef Short Rib

Bone in Beef Short Rib Braised in Scandinavian Spiced Mulled Wine Sauce with Carrots, Pearl Onions, Leeks, Fennel & Parsnips served with Sharp Cheddar Anson Mills Grits, Sautéed Baby Spinach and Apple, Radish & Butternut Salad...39

Smoked Maple & Pecan Pork Chop

Berkshire Frenched Bone-in Pork Chop, Smoked Maple Bourbon & Pecan Gravy served with VT Cheddar Mashed Potatoes, Cider Braised Red Cabbage, Haricot Verts...38

Executive Chef & Owner
Donnell Collins

Bar Manager ~ Hana Nielsen

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major topped with Port Wine Demi-Glace and served with Haricot Verts, French Fries...36

Kale Pesto Crusted Cod

Northern Atlantic Day Boat Captain Cod topped with Kale Pesto with Roasted Root Vegetable, Apple-Wood Bacon Baluga Lentil Cassoulet served with Sauteed Baby Spinach...38

Filet Mignon

Grilled Beef Tenderloin, served with Roasted Garlic Mashed Potatoes, Sauteed Baby Spinach, Asparagus topped with Stilton Blue Cheese Demi-Glace and Apple & Celery Root Salad...39

Harvest Squash Deconstructed Lasagna

Roasted Butternut, Delicata and Spaghetti Squash, Dried Cranberries Layered with Pasta Sheets tossed with Vegan Yellow Curry Coconut Sauce topped with Vermont Chevre & Candied Pecans...32

Apple & Cranberry Crusted Salmon

Pan Seared Faroe Island Salmon topped with Hot Damn Cinnamon Schnapps Apple & Cranberry Compote served with Garlic Mashed Potatoes, Sauteed Baby Spinach and Pear, Apple & Fennel Salad...34

Salad Niçoise

Seared Rare Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers tossed with Maple Balsamic Dressing topped with Crispy Shallots...26

SIDES & ADD ON’S

Substitute White Truffle Frites or Truffle Mashed on Entrée...4
Roasted Garlic Mashed Potatoes...7
VT Cheddar Mashed Potatoes...8
* Hazelnut Mashed Potatoes...8
* Vegan Poblano Sweet Potato Mash...8
*Brussels Sprouts Gratin...8
* Cider Braised Red Cabbage...9
* Sharp Cheddar Anson Mills Grits...9
Baby Spinach, Haricot Verts or Asparagus...6

PRIX FIXE TWILIGHT DINNER

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major, topped with Port Wine Demi-Glace, served with Baby Spinach, French Fries

Apple Salmon

Hot Damn Apple & Cranberry Compote Garlic Mash with Sautéed Baby Spinach & Pear, Apple & Fennel Salad

Salad Niçoise

Seared Rare Ahi Tuna, Egg, Avocado, Roasted Red Peppers, Grilled Onions, Potatoes, Haricot Verts, Kalamata Olives & Capers tossed with Maple Balsamic Dressing topped with Crispy Shallots

Meatloaf Wellington

Gorgonzola stuffed Meatloaf wrapped in Puff Pastry served with Garlic Mashed Potatoes, Baby Spinach, & Beef Gravy

\$26

4:30 - 5:30 p.m. Daily
Not available for take-out.
May not be combined with any other discounts or promotions
Add \$3 for any substitutions.

CHOICE OF SALAD OR SOUP

Mixed Greens or Caesar Salad
Pumpkin Chowder
OR
Turmeric Vegetable Soup

Add a glass of house
Pinot Noir, Rose or Chardonnay
(one glass per meal) \$7 - 5oz

Bolognese Campanelle

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables Splash of Cream tossed with Campanelle Pasta and topped with Shaved Parmesan

Chopped, Mixed Greens or Caesar with added Protein

Grilled Chicken Breast, Seared Rare Tuna, Seared Salmon, Three Chilled Shrimp, Grilled Steak or Grilled Portobella

Salmon Frites

Seared Salmon served with French Fries Sauteed Baby Spinach & Horseradish Sauce

Harvest Squash Lasagna

Roasted Butternut, Delicata and Spaghetti Squash, Dried Cranberries Layered with Pasta Sheets tossed with Vegan Yellow Curry Coconut Sauce topped with Vermont Chevre

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES