

Dinner Menu

Many Items can be made Vegan or Gluten Free

Extra Bread Basket \$1 per person

Appetizers

Olive Plate	4
Garlic Tomato Toast Focaccia Bread, Garlic Aioli, Tomato Slices, Asiago Cheese	4
House Soup Daily Selection	4 / 6
French Onion Soup Gruyere Cheese & Crouton	9
Vermont Cheese Plate Local Cheeses Varieties & Wild Flower Honey	12
Oysters 1/2 Shell	9
Oysters Rockefeller	9
Crab Cake Appetizer Pesto Beurre Blanc	14

Escargot Brandied Walnut Pesto Butter & Puff Pastry Crouton	12
Thai Grilled Shrimp 3 Shrimp in a Soy, Sesame & Rice Wine Vinaigrette, with Pineapple Salsa	9

Salads

Add Protein of Choice: Market Price
Salmon—Chicken Breast—3 Shrimp

Mixed Greens Mesclun Greens, Craisins, Shaved Beets & Carrots Balsamic or Blue Cheese Dressing	9
Classic Caesar Anchovies upon Request	9
Beet Salad Marinated Beets, Salad Greens, Creamy Goats Cheese, Orange Slices, Scallion Herb Dressing & Spiced Walnuts	9
Waldorf Salad Sliced Cabbage, Celery, Fennel & Apples, Lemon Ginger Dressing, Honey, Spiced Walnuts & Blue Ledge Farm Middlebury Blue Cheese	9
Greek Salad Chopped Red Onion, Cucumber, Tomatoes & Peppers with Olives, Feta Cheese with Lemon Vinaigrette, over Salad Greens	12

Entrees

Pepper-Crusted Filet Mignon (GF) Robie Farm Beef, Chive Butter, Red Wine Demi-Glace, Mashed Potato & Vegetables	38
Pauline's Crab Maine & Red Crab Meat Cakes with Orange Pesto Beurre Blanc & Seasonal Vegetables	28
Circa 84" (GF) Roasted Maple Brined Steelhead Trout, Rice Pilaf, Vegetables & Citrus Butter	26 Wild
Shrimp Risotto (GF) Sautéed Shrimp with Garlic, Tomatoes, Scallions, Shrimp Stock & Cream, on Risotto with Asiago Cheese	24
Crab Mac & Cheese Crabmeat & Bechemal, Cavatappi Pasta, Gruyere & Goats Cheese, topped with Horseradish Bread Crumbs, Served with Side Salad	18
House Schnitzel Breaded Prime Pork Loin, Lemon, Capers & White Wine Butter Sauce, Mashed Potato & Vegetables	23
Chicken Piccata (GF) Gluten Free Breaded Chicken Cutlet, Lemon, Capers & White Wine Butter Sauce, Mashed Potato & Vegetables	23
Seafood Broil (GF) Mixed Seafood, Thai Vinaigrette, Rice Pilaf & Vegetables	22
Seasonal Vegetable Risotto Seasonal Local Vegetables & Mushroom Sauté, with Vegetarian Risotto & Asiago Cheese	21
Robie Farm Burger Choice of Cheese Brioche Roll, Lettuce & Tomato, Pickles, Oven Fries & Fry Sauce	16
Impossible Burger Vegan & Gluten Free Protein Burger, BBQ Sauce Lettuce, Tomato, Pickles, Oven Fries & Fry Sauce Brioche Bun available	16
White Bean Spinach Cake (GF) White Beans, Spinach, Onion & Rice filled Patty, Oven Roasted, with Basil Tomato Sauce, Vegetables and a side of Creamy Goats Cheese	17

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs, May Increase Your Risk, of Food Borne Illness, Especially if You have certain Medical Conditions

Dinner Menu

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Extra Bread Basket \$1 per person

Appetizers

Olive Plate

Garlic Tomato Toast

Focaccia Bread, Garlic Aioli, Tomato Slices, Asiago Cheese

House Soup

Daily Selection

French Onion Soup

Gruyere Cheese & Crouton

Vermont Cheese Plate

Local Cheeses Varieties & Wild Flower Honey

Oysters 1/2 Shell

Oysters Rockefeller

Crab Cake Appetizer

Pesto Beurre Blanc

Escargot

Brandied Walnut Pesto Butter & Puff Pastry Crouton

Thai Grilled Shrimp

3 Shrimp in a Soy, Sesame & Rice Wine Vinaigrette, with Pineapple Salsa

Salads

Add Protein of Choice: Market Price

Salmon—Chicken Breast—3 Shrimp

Mixed Greens

Mesclun Greens, Craisins, Shaved Beets & Carrots Balsamic or Blue Cheese Dressing

Classic Caesar

Anchovies upon Request

Beet Salad

Marinated Beets, Salad Greens, Creamy Goats Cheese, Orange Slices, Scallion Herb Dressing & Spiced Walnuts

Waldorf Salad

Sliced Cabbage, Celery, Fennel & Apples, Lemon Ginger Dressing, Honey, Spiced Walnuts & Blue Ledge Farm Middlebury Blue Cheese

Greek Salad

Chopped Red Onion, Cucumber, Tomatoes & Peppers with Olives, Feta Cheese & a Lemon Vinaigrette over Salad Greens

Entrees

Pepper-Crusted Filet Mignon (GF)

Robie Farm Beef, Chive Butter, Red Wine Demi-Glace, Mashed Potato & Vegetables

Roasted Beet Steak (GF)

Braised & Roasted Beet with Mushroom Duxelles, Rice Pilaf, Urad Dahl, Vegetables & Tahini Sauce

Pauline's Crab

Maine & Red Crab Meat Cakes with Orange Pesto Beurre Blanc & Seasonal Vegetables

Circa 84" (GF)

Roasted Maple Brined Steelhead Trout, Wild Rice Pilaf, Vegetables & Citrus Butter

Shrimp Risotto (GF)

Sauteed Shrimp with Garlic, Tomatoes, Scallions, Shrimp Stock & Cream, on Risotto with Asiago Cheese

Crab Mac & Cheese

Crabmeat & Bechemal, Cavatappi Pasta, Gruyere & Goats Cheese, topped with Horseradish Bread Crumbs, Served with Side Salad

House Schnitzel

Breaded Prime Pork Loin, Lemon, Capers & White Wine Butter Sauce, Mashed Potato & Vegetables

Chicken Piccata (GF)

Gluten Free Breaded Chicken Cutlet, Lemon, Capers & White Wine Butter Sauce, Mashed Potato & Vegetables

Seafood Broil (GF)

Mixed Seafood, Thai Vinaigrette, Rice Pilaf & Vegetables

Robie Farm Burger

Choice of Cheese

Brioche Roll, Lettuce & Tomato, Pickles, Oven Fries & Fry Sauce

Impossible Burger

Vegan & Gluten Free Protein Burger, BBQ Sauce Lettuce, Tomato, Pickles, Oven Fries & Fry Sauce Brioche Bun available

White Bean Spinach Cake (GF)

White Beans, Spinach, Onion & Rice filled Patty, Oven Roasted, with Basil Tomato Sauce, Vegetables and a side of Creamy Goats Cheese

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Appetizers

Olive Plate	4
Garlic Tomato Toast	4
Focaccia Bread, Garlic Aioli, Tomato Slices, Asiago Cheese	
House Soup	4/7
Daily Selection	
French Onion Soup	9
Gruyere Cheese & Crouton	
Vermont Cheese Plate	12
Local Cheeses Varieties & Wild Flower Honey	
Oysters 1/2 Shell	9
Oysters Rockefeller	9
Crab Cake Appetizer	14
Pesto Beurre Blanc	
Escargot	11
Brandied Walnut Pesto Butter & Puff Pastry Crouton	

Thai Grilled Shrimp	9
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Salads

Add Protein of Choice: Market Price
Salmon—Chicken Breast—3 Shrimp

Mixed Greens	9
Mesclun Greens, Shaved Beets & Carrots Balsamic or Blue Cheese Dressing	
Classic Caesar	9
Anchovies upon Request	
Beet Salad	9
Marinated Beets, Salad Greens, Creamy Goats Cheese, Or- ange Slices, Scallion Herb Dressing & Spiced Walnuts	
Waldorf Salad	9
Sliced Cabbage, Celery, Fennel & Apples, Lemon Ginger Dressing, Honey, Spiced Walnuts, & Blue Ledge Farm Mid- dlebury Blue Cheese	
Winter Salad	9/11
Shaved Cauliflower, Brussels Sprout, Beets, Carrots & Shallot with Baby Spinach, Salad Greens, Craisins, Candied Pecans, & Maple Mustard Vinaigrette	
<i>Add Spring Brook Farm Tarentaise Cheese 2</i>	

Entrees

Pepper-Crusted Filet Mignon (GF)	38
Robie Farm Beef, Chive Butter, Red Wine Demi-Glace, Mashed Potato & Vegetables	
Roasted Beet Steak (GF)	24
Mushroom Duxelles, Red Lentil Dahl, Braised Greens, Rice Pilaf, Vegetables & Tahini Sauce	
Pauline's Crab Cakes	28
Maine & Red Crab Meat Cakes with Orange Pesto Beurre Blanc & Seasonal Vegetable	
Potato Crusted Salmon (GF)	26
Roast Salmon Filet, with Wasabi Aioli & Seasoned Grated Potato, with Lemon Herb Butter sauce & Vegetables	
Shrimp Risotto (GF)	24
Sauteed Shrimp with Garlic, Tomatoes, Scallions & Shrimp Stock, & Cream, on Risotto & finished with Asiago Cheese	
Crab Mac & Cheese	18
Crabmeat & Bechemal, Cavatappi Pasta, Gruyere & Goats Cheese, topped with Horseradish Bread Crumbs, Served with Side Salad	
House Schnitzel	23
Breaded Prime Pork Loin, Lemon, Caper & White Wine Butter Sauce, Mashed Potato & Vegetables	
Chicken Piccata (GF)	23
Gluten Free Breaded Chicken Cutlet, Lemon, Capers & White Wine Butter Sauce, Mashed Potato & Vegetables	
Seafood Broil (GF)	22
Mixed Seafood, Thai Vinaigrette, Rice Pilaf & Seasonal Vegetables	
Robie Farm Burger	16
Choice of Cheese Brioche Roll, Lettuce & Tomato, Pickles, Oven Fries & Fry Sauce	
Impossible Burger	16
Vegan & Gluten Free Protein Burger, BBQ Sauce Lettuce, Tomato, Rice Pilaf or Oven Fries & Fry Sauce, Brioche Bun available	

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