

## STARTERS & SALADS



HARVEST  
TAVERN

HOUSE-MADE BREAD SELECTION — 9.25  
Herbed Olive Oil, Cultured Vermont Butter

NEW ENGLAND CLAM CHOWDER — 12.75

Littleneck Clams, North Country Bacon, Kennebec Potatoes

BUTTERNUT SQUASH BISQUE<sup>GF</sup> — 10.75

Bacon Bites

SELECTION OF LOCAL AND INTERNATIONAL CHEESE — 26.75

Lavash, Marinated Olives, Fig Jam

RED WINE POACHED PEAR — 14.75

Petit Salad, Gorgonzola Cream, Prosciutto, Crostini, Harvest Sauce

CLAM FRITTERS, BAHAMIAN STYLE — 17.50

Red Bell Pepper, Celery, Lemon Brûlée, Miso Aioli

FLAMED TUNA SAKU\*<sup>GF/DF</sup> — 18.50

Yuzu Kosho Aioli, Kaffir Lime, Coconut Cream, Arugula, Green Oil, Serrano Pepper, Roasted Peanuts

TAVERN CAESAR — 13.75

Romaine Hearts, Shaved Parmesan, Garlic Crouton, Classic Caesar Dressing  
Add Bacon Bites \$2.50, Marinated Chicken \$8, Salmon \$10, Shrimp \$11

HARVEST SALAD<sup>GF</sup> — 13.50

Roasted Sweet Potatoes, Clementines, Candied Walnuts, Goat Cheese, Garden Lettuce, Maple Dijon Vinaigrette  
Add Marinated Chicken \$8, Salmon \$10, Shrimp \$11

## ENTRÉES

MOUNTAIN VIEW GRAND WAGYU HAMBURGER\* — 19.75

Red Onions, Lettuce, Tomatoes, Brioche Bun, French Fries

Add Vermont White Cheddar \$2, Bacon \$2, Truffle Aioli \$2, Miso Aioli \$2, Tartare Aioli \$2

CACCIO E PEPE — 22.50

Pecorino, Black Pepper, Rigatoni

Add Bacon Bites \$2, Marinated Chicken \$8, Salmon \$10, Shrimps \$11

MAPLE LEAF FARMS DUCK CONFIT<sup>GF/DF</sup> — 27.50

Sautéed Potatoes, Roasted Baby Squash, Asparagus, Maple-Glazed Carrots

U10 WILD SHRIMP<sup>GF/DF</sup> — 29.50

Coconut Curry, Kaffir Lime-Infused White Rice, Pickled Veggies

SEARED ATLANTIC SALMON\* — 31.75

Fresh Corn Polenta, Heirloom Tomato Confit, Chanterelle Beurre Monte, Seasonal Veggies, Pumpkin Seed Crumble

HALF ROASTED CHICKEN<sup>GF</sup> — 26.50

Seasonal Veggies, Wild Mushroom Cream, Au Chablis, Sweet Potato & Walnut Fall Risotto

ROASTED LAMB CUTLETS<sup>GF</sup> — 47.50

Garam Masala, Butternut Squash, Forest Mushrooms, Cherry Tomato Confit, Roasted Garlic, Au Jus

STEAK FRITES\*<sup>GF</sup> — 51.00

14-Ounce Seared Ribeye, Roasted Marrow, Bordelaise Butter, Shallot Confit, French Fries

## SIDES

MAPLE-GLAZED CARROTS<sup>GF/DF</sup> — 8.50

Roasted Baby Carrots, Maple Glaze Seasoning

RIGATONI PASTA AU GRATIN — 10.75

Pecorino White Sauce, Shredded Aged Mozzarella

ROASTED BRUSSEL SPROUTS<sup>GF/DF</sup> — 10.75

Roasted Hazelnuts Truffle Sauce, Maple Glaze, Roasted Pancetta

GARLIC PARMESAN FRITES<sup>GF/DF</sup> — 9.75

House Shoestrings, Garlic Oil, Shredded Parmesan, Herb Aioli

*A 22% service charge will automatically be added to parties of 6 or more.*

*\*Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness.*

*Please let us know of any food allergies or preferences.*