

**Dinner $26.95 + Tax**

**Appetizers**

Summer Crisp Lettuce | Dried Cranberries | Cabot Cheddar | Praline | Balsamic Vinaigrette [\*V, GF]

Shaved Radish | Carrot | Herb Chevre | Lemon Vinaigrette [\*V, GF]

Winter Squash Bisque | Maple Crema [V, GF]

Grilled Peaches | Crisp Fennel | Red Onion | Spicy Pepper Relish | Shrimp | Honey | Lemon [\*V, GF]

**Entrees**

Braised Short Plate Ribs | Yukon Mash | Rainbow Carrots | Red Wine Demi Glace [GF]

Roasted Airline Chicken Breast | Sweet Potato Puree | String Beans | Sage Au Jus [GF]

Faroe Island Salmon | Roasted New Potatoes | Charred Leeks | Mustard Beurre Blanc [GF]

Eggplant . Summer Squash | Lemon Herb Ricotta | Fettuccine | Marinara [\*V, \*GF]

Please alert your server of any dietary restrictions or allergies before ordering.

**[GF = gluten free] [\*GF = can be gluten rree] [V = vegetarian] [\*V = can be vegan]**

**Casual dining effective dinner Oct. 13, 2022**

**Thank you to our local farm partners:**

**Old World Farm (Stillwater) | Fresh Take Farm (Argyle) | Pleasant Valley Farm (Argyle) |**

**Kilcoyne Farm (Hudson Falls) | Whitefield’s Farm (Athol)**

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**Desserts**

Dark Chocolate Torte | Mirror Glaze | Raspberry Sauce [GF, V]

Buttermilk Panna Cotta | Brown Sugar Cinnamon Streusel | Apple Compote [\*GF, V]

Maple Sorbet | Pecan Praline [GF, \*V]

Compressed Watermelon | Compressed Cucumber | Mint | Frozen Sea Salted Yogurt [GF, \*V]

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