EVENING MENU

FIRST

Whipped Chèvre Gougère
Local goat cheese, preserved garden herbs, maple, pink peppercorn

SECOND

Please Choose One

Baked Sweet Potato Gnocchi
shaved Brussels sprout, toasted pecan, wilted kale, smoked gouda, roasted mushroom

Chicken Confit
spiced wine poached apple, house cured confit, gorgonzola, toasted almond, roasted shallot vinaigrette

"Liverwurst on Rye"
chicken liver mousse, grilled house rye, onion jam, grain mustard, boiled egg

THIRD

Toasted Popovers
our honey, smoky salt, herb butter

FOURTH

Please Choose One

Orange Braised Short Rib
garden parsnip purée, cider braised kale, roasted apple, caramelized shallot, natural jus

Lightly Smoked Salmon
puy lentil, grilled cauliflower, bacon lardon, Swiss chard, red wine reduction

Brick Pressed Chicken
roasted grape & rosemary savory bread pudding, smashed garden turnips, glazed carrot, pan jus

FIFTH

Please Choose One

Apple Butter, Brie & Pecan Crêpe
maple butterscotch

Traditional Vanilla Crème Brûlée
vanilla bean, shortbread cookie

Chocolate Raspberry Torte
garden berry jam

COCKTAILS

THE SHELBURNE STANDARD ($14)
choice of vodka or gin, dry vermouth, savory rosemary olive brine

THE HOLIDAY GLOW ($14)
gin, tonic, tart cranberry, fresh lemon juice, splash of local cider

HARVEST MARGARITA ($13)
local cider, spiced maple syrup, triple sec, tequila

BURNT LEMON & BOURBON ($14)
grilled lemon syrup, orange bitters

SPICED RUM OLD FASHIONED ($14)
dark rum, brown butter maple syrup, Angostura & orange bitters

PUMPKIN SPICE LATTE MARTINI ($14)
baileys, vodka, espresso, pumpkin-spiced syrup & purée

VERMONT TODDY ($14)
bourbon, honey, fresh lemon juice, hot water infused with black tea and spices

WARM RUM & PUMPKIN SHRUBS ($14)
hot local cider, pumpkin shrubs, mulling syrup, dark rum

FIRESIDE COCOA ($13)
dark cocoa, steamed milk, choice of bourbon or baileys irish cream, house whipped cream

HOT MAPLE CIDER ($13)
local vermont cider, bourbon, brown butter-washed maple syrup, cinnamon stick

BEER

ZERO GRAVITY, GREEN STATE LAGER 12oz ($5)
ZERO GRAVITY, CONE HEAD I.P.A. 12oz ($6½)
DOWNEAST CIDER, ORIGINAL 12oz ($6)
B.B.C.O., LIGHTHOUSE PILSNER 12oz ($6)
HARPOON, U.F.O. WHITE 12oz ($6)
ATHLETIC (N.A.), RUN WILD IPA 12oz ($6)

WINE

CHARDONNAY, LAROQUE ($10½/32)
PINOT GRIS, PIKE ROAD ($12½/37)
ROSÉ, PROPHECY ($10/30)
PINOT NOIR, TRIBUTE ($10/30)
SAUVIGNON BLANC, IMAGERY ($10½/32)
CABERNET SAUVIGNON, SKYSIDE ($17½/52)
PROSECCO, ZARDETTO ($11/33)

ZERO-PROOF

HOT PUMPKIN CIDER ($6½)
local cider, pumpkin shrubs, mulling syrup

SPICED PUMPKIN CREAM SODA ($6)
pumpkin syrup, sparkling water, maple cream, mulling spice

SWEET APPLE LEMONADE ($6)
local apple cider, homemade maple lemonade

FIG & DARK VANILLA ICED TEA ($6)
fig purée, vanilla paste, brown sugar syrup, lemon juice

BROWN BUTTER MAPLE CHAI ($6¾)
house brewed chai, butter-washed maple syrup, toasted pecan, dark molasses -served hot or over ice

ARTISAN SODAS ($5)
Cola, Root Beer, Cream Soda, Ginger Ale, Diet Cola

SPARKLING WATER ($3/5)

ICED BLACK TEA ($4¼)

RUSTIC ROOTS

AMUSE BOUSHE

Lightly smoked Venison
sweet potato puree, gorgonzola

THE BEGINNING

"Liverwurst on Rye"
chicken liver mousse, onion jam, grain mustard, boiled egg

Curried Pumpkin and Confit Soup
chicken confit, shallots, apples

THE MIDDLE

Braised Short Rib
pomme purée, salt roasted root vegetables

Brick Roasted Chicken
roasted grape and rosemary savory bread pudding, smashed buttered garden turnips, honey glazed carrot, pan jus

Lightly Smoked Salmon
puy lentil, roasted cauliflower, lardon, swiss chard, redwine gastrique

THE END

Toffee Crème Brûlée

Apple-Butterscotch Tart

Chocolate Pot De Crème

RUSTIC ROOTS

EVENING MENU

THE BEGINNING

Please Choose One

Maple Roasted Delicata Squash
gorgonzola, pecans, cranberries, cider vinaigrette

"Liverwurst on Rye"
chicken liver mousse, onion jam, grain mustard, boiled egg

Curried Pumpkin and Confit Soup
chicken confit, shallots, apples

THE MIDDLE

Please Choose One

Braised Short Rib
pomme purée, salt roasted root vegetables

Sweet Potato Gnocchi
wilted kale, caramelized apples & onion, Gruyère fundido

Trout Almondine
burnt lemon vinaigrette, grilled asparagus, wild rice

THE END

Please Choose One

Toffee Crème Brûlée

Apple-Butterscotch Tart

Chocolate Pot De Crème

RUSTIC ROOTS

EVENING MENU

THE BEGINNING

Please Choose One

Maple Roasted Delicata Squash
gorgonzola, pecans, cranberries, cider vinaigrette

"Liverwurst on Rye"
chicken liver mouse, onion jam, grain mustard, boiled egg

Curried Pumpkin and Confit soup
chicken confit, shallots, apples

THE MIDDLE

Please Choose One

Braised Short Rib
Pomme purée, salt roasted root vegetables

Sweet Potato Gnocchi
wilted kale, caramelized apples & onion, Gruyère fundido

Trout Almondine
burnt lemon vinaigrette, grilled asparagus, wild rice

THE END

Please Choose One

Toffee Crème Brûlée

Bitterscotch-Apple Tart

Chocolate Pot De Crème