

~Starters~

Crispy Crab Cakes

Apple-Fennel Salad
10.

Charcuterie Platter

Creton, Iberico Ham,
Artisan Salami
9.

Duck Confit

Crispy Polenta, Pomegranate
Gastrique
8.

Lamb Bolognese

Red wine braised, Gnocchi
9.

Lobster Risotto

Vanilla Mascarpone Cheese,
Fresh Parmesan
11.

Olives & Marcona Almonds

Garlic, Herbs, Lemon Zest,
Arbequina Olive Oil
5.

Slow Roasted Pork Belly

Cranberry Cassis Compote, Crispy
Sweet Potatoes
8.

Soup of the Day

6.

Homemade Chips

One Topping 8.
Sampler (Pick 3 toppings) 9.
Half Order (one topping) 5.

- ◆ Gorgonzola Cream
- ◆ Sour Cream, Bacon & Chive
- ◆ Horseradish-Dill
- ◆ Wasabi Cream
- ◆ Curry Aioli
- ◆ Roasted Garlic Aioli

~Cheeses~

Pick 2, Home made Crackers 10.

- ◆ **Chevre** ~ Goat, Soft, Vermont Butter & Cheese Co.
- ◆ **3 Year Aged Gouda** ~ Cow, Firm, Holland
- ◆ **Piermont** ~ Cow, Semi Soft, Robie Farm, NH
- ◆ **Cremona** ~ Cow & Goat, Double Cream, Vermont Butter & Cheese Co.

~Salads~

Cider Mill

Greens, Apples, Pecans, Crispy Shallots,
Apple Cider Vinaigrette
7. / 4. (1/2 order)

Grilled Hearts of Romaine

Apple wood Smoked Bacon, Roasted Grapes,
Blue Cheese Vinaigrette
8.

Brussels Sprout and Celery Root Salad

Brown Butter-Lemon Dressing, Walnuts, Shaved Parmesan
8.5

~Entrees~

Cider Brined Pork Loin

Sweet Potato-Pork Belly Hash, Apple-Cranberry Compote, Mustard Ju
26.

Roasted Monkfish

Mashed Potatoes, Brown Butter Citrus Sauce
26.

Niman Ranch Top Sirloin

Mashed Potatoes, Red Wine Sauce, Truffle Butter
28.

Porcini Dusted Chicken and Pasta

Penne Pasta, Portabella Mushrooms,
Cream, Parmesan
22.

Star Anise Rubbed Duck Breast

Caramelized Onion, Sage and Butternut Squash Profiterole, Pomegranate
Gastrique
26.

Pan Seared Scallops

Potato-Celery Root Cake & Curried Carrot Sauce
28.

Baked Gnocchi

Pumpkin Seed Pesto, Caramelized Parsnip and Baby Beets
24.

20% gratuity may be added on parties of 6 or more