

For the last fifty years, the Four Columns has been one of Vermont's preeminent hospitality destinations. Conceived by Chef Rene Chardain and his wife Pierette as a relaxing haven of natural beauty and culinary excellence, the Four Columns has always been a uniquely Vermont experience. Founded in 1965, Four Columns' focus on locally sourced ingredients and fresh fare made it the originator of the farm to table movement. For over thirty years, at the direction of Chef Greg Parks, the Four Columns' reputation for excellence remained strong, and today we honor their original commitment to local food and genuine Vermont hospitality.
Welcome and enjoy.

Appetizers

GILFEATHER TURNIP & MUSHROOM BISQUE 9
Truffle essence, local goat cheese shavings

ARTISAN SEAFOOD CHOWDER 9
Clam, shrimp, mussel, shitake, fennel crackers

BABY GREEN & CRISPY GOAT CHEESE 11
Roasted beet carpaccio, muscatel dressing

SUPER FOOD CHOPPED SALAD 12
Kale, Brussels sprouts, frisée, quinoa, Chioggia beets
Back Roads granola

CITIZEN HARD CIDER CHICKEN LIVER MOUSSE 12
Homemade pickled vegetables
grilled Red Hen multi-grain bread

GRILLED MEDITERRANEAN OCTOPUS 16
Hummus, arugula, red pepper vinaigrette

CRISPY CALAMARI SALAD 13
Frisée, kale, lime-maple vinaigrette
spicy peanuts

LOCAL CHEESE SELECTION
Dried figs and dates, local honey, preserved walnut
Three 12 or Five 17

Entrees

GOAT CHEESE GNOCCHI "VENISON BOLOGNESE" 28
Big Picture Farm shaved goat cheese

MUSHROOM RISOTTO & FOUR COLUMNS' CRISPY DUCK EGG 24
Wilted spinach, truffle mascarpone

SCOTTISH SALMON "A LA PLANCHA" 27
Fingerling-leek-kale medley, genevoise sauce

SEARED JUMBO SEA SCALLOPS 29
Roasted cauliflower, cauliflower creamed spinach
tangy apple-cider reduction

ROASTED CHICKEN BREAST 25
Whipped Yukon Gold potatoes, winter soffritto
bacon gastrique

GRILLED BERKSHIRE PORK CHOP 27
Apple, Brussels sprouts, fingerlings, bacon, prunes
ginger glaze

ARTISAN HANGER STEAK 29
Sweet-sour shallot sauce, petite watercress
horseradish cream, truffle-country fries

Sides 6

TRUFFLE FRIES

ROASTED CAULIFLOWER

CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

WHIPPED YUKON GOLD POTATOES