

Tavern Menu

BITES

MIXED NUTS and SEEDS 6

HOMEMADE PICKLES 5

FLATBREAD with PESTO 7

WARM ROSEMARY CITRUS OLIVES 5

APPETIZERS

SUPER FOOD CHOPPED SALAD 12

Dried Dutton's apples, Kale, brussel sprouts, quinoa,
beets, Backroads granola, cider vinaigrette
(Add chicken, salmon or steak 9)

LOCAL CHEESE SELECTION

Dried figs and dates, local honey, seasonal fruit
Three 12 or Five 17

CHARCUTERIE SELECTION 14

House made pastrami, duck prosciutto, salami, spicy mustard,
grilled ancient grain sourdough bread

PLATES

ARTISAN HANGER STEAK 28

Sweet-sour shallot sauce, spicy farm greens
horseradish cream, truffle-country fries

ARTISAN VEGGIE BURGER 13

Grafton cheddar, chipotle goat cheese, baby green salad

VENISON BURGER 14

House maple barbeque, crispy onions
Bailey Hazen blue cheese, country fries

ADAMS FARM GRASS FED BURGER 14

Grafton smoked cheddar, house made pickles
Heirloom tomato, country fries

SOUTHERN FRIED CHICKEN 16

Buttermilk battered free-range organic chicken,
maple bacon jam, country fries

ARTISAN FISH & CHIPS 17

Harpoon hard cider batter, turmeric cabbage slaw
pickled vegetable tartar

HISTORY

Since 1965 the Four Columns Inn has been the touchpoint of Southern Vermont's cultural, artistic and culinary scene.

Sustainability and luxurious healthy living has always been at the core of the Four Columns. In the 1960s, when the Inn was first opened as a guest house, it was imagined as a top level lodging and dining destination, with a distinctive European flair. Operated by Rene and Pierrette Chardain, the Four Columns was the first "true" Farm-to-Table restaurant in the United States, preceding the legendary Alice Waters by four years. The pond was stocked with trout, the garden was planted with vegetables and herbs, chickens and pigs were raised on site, and local game birds were sourced from the property.

For over thirty years, at the direction of Chef Greg Parks, the Four Columns' reputation for excellence remained strong and today, through Chef Erin Bevan, we respect this heritage with our attention to detail and the farm conscious Artisan Restaurant.

Welcome and enjoy.

ARTISAN

