

Tavern Menu

BITES

AVOCADO TOAST 7
FLATBREAD WITH PESTO 7
SMOKED TROUT CROSTINI 7
HOUSE MADE PICKLES 5
WARM ROSEMARY CITRUS OLIVES 5

PLATES

LOCAL CHEESE SELECTION 12 / 17
Three or Five of Vermont's Finest

HOUSE MADE CHARCUTERIE BOARD 15
Pastrami, duck prosciutto, venison summer sausage

ARTISAN VEGGIE BURGER 13
Grafton smoked cheddar, chipotle goat cheese
spread, garden salad

ADAMS FARM GRASS FED BURGER 14
Grafton smoked cheddar, house made pickles
country fries

THE BARNYARD BURGER 16
Adam's Farm beef, North Country bacon
VT Creamery goat cheese, sunny-side 4C egg
caramelized onion jam

SOUTHERN FRIED CHICKEN 15
Buttermilk battered free-range organic chicken
maple bacon jam, country fries

ARTISAN FISH & CHIPS 17
Harpoon hard cider batter, farm veggie slaw
pickle tartare sauce

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 Executive Chef Frederic Kieffer and Chef Erin Bevan, we respect this heritage with our attention to detail and the farm conscious Artisan Restaurant.

Welcome and enjoy.

ARTISAN

