

# ARTISAN



## Appetizers

### ARTISAN SEAFOOD CHOWDER 9

Shrimp, mussels and clams  
shiitakes, corn, fennel crackers

### BEET AND GOAT CHEESE SALAD 12

Roasted beets, fried goat cheese croquettes  
baby greens, white balsamic vinaigrette

### SEMOLINA CAKES 11

Pumpkin mostarda, shiitake mushrooms  
Parish Hill Humble cheese fonduta

### MAINE MUSSELS 13

Couscous, soppressata, fennel, saffron broth  
grilled flatbread

### HOUSE MADE CHARCUTERIE BOARD 16

Smoked turkey sausage, slow roasted beef pastrami  
chicken liver mousse with pickled watermelon  
pickled blackberries, grilled sourdough bread

### LOCAL CHEESE SELECTION 12 / 17

Three or five of Vermont's finest

## **Entrees**

### CAULIFLOWER FARROTTO 25

Creamy farro risotto, royal trumpet mushroom  
roasted beets, pine nuts

### VERMONT BOLOGNESE WITH SMOKED PAPRIKA TAGLIATELLE 26

Locally raised venison, pork, duck and beef, hand cut fresh pasta  
foie gras butter, Parish Hill Reverie cheese

### FENNEL CRUSTED SEA SCALLOPS 32

Braised leeks, olive oil crushed potatoes, fresh winter fruits  
pickled mustard seed, winter citrus buerre blanc

### ADAM'S FARM STUFFED CHICKEN BREAST 27

Prosciutto wrapped & stuffed with Maplebrook Farm feta, spinach  
and olives, Four Star Farms white corn polenta  
chamomile-fig compote

### CHERRY RAIL FARM PORK LOIN 29

Ginger glaze, bacony brussel sprouts, sweet potato fondant  
pickled shallot, baked apple sauce

## **Sides 6**

GARDEN SALAD

SAFFRON COUSCOUS WITH BRUSSEL LEAVES

OLIVE OIL SMASHED POTATO

TRUFFLE FRIES