

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

Brussel sprout pesto, shiitake mushrooms
Parish Hill Humble cheese fonduta

MAINE MUSSELS 13

Couscous, sopresatta, fennel, saffron broth
grilled flatbread

HOUSE MADE CHARCUTERIE BOARD 16

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

LOCAL CHEESE SELECTION 12 / 17

Three or five of Vermont's finest

Entrees

FOUR STAR FARMS WHOLE WHEAT LASAGNA 24
Dutton's Farm kale, house made buttermilk ricotta
mushroom puree, New Leaf Farm sweet potato
smoked tomato sauce, leek ash

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

GRILLED YELLOWFIN TUNA 30
Forbidden rice cake, snow peas, chorizo vinaigrette
meyer lemon aioli, black lace tuile

FENNEL CRUSTED SEA SCALLOPS 32
Braised leeks, olive oil crushed potatoes, fresh winter fruits
pickled mustard seed, winter citrus buerre blanc

ARTISAN HANGER STEAK 30
Sweet-sour shallot sauce, watercress salad
horseradish cream, truffle-country fries

Sides 6

GARDEN SALAD

SMOKED TOMATO SAFFRON COUSCOUS

CIDER GLAZED BRUSSEL SPROUTS

OLIVE OIL SMASHED POTATO

TRUFFLE FRIES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All food is cooked to order.