

Popcorn

butter & sea salt 3

DEVILS ON HORSEBACK

feta-stuffed dates wrapped in bacon,
mint balsamic 9

Bavarian pretzel

grainy maple mustard, spicy harissa crema 8

Garlic Parmesan Fries

horseradish mayo* 7

Poutine

house-cut fries, garlic cheese curds,
hot beef gravy 10
add spice-roasted duck 4

Local Cheese Board

Grafton Cheddar - raw cow's milk VT
Mad River Blue - raw cow's milk VT
Bijou - soft ripened goat cheese VT
16 or 6 each

Local Oysters*

3 ea 16 1/2 dozen

Shrimp Cocktail

2.75 ea

Brussels Sprouts Bravas

*lime, green tabasco aioli** 10
add sunny egg 2

Seared Green Beans

chili, garlic, honey-ponzu 8

Charred Heirloom Carrots

black rice risotto, curried yogurt,
sunflower seed dukkah 14

Potted Duck Rillettes

fig & bourbon mostarda, cornichons, toast
12

Charcuterie Board

Jamon De Serrano - cured Spanish Ham
Nduja - spicy, spreadable salami
Finocchiono - traditional Tuscan salami
18 or 6.5 each

bill of fare

Red & white wine by the bottle or glass

BEER ON DRAFT

FINEST QUALITY OF IMPORTED AND DOMESTIC

Over 120 Whisk(e)y varieties

private parties available

Roasted Monkfish

whipped sunchoke, crispy serrano ham, marsala jus 16

Hoisin-Glazed lamb Ribs

red cabbage slaw, kewpie mayo, toasted cashews 16

Fried Chicken Sandwich

maple buffalo sauce, gorgonzola, red leaf lettuce,
toasted brioche, garlic parmesan fries 15

RodeoBurger*

brisket, chuck & short rib blend,
maple-smoked cheddar, crispy shallots,
whiskey BBQ, garlic parmesan fries,
brioche bun 16
applewood smoked bacon 3

Executive Chef

Shayne Nunes

kitchen hours

5 pm - 10:30 pm Sun - Sat
10:30 pm to close Late Night Snacks

Sous Chef
Sandro Joseph

*These Menu Items may be served raw or under cooked. Consuming raw or under cooked meat, shellfish, seafood, eggs or poultry may result in food - borne illness, especially if you certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. Recent Health inspection available at request.