

Brunch

Brioche French Toast | VT Maple Syrup, whipped cream 8

California Eggs Benedict | English muffin, 2 poached Shadow Cross Farm eggs, tomato, bacon, avocado, arugula, Hollandaise | home fries or mixed greens 13

Tenderloin Eggs Benedict | English muffin, 2 poached Shadow Cross Farm eggs, beef tenderloin medallions, Hollandaise | home fries or mixed greens 15

Smoked Salmon Benedict | English muffin, 2 poached Shadow Cross Farm eggs, arugula, smoked salmon, Hollandaise | home fries or mixed greens 14

Farmer's Market Omelet | Changes weekly depending on what's fresh! | home fries or mixed greens 10

Starters/Small Plates

Steamed Mussels | white wine, garlic, parsley, grilled bread 18

Sesame Tuna | sesame crusted Ahi tuna grilled rare, Asian slaw, wasabi aioli 16

Mushroom Medley | grilled portabella topped with sautéed exotic mushrooms, herb oil, greens 16

Chicken Wings | six baked, house sauce 10

Seafood Grits Starter | creamy white grits, seared scallops, shrimp, lobster butter 14

Sweet Potato Nachos | black beans, fresh jalapenos, tomatoes, onions, guacamole, sour cream, green tomato salsa 14

Duck Quesadilla | roasted duck, red peppers, jalapeno, caramelized onions, cheddar and cotija cheeses, shredded lettuce, guacamole 13

Soups

Vineyard Chowder | shrimp, scallops, clams, crab, haddock, and potatoes in Coastal New England style seafood broth, toasted bread 14

French Onion Soup | croutons au gratin 9

White Bean Soup | vegetables, rosemary-garlic oil, grilled bread cup 7 | bowl 11

Salads

Garden Salad | local greens, carrots, radish, cucumber, choice of dressing: bleu cheese, red wine vinaigrette, creamy garlic 10 | add chicken +5, salmon +8, shrimp +8

Caesar Salad | Romaine, croutons, parmesan, house Caesar dressing 10 | add chicken +5, salmon +8, shrimp +8

Roasted Beets | shredded apple, fennel, kale VT goat cheese, shallot vinaigrette 12 | add chicken +5, salmon +8, shrimp +8

Sesame Ginger Chicken Salad | Romaine, granny smith apples, raisins, almonds, scallions, grilled chicken breast 19

Summer Salad | baby spinach, Belgium endive, strawberries, almonds, goat cheese, honey-lime vinaigrette 13 | add chicken + 5

Sandwiches

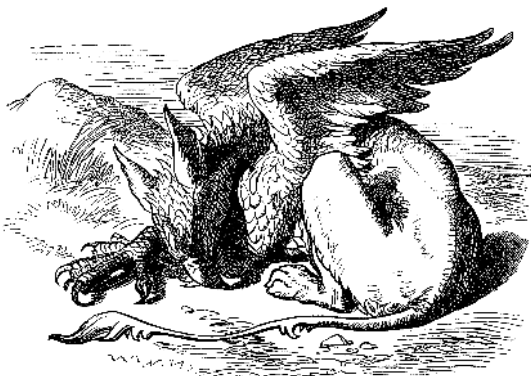
Grilled Tuna Sandwich | sesame crusted Ahi tuna, Asian slaw, arugula, wasabi aioli on ciabatta | fries 16

Pork Schnitzel Sandwich | breaded pork schnitzel, garlic mayo, apple slaw, on brioche | fries or greens 15

Gryphon Cuban | pulled pork, ham, Swiss, red cabbage, Dijon on rye | fries or greens 15

Classic Burger | Vermont native beef on ciabatta | fries or greens 14 | add cheddar, Swiss, American, mushrooms, onions +2

Wine Country Burger | Vermont native beef on ciabatta, roasted red pepper, red onion, VT goat cheese, basil oil, balsamic reduction, arugula | fries 16



Date: _____

Name: _____

Phone Number _____

Address: _____

Day Drinking.....

Gryphon Bloody Mary

*Vodka, Gryphon Bloody Mary Mix, Grilled Shrimp on the Rim
Celery and Seasonal Pickles 14
Just the Bloody 10*

Mimosa

Orange Juice and sparkling 8

Peach Tea Bourbon Mule

Peach Tea infused Buffalo Trace, Lime, Ginger Beer 11

Vermont Coffee

Bourbon, Maple Cream, Coffee 10

Beer

Lost Nation Brewing Company “The Wind” | Sour-Gose | Morrisville, VT | 4.8% ABV |
classic; dry hopped with Citra hops and grapefruit.

Zero Gravity “Green State Lager” | German Pilsner | Burlington, VT | 4.9%ABV | *crisp,
easy drinking; noble hops in perfect balance with only the finest pilsner malt provide a clean
and satisfying brew*

Queen City Brewery “Hefeweizen” | Wheat Beer | Burlington, VT | 5.6%ABV | *unfiltered
wheat beer, produced exclusively from German malt, wheat, and hops; complex and
refreshing, pleasant creaminess and long-lasting head, subtle banana- and clove-like notes in
both aroma and flavor*

Fiddlehead Brewing Company “Fiddlehead” | American IPA | Burlington, VT | 6.2% ABV |
a hop forward American IPA with mellow bitterness. Citrusy and Dank. Well balanced

Frost Beer Works “Lush” | Hinesburg, VT | Imperial/Double IPA | 8%ABV | *bursting with
heavy additions of Citra and Mosaic hops and hints of spice*

Long Trail Brewing Company “Long Trail Ale” | German-Style Altbier | Bridgewater
Corners, VT | 5.0%ABV | *full-bodied amber ale brewed with their top fermenting house yeast
that yields a clean, complex flavor*

Wine

Mistinguett Cava Brut | 8/32

Spain | *dry, fine bubbles, green apple, pear, and grapefruit aroma, mature with almond notes*

Le Charmel, Cotes de Provence | 9/34

Provence, France | 2016 | *aromas of raspberries and wildflowers, bright palate – strawberry and pear*

Lobster Reef Sauvignon Blanc | 10/38

New Zealand | 2018 | *crisp mineral quality, balanced by grapefruit and citrus notes*

Vigneti De Sole Pinot Grigio | 9/34

Veneto, Italy | 2016 | *stone fruit, orange blossom, honey with beautiful texture and lively acidity*

Metley & Bounds Chardonnay | 10/38

CA | 2016 | *fresh apples and citrus, toasted oak, honey*

Sean Minor Pinot Noir | 11/39

CA | 2016 | *medium bodied, aromas of ripe plum, violets and cocoa powder, flavors of dark cherry, blackberry, and floral notes with a touch of spice*

Zuccardi Malbec | 10/38

Mendoza, Argentina | 2015 | *fragrant with wild, dark berries, more elderberry than cassis, dry texture, lively, full of energy*

Tarrica Wine Cellars Cabernet Sauvignon | 10/38

Paso Robles, CA | 2017 | *dark berry fruit on the nose, well balanced, fruit and tannin, bright finish*



Date: _____

Name: _____

Phone Number _____

Address: _____