

# Dinner

## 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

## Casual Fare

**Green Tomato BLT** | fried green tomatoes, Cajun remoulade, lettuce, bacon on wheat berry bread | fries or greens 14

**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

## Main Fare

**Seafood Grits** | creamy white grits, seared scallops, shrimp, lobster butter 26

**Herbed Baked Salmon Filet** | wheatberry-corn salad, lemon-lime dressing 24

**Petite Filet** | herb butter, cabernet reduction, garlic mashed potatoes, Chef's choice vegetables 29

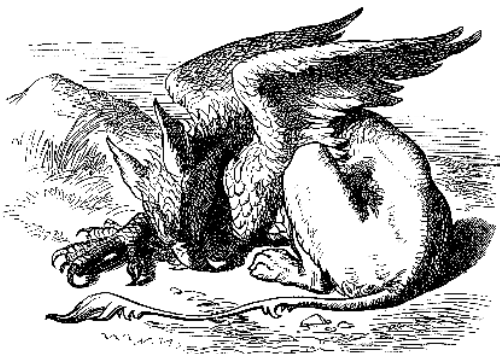
**Grilled Duck Breast** | maple syrup glazed, sliced, lingonberry sauce, vegetable cous cous 28

## Sides

French Fries 6

Red Cabbage Salad (traditional style, made with bacon) 6

Garlic Mashed Potatoes 6



Date: \_\_\_\_\_

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## House Cocktails

### **The Rose Fizz**

*Gin, Rose-Cardamom, Lime, Egg White 12*

### **Summer Gimlet**

*Vodka, Cucumber, Basil, Lime 11*

### **Sweet and Spicy Margarita**

*Tequila, Jalapeno, Pineapple, Lime 11*

### **Manhattan13**

*Bulleit Rye, Dolin Sweet Vermouth, Orange Bitters, Cynar 13*

### **Peach Tea Bourbon Mule**

*Peach Tea infused Buffalo Trace, Lime, Ginger Beer 11*

## 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**

### **Mistinguet 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*



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