

## **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

**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 16

## Sandwiches

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

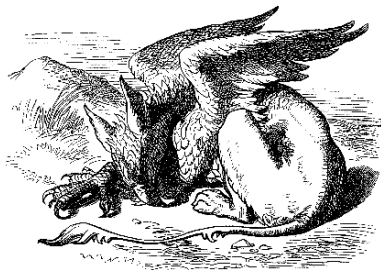
**Pork Schnitzel Sandwich** | breaded pork schnitzel, garlic mayo, apple slaw, on brioche | fries or greens 15

**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 (sub beyond burger 14)

**Wine Country Burger** | Vermont native beef on ciabatta roll, red onion, roasted red pepper, basil oil, goat cheese | fries or greens 16

**Cajun Chicken Sandwich** | blackened grilled chicken breast, caramelized onions, bacon, guacamole, cheddar cheese, with sriracha garlic mayo on a ciabatta bun | fries or greens 16



## Day Drinking.....

### **Gryphon Bloody Mary**

*Vodka, Gryphon Bloody Mary Mix, Grilled Shrimp on the Rim  
& Seasonal Pickled Veggies 14  
Just the Bloody 10*

### **French 75**

*Gin, simple syrup, lemon, sparkling 8*

### **Peach Tea Bourbon Mule**

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

### **Vermont Coffee**

*Bourbon, Maple Cream, Coffee 10*

## **CANS-**

**Hermit Thrush Brewery** | Sour- fruited | Brattleboro, VT | 5.9%ABV | *kettle soured pale ale with mango*

**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*

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

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

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

**Zero Gravity “Extra Stout”** | Irish Stout | Burlington, VT | 5.9%ABV | *a black Iris- style ale with aromas of chocolate and coffee followed by the rich flavors of roasted barley, and a dry finish*

## **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*

### **Peirano Estate “Six- Clones” Merlot | 10/38**

Lodi, CA | 2016 | *aromas of raspberries, ripe blackberries, boysenberries. The mouth is filled with an array of flavors, including red cherries, pomegranates, and raspberries, with a lingering hint of dried cherries*