

Lunch

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

Casual Fare

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 roll, red onion, roasted red pepper, basil oil, goat cheese| fries or greens 16

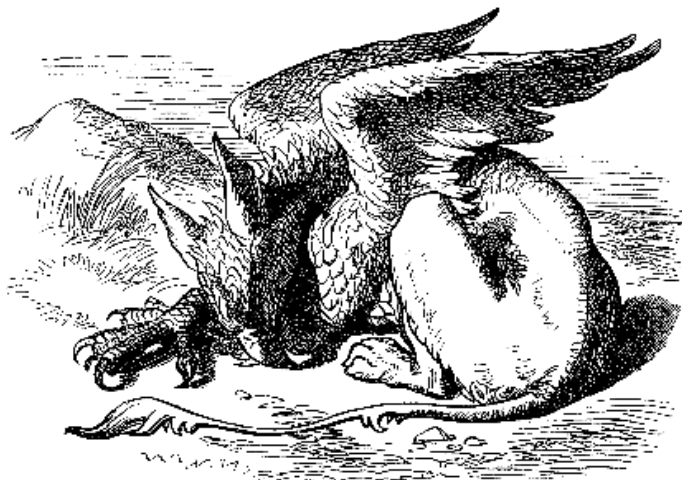
Cajun Chicken Sandwich | blackened grilled chicken breast, caramelized onions, bacon, guacamole, cheddar cheese, with sriracha garlic mayo on a ciabatta bun | fries or greens 16

Beyond Burger (Vegan) | on ciabatta roll | add Cheddar, Swiss, American, mushrooms, onions +2 fries or greens 14

Sides

French Fries 6

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



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 “Gose” | Sour-Gose | Morrisville, VT | 4.8% ABV | *tart, hint of salt and citrus*

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*

**Tarri
Paso l
bright**



t Sauvignon | 10/38

ry fruit on the nose, well balanced, fruit and tannin,

Date: _____

Name: _____

Phone Number _____

Address: _____

