STARTERS
choice of one

New England Clam Chowder
Applewood Smoked Bacon

Roasted Pumpkin and Apple Cider Soup
Toasted Pumpkin Seeds

Organic Greens
Dried Cranberries, Maple Walnuts, Vermont Goat Cheese, Cider Vinaigrette

Organic Romaine Caesar
Asiago Crisps, Garlic Croutons

Sea-Salt Roasted Beets
Petite Greens, Pomegranate Seeds, Pomegranate Honey

ENTREES
choice of one

Roasted All-Natural Turkey Breast
Whipped Potatoes, Herb Stuffing, Butternut Squash, Gravy, Cranberry Chutney

Marinated And Grilled Prime New York Strip Steak
Parsnip Potato Puree, Butternut Squash And Brussels Sprouts, Herb Butter, Port Wine Reduction

Maple Plank Roasted Atlantic Salmon
Harvest Vegetables, Garlic And Herb Roasted Fingerling Potatoes, Maple Mustard Butter Sauce

Seared Sea Scallops
Sweet Corn Succotash, Butternut Squash, Herb Vinaigrette

Butternut Squash Risotto
Micro Green Salad, Herb Oil

DESSERTS
choose one

Brown Butter Apple Crisp
Vanilla Bean Ice Cream

Pumpkin Spiced Goat Cheese Cheesecake
Bourbon Apple Compote

White And Dark Chocolate Pate
Cranberry Gastrique

ADDITIONAL STARTERS FOR THE TABLE

East Coast Oysters on the Half Shell
Cranberry lime mignonette, cocktail sauce
3 each; 6 for 17, 13 for 33

Artisanal Charcuterie & Regional Cheeses
House Jam, Pickled Vegetables, Mustard, Bread
3 for 17, 5 for 25

Roasted Brussel Sprouts House
Cured Lardons, Roasted Shallots
12

Cauliflower Gratin
Vermont Cheddar
12

Sautéed Maine Blue Mussels
Dijon Ale Broth, Garlic and Herb Crostini
16

Baked Brie
Honey Crisp Apples, Red Onion Jam, Grilled Bread
14

ADDITIONAL SIDES

Cast Iron Mac + Cheese
13

Whipped Potatoes
8

Harvest Vegetables
8

Grilled Asparagus
8

Herb Stuffing
6