

Cocktails

The Reluctant Panther

Vermont Made Vodka, Chambord, Lemon Juice Champagne, Marinated Berries
12

Raspberry Collins

Silo Gin, Muddled Raspberries, Simple Syrup
Fresh Squeezed Lime
14

“Spring Thaw” Cocktail

Smugglers Notch Bourbon
Grade A Vermont Maple Syrup
Poblano Pepper and Lime
16

“Tegroni”

A Twist on the Classic Nigroni
Made with Patron Silver Tequila
14

Mountain Ginger

Meyers Dark Rum, Velvet Falernum, Fresh Squeezed Lime, Ginger Beer
12



Executive Chef Sigal Rocklin

Consuming raw or undercooked animal products may increase your risk of food-borne illness, especially if you have certain medical conditions.

Tapas Menu

Oyster on the ½ Shell
Horseradish Mignonette, Grilled Lemon
18

Vermont Cheese Plate
Three Artisanal Cheeses, Chardonnay Apricot Chutney
Sweet & Savory Crackers
15

Mezze Trio
Marinated Olives, Marcona Almonds
Sweet Peppadew Peppers & Roasted Tomatos
9

Tomato Gazpacho
Grilled Shrimp
11

Middlebury Blue Cheese Stuffed Dates
Wrapped in Bacon, Pepper Aioli
12

Truffled Potato Wedges
Parmesan Aioli
9



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