

Small Plates

Bread Basket 2

Warm ciabatta, olive oil, balsamic, herbs de Provence

The INN Salad 6

Greens, cucumbers, heirloom tomatoes, lemon-maple vinaigrette

Caesar Wedge 9

Romaine, crispy prosciutto, Parmesan, croûtons, anchovy dressing

Beet Salad 11

Roasted beets, simple greens, blue cheese, pine nuts, vinaigrette

French Onion Soup 7

Onions, beef marrow & bone broth, crouton, Havarti

Duck Confit Poutine 14

Shredded duck confit, cheese curds, tots, demi glace sauce

Avocado Frites 9

Panko encrusted avocado, chipotle-adobo sauce

Duck Wing Drummettes 13

Buffalo dipping sauce, blue cheese foam

Truffled Warm Brie 12

Warm brie, salted maple crackers, fresh apple, black truffle honey

Mac -n-Cheese

Shells, creamy bechamel, Vermont cheddar cheese, cracker crust

Plain 12 | Prosciutto 14

Vermont Burger 15

Organic 8oz beef burger topped with jowl bacon, burger sauce & Vermont Farmstead maple-sriracha cheddar with fries, tots or a salad, +\$2 onion rings

Large Plates

Sticky Fried Chicken 21

Garlic-chili & honey spiced organic boneless chicken thighs, coated and fried, coconut rice & market vegetable

Blackened Salmon 27

Blackened wild Alaskan salmon, pesto spaghetti squash, Cajun cream sauce, chilled carrot ribbons

Steak Frites 35 /26

Grilled 14oz organic ribeye steak or 6 oz organic filet mignon, house cut fries, simple salad

Organic Grilled Lamb Chops 32

Chili-mint jelly, roasted garlic mashed potatoes, market vegetable

Asian Braised Short Ribs 35

Asian inspired braised Breezy Acres beef short ribs, demi-glace, roasted garlic mashed potatoes, market vegetable

Venison Tenderloin 40

Grilled 8 oz filet with juniper berry glaze, mash & market vegetable

Curry

Mild coconut curry sauce, vegetables and coconut rice

Organic Tempeh 21 | Shrimp 25

Sides

Fries 4/6

Hand-cut, twice fried shoestrings

Market Vegetable 6

Roasted Garlic Mashed Potatoes 6

Rings or Tots 7

Beer battered onion rings OR crispy tater tots with banging dipping sauce

The State of Vermont would like us to remind you that consuming raw or uncooked meats, seafood, or eggs may increase your risk of food born illness. The Chef would like to remind you that well done is a confidence builder and not a meat temperature. A 20% gratuity may be added to parties of 6 or more.