GARDEN SALAD
LEF Greens, Tomato, Red Onion, Carrots, and Cucumbers tossed in a Creamy Avocado Dressing* (V)

ENTREES (CHOOSE ONE):
HERB-ROASTED SALMON
topped with blistered Cherry Tomatoes*

COQ AU VIN
Bone-in Murray’s Chicken Thigh, braised in Red Wine, and topped with Roasted Grapes on the vine*

PESTO FETTUCCINE
Vermont Fresh Pasta Fettuccine tossed in a rich Walnut Pesto, and topped with fresh Arugula (V)

WARM BEAN SALAD
Vermont Bean Crafters Jacob Cattle Beans tossed in a Citrus Vinaigrette & fresh Herbs* (VG)

HONEY-ROASTED CARROTS
Harlow Farms Carrots, Parsnips, and Rutabaga roasted to perfection and garnished with fresh Orange Zest* (V)

HARVEST RISOTTO
Farro Risotto slowly cooked with Butternut Squash and Myco Terra Oyster Mushrooms, finished with Parmesan and fresh Thomas Dairy Cream (V)

RED VELVET CUPCAKES
with Cream Cheese Frosting

DARK CHOCOLATE FLOURLESS TART
topped with a Raspberry Coulis*

CHAMPLAIN ORCHARDS APPLE CIDER | ICED WATER

*Made without gluten containing ingredients | Vegan (VG) | Vegetarian (V)

Wednesday, Feb 27 | 11A - 1:30P | $10.50