

Appetizers

“Our” Baked Beans:

Slow braised local pork bellies, Christmas beans, maple poached egg

Roasted P.E.I Mussels:

Mussels, drawn butter, grilled lemon

Local Charcuteri & Cheese Platter:

Maple whole grain mustard dipping sauce

House Salad:

Mixed greens, tomatoes, carrots, toasted pumpkin seeds, maple ginger vinaigrette

Warm Spinach Salad:

Vermont goat cheese, oven roasted tomatoes, crispy shallots, cider bacon vinaigrette

New England Seafood & Corn Chowder:

Lobster, haddock, shrimp, clams, mussels, applewood bacon

Tavren Fare

Gluten Free Beer Battered Potato Encrusted Haddock:

Fried pickled vegetable melody, house-made tarter sauce

Edson Hill Burger:

Vermont ground beef, smoked Jasper Hill blue cheese, crispy shallots, hand cut seasoned fries

Roasted Turkey Florentine Dip:

Gruyère cheese, cranberry sage au jus, house cut seasoned fries

Sheppard's Pie:

Slow braised Vermont lamb, mirepoix, Yukon Gold mashed potatoes

Vegan 3 Bean Chili

Kidney, pinto, christmas beans

Smoked Beef Short Ribs:

Maple BBQ, house coleslaw, hand cut seasoned fries

Entrées

Venison Stew:

Vermont deer venison, sweet potatoes, mirepoix, red wine demi glace

New England Clambake:

Steamed clams, mussels, Maine lobster, corn on the cob and fingerling potatoes in a seafood broth

Turkey Pot Pie:

Vermont sweet onions, parsnips, carrots, fingerling potatoes, butternut squash in a house-made puff pastry

Vegan Roasted Vegetable & Biscuits

Sweet potatoes, squash, carrots, Vermont sweet onions, house-made Vegan biscuits

Chef's Choice:

Fresh Seafood of the Nite

Steak of the Nite

Breakfast

Assortment of freshly made pastries

House-made granola

Eggs Benedict:

Vermont smoked ham, house-made english muffin

Smoked Salmon Florentine Benedict:

Salmon, spinach, house-made English muffin

Frittata:

Vermont smoked ham, caramelized onions, gruyere cheese

Roasted tomato and garlic, parmesan cheese

Vermont maple sausage, spinach, Grafton 2 year old cheddar cheese

Buttermilk Pancakes

Served with Vermont maple syrup

Hallah French Toast:

Served with Vermont maple syrup

Sides:

2 eggs any style

Applewood bacon

Maple sausage

Smoked ham

Homefries

Desserts

White Chocolate Bread Pudding with Cranberry

Apple Cheddar Spice Cake with Rosemary Olive Oil Ice Cream

Seasonal Galette with Vanilla Ice Cream made by Stowe Ice Cream

Classic Cocktails

Moscow Mule

Tito's Handcrafted Vodka, Ginger Beer, Lime

Old Fashioned

Rittenhouse Rye Whiskey, Demerara Sugar, Orange Bitters, House Cherry, Orange Peel

Air Mail

Rhum Barbancourt Reserve, Lime, Honey Syrup, Bubbly

French 75

Barr Hill Gin, Lemon, Simple, Bubbly, Lemon Peel

Negroni

Bombay Dry Gin, Campari, Sweet Vermouth

Paloma

Espolon Tequila Blanco, Grapefruit, Lime Soda, Salt

Sazerac

Rittenhouse Rye, Lucid Absinthe Superior, Peychaud's Bitters, Lemon Peel

Whiskey Sour

Rittenhouse Rye, Lemon, Simple, Cointreau, Egg White, House Cherry

Aviation

Aviation Gin, Lemon, Maraschino Liqueur, Crème de Violette, House Cherry

Manhattan Buffalo Trace Bourbon, Sweet Vermouth, Angostura Bitters, House Cherry,

Modern Twists

Sarina's Sparkle

Titos Handcrafted Vodka, Cointreau, Lemon, Sumptuous YellowGinger Syrup, Rosemary, Wild Citrus Blossom Perfume

Edson Hill Cobbler

Mountain Gay Rum, Dry Sherry, House Sour Cherry Syrup, Lemon, Soda, Orange, Lime, House Cherry

Smugglers' 74

Smugglers' Notch Vodka, St. Elder Elederflower, Lemon, House Grenedine, Orange Bitters, Lemon Peel

Casa de Hemingway

Smugglers' Notch Rum, Grapefruit, Lime Lemon3Basil Syrup, Mi Casa Bitters

Currently Trending

Espolon Tequila Blanco, St Elder Elderflower, Grapefruit, Lime, Sumptuous BlackCurrant Syrup, Bubbly, Sea Salt Rim

Maple Walnut Ol' Fashioned

Rittenhouse Rye Whiskey, Vermont Maple Syrup, Black Walnut Bitters, House Cherry, Orange Peel

Thai Basil Flip

Barr Hill Gin, Lillet, Lemon, Sumptuous Lemon3Basil Syrup, Thai Bitters, Egg While, Cardomom infused Sea Salt

Honey Dove

Courvoisier VSOP Cognac, House Spiced Honey Syrup, Vanilla Soy Milk, House Cherry

Smoking Revolver

Bulleit Rye Whiskey, Perc Coffee Liqueur, Sumptuous Chocolate Mole` Syrup, Mas Mole` Bitters, Ilegal Mezcal Rinse, Orange Peel

Corpse Revivor 2.5 (The Blackberry Drop Edition)

Barr Hill Gin, Cointreau, Lillet, Lemon Absinthe Rinse, Sumptuous Blackberry Syrup

Nouve` Carre

Espolon Tequila Reposado, Benedictine, Lillet, Peychaud's Bitters, Orange Bitters, Ilegal Mezcal Rinse, Lemon Peel