

First Course

Poached seafood with herb aioli 2ppl/4ppl/6ppl* MKT.

Vegetable soup with melted comte on toast 7.

House made pate with pickles and mustard* 11.

Greens with crispy bacon and soft poached egg* 10.

Steak tartare with chopped egg, red onion and capers* 10.

Grilled seasonal vegetable with herb vinaigrette 9.

Beet salad with homemade ricotta* 10.

Field greens with red wine vinaigrette 7.

Island Creek Oysters* 1.50 each

Entrees

Black peppery burger with fries and..2 additions 12. for each additional 1.
sauteed mushrooms, thick sliced bacon, fried egg, Great Hill blue, Vermont cheddar
and goat cheese*

Pressed parisian ham and comte sandwich with fries 12.

Fresh albacore tuna sandwich with coleslaw, cheddar and tiger sauce* 14.

Spinach and caramelized onion crepe 12.

Nicoise Salad* 18.

Everything but the kitchen sink salad 13.

Steak and fries* 22.

Mussels and fries* 15.

Christopher's Omelet with mushrooms, goat cheese and fresh herbs* 13.

Halibut Provencal* 20.

*Consuming raw or undercooked food may increase
your risk of foodborne illness

Small Plates

House cured olives 3.

Grilled piquillo pepper with melted manchego 5.

Scotch egg with pickles and mustard* 4.

Fries with fresh herbs 4.

Crudite with green goddess dipping sauce 5.

Spicy, lemon chicken wings* 6.

Island Creek Oysters* 1.50

First Courses

Poached seafood with herb aioli 2ppl/4ppl/6ppl* MKT.

Vegetable soup with melted comte on toast 7.

Beet salad with homemade ricotta 10.

Greens with bacon and soft poached egg* 10.

Steak tartare with chopped egg, red onion and capers* 10.

Grilled Seasonal vegetable with herb vinaigrette 9.

House made pate with pickles and mustard* 11.

Greens with red wine vinaigrette 7.

Entrees

Black peppery burger with fries and...2 additions 12. for each additional 1.
sauteed mushrooms, thick sliced bacon, fried egg, great hill blue, aged Vermont cheddar,
goat cheese*

Nicoise Salad* 18.

Steak and fries* 22.

Mussels and fries* 15.

- each of the above come with one of our daily sides -

Halibut Provencal* 22.

Confit country pork ribs* 23.

Herbed and crisped roast chicken* 22.

Seared skate* 21.

Grilled wild salmon* 23

All entrees are served with family style sides that
change daily

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Dessert

Brownie sundae 8.

Fruit fool 8.

Fresh baked cookies 8.

Pound cake with chantilly 8.

Brunch

Steel cut oats...savory or sweet 5.

Greens with red wine vinaigrette 7.

Bowl of fresh fruit 10.

Homemade muffins 7.

Baguette with house cured salmon, capers, onion and cream cheese* 10.

Burger with fries and..2 additions 14. for each additional 1.
sauteed mushrooms, thick sliced bacon, fried egg, great hill blue, Aged Vermont
cheddar, goat cheese*

Fresh albacore tuna sandwich with coleslaw, cheddar and tiger sauce* 14.

Eggs (scrambled, fried or poached) with ham and homefries* 12.

Granola crusted french toast with Vermont maple syrup 14.

Soft poached eggs with pork or vegetable hash* 12.

Dutch baby with Vermont maple syrup, apples and cinnamon 14.

Christopher's omelet with mushrooms, goat cheese and fresh herbs* 12

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Sam's