



### snacks

- ς\* **deviled eggs** cage free eggs, spiked with sriracha sauce, topped with house-cured salmon **5.5**
- ς **fresh edamame** grilled in the shell, organic sea salt, nori, citrus **5.5**
- bacon wrapped hot dog** north country smokehouse hardwood smoked bacon and hot dog (nh), housemade mustard, artisanal sauerkraut (ny) **5.5**
- crispy chicken tenders** served buffalo style with bleu cheese dip and fresh vegetables; or with a choice of barbecue, ranch, or honey mustard dips **9.5**
- ς\* **caramel corn** molasses caramel, sea salt, and bacon powder **5**
- ς **frites** all-natural french fries tossed with organic sea salt and fresh rosemary **4.5**  
topped with pete & gerry's cage free eggs (nh) **7**
- warm pork rillettes** pomegranate compote, cultured butter (vt), farmer's bread **9.5**
- bacon roasted peanuts** tossed with chiles and sea salt **5.5**
- ς\* **plate of housemade pickles** soy pickled mushrooms, ma's pickles, and seasonal vegetables **5.5**

### starters

- heritage pork pâté** country style berkshire pork pate, with marjoram, country bread, "quickles", housemade mustard, and goat butter **10**
- lobster poutine** maine lobster, creamy lobster "gravy", and cheese curds (vt) over natural french fries **18**
- hasselback potato** jumbo potato baked with garlic and saffron; chive crème fraîche, hawaiian lava salt, and american caviar **12**
- beef ris-oat-to** steel cut oats, house cured corned beef tongue, ice filtered beef consommé, caramelized onions, scallions, creamery butter (vt), and sharp cheddar cheese (vt) **12**
- ς **parmesan-ricotta dumplings** arugula, chanterelle mushrooms, roasted cippolini onions, and brown butter **14**
- ς **gore-dawn-zola bleu cheese (vt)** port wine pickled walnuts, olde new england apple syrup, peasant bread **9**
- ς **grafton 1-year-old cheddar (vt)** truffle honey, honeycomb, peasant bread **8**
- ς **goat cheese (vt)** roasted flame grapes, white port syrup, telicherry pepper, peasant bread **8**
- ς **three-way cheese sampler** a sampling of our artisanal cheeses with appropriate accompaniments **17**



soup and salads

**caesar salad** hearts of romaine with mark's traditional dressing, garlicky crouton, shaved asiago, marinated white anchovies, vine ripe tomatoes, fresh lemon **10**

**the slice** iceberg lettuce, gore-dawn-zola bleu cheese (vt), warm bacon (nh), vine ripe tomatoes (me), red onions, buttermilk vinaigrette **9**

ç **baby arugula** aged cheddar cheese, golden delicious apples, port wine pickled walnuts, roasted seedless grapes, brown sugar-mustard vinaigrette **11**

ç **simple green salad** mixed lettuces, carrots, cucumbers, tomatoes, red onion small **3.25** /large **6**

*add a grilled chicken breast to your salad 4*

*add a flat iron steak to your salad 9*

*add grilled salmon to your salad 12    add blackened chicken to your salad 5.25*

**“tony g.’s” clam chowder** cup **5**/bowl **6.5**

**soup of the day** composed and priced daily

sandwiches & plates

**bouchot mussels (me)** california garlic, black diamond brew, housemade pork sausage, jacob's cattle beans, parsley, scallions, and crusty bread **13/ half 19/ whole**

**slider trio** “the perfect” sloppy joe, pulled pork, and beef tenderloin cheeseburger on toasted buns, with pickles **9**

**grilled chicken caesar wrap** caesar dressing, hearts of romaine, shaved asiago, tortilla wrap; served with french fries and ma's pickles **10.5**

**black diamond bacon cheeseburger** pt farms hamburger (nh), lettuce, tomato, onion, apple wood bacon, aged cheddar cheese, ma beers' pickles, our own “secret sauce” on a toasted potato bun; served with french fries **16/ single 22/ double 29/ treble**

**chef's choice grilled cheese** aged vermont cheddar, vine ripe tomatoes, and smoked bacon on rye bread; served with french fries and ma's pickles **8**

**flatbread pizza** toppings change daily **m.p.**

**forever cooked & smoked pulled pork sandwich** dry-rubbed pasture raised pork, with mark's bbq sauce and sweet chilli slaw on a grilled roll; served with baked beans, and ma's bread and butter pickles **10**

**chicken frites** misty knolls chicken (vt), french fries, mixed greens vinaigrette, fresh lemon and parsley **17/ half-chicken 25/ whole-chicken**

**steak frites** aged 14-ounce kansas city strip steak, french fries, mixed greens vinaigrette, bleu cheese butter **30**

**fish 'n' chips** “proper chips,” malted vinegar tartar sauce, “mushy peas”, fresh lemon **17**

**spaghetti and nonna's meatballs** (mario batali's nonna, actually) with marinara, asiago cheese and garlic toast **15**



entrées

**lobster bolognese** gulf of maine lobster, garlic, chiles, sofrito, marinara finished with heavy cream and fresh sage; tossed with spaghetti **18/ half 32/ whole**

**“english fry-up”** boneless pork shank confited and roasted en lardo; jacob’s cattle beans, roasted cippolini onions, smokehouse bacon (nh), brussels sprouts, mushrooms, tomatoes, pete and gerry’s eggs (nh) **28**

**braised atlantic salmon** fingerling potato, sesame seaweed salad, green beans, clam broth **24**

ς **creole cattle beans and oats** jacob’s cattle beans, bell peppers, cajun seasoning, savory steel cut oats, fresh tomatoes, scallions, sautéed garlicky baby arugula **18**

**8-ounce skirt steak** mashed potatoes, bacony brussels sprouts, caramelized onion-creamed spinach sauce **21**

**duck!** free-range duck; roasted semi-boneless breast, crispy leg confit, roasted fingerling potatoes, caramelized onions, green mountain greek style yogurt, harissa **30**

**braised boneless shortribs** burgundy braised carrots, buttery mashed new potatoes, red wine reduction **24**

choose a temperature:

**rare:** cool, dark red throughout    **medium-rare:** warm red center    **medium:** hot, pink throughout  
**medium-well:** hot pink center    **well done:** hot, gray throughout

sides

ς **truffled french fries with parmesan cheese** 7

**maine lobster mashed potatoes** 10

ς **tater tots** 5

ς **french fries** 3.5

ς **garlicky baby arugula** 6

ς\* **brussels sprouts with north country smokehouse bacon** 6.5

ς **jumbo hasselback potato with butter or roasted fingerlings with caramelized onions** 7

ς **mashed potatoes** 6

*Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.*

ς denotes vegetarian selections

ς\* denotes selections that can be prepared as vegetarian selections