



## **Appetizers**

**Dry Rubbed and Smoked Chicken Wings** · 13  
*choice of dry rubbed or tossed in our buffalo sauce  
served with blue cheese dressing and celery*

**Nacho's** ~ half · 9/full · 14  
*pinto beans, house pickled jalapenos, tomato and scallions  
add chili · 4/ add smoked chicken · 5/add smoked pork shoulder · 5*

**Sun Dried Tomato Grill Bread** · 9  
*melted Maple Brook Farm buratta cheese and house marinara*

**Blue Cheese Stuffed Robie Farm Meatballs** · 11  
*peach maple glaze and pickled red onions*

**Mussels Frites** · 12  
*local cream, chardonnay, fresh thyme and garlic crema*

**The Duo** · 10  
*roasted red pepper and feta dip, roasted garlic hummus,  
and warmed pita bread*

**Classic Fried Calamari** · 12  
*house marinara*

**Robie Farm Pork Dumplings** · 9  
*ponzu sauce and shaved scallions*

## **Soups/Salads**

**Grafton Cheddar and  
Long Trail Ale Soup** · 6

**Robie Farm Chili** · 7  
*sour cream and crispy tortilla chips*

**Smoked Chicken Tortilla Soup** · 6  
*vegetables and crispy corn tortillas*

**House Salad** · 6 ~ add chicken · 5  
*fresh greens, carrots and croutons*

**Classic Caesar Salad** · 8 ~ add chicken · 5  
*chopped romaine, Pecorino Romano,  
and house croutons*

**Honey Roasted Beets** · 12  
*VT goat cheese cream, pickled red onions,  
fresh orange, roasted walnuts,  
and balsamic dressed greens*

**Crispy Falafel Salad** · 13  
*pita croutons, fire roasted red peppers,  
Maple Brook Farm feta cheese,  
tzatziki-dressed kale*

## **Dinner Entrees**

**Dry Rubbed and Smoked Pork Short Ribs** · 19  
*hand cut fries, house BBQ sauce, red cabbage and fennel slaw*

**Grilled Rib Eye of Beef** · 26  
*smashed potatoes, charred onions, tomato jam and local oyster mushroom demi*

**Classic New England Fish 'n Chips** · 18  
*red cabbage and fennel slaw, hand cut fries and remoulade*

**House Made Cheese and Herb Raviolis** · 19  
*roasted root vegetables, sun dried tomato pesto and local cream*

**Grilled Canadian Salmon** · 24  
*crispy potato cake, charred scallions and fresh dill crema*

**Grilled Robie Farm Meatloaf** · 18  
*smashed potatoes, honey roasted carrots and cabernet demi*

**Garlic and Herb "Brick" Chicken** · 20  
*cranberry infused risotto, kale and roasted walnuts*

**Pan Seared Lump Crab Cakes** · 23  
*roasted root vegetable risotto and preserved lemon dressed Italian parsley*

**House Smoked Murray's Chicken Mac 'n Cheese** · 17  
*two year Grafton cheddar and Pecorino Romano, served with honey roasted carrots*

## **Sandwiches** *(served with choice of side)*

**New England Raised Grass Fed Sirloin Burger** · 13  
*lettuce, tomato and pickle on a Colatina Bakery roll*

**The "Murph" Burger** · 14  
*crispy shallots, NC Smokehouse bacon, remoulade and American cheese on a Colatina Bakery roll*

**The "Veg Head" Burger** · 12  
*Maple Brook Farm feta and turmeric aioli on warmed pita bread*

**Shiitake "BLT"** · 12  
*shiitake "bacon", lettuce and tomato with mayo on Colatina Bakery roll*

**House Smoked Pulled Pork Shoulder** · 11  
*red cabbage and fennel slaw with smoked red onion jam*

**Grilled Chicken Tzatziki** · 12  
*chopped romaine wrapped in a house made sun dried tomato grill bread*

## **Sides** *(a la carte)*

*Fresh Greens · 5 ~ Smashed Potatoes · 4 ~ Mac 'n Cheese · 5 ~ House Baked Beans · 5  
Red Cabbage and Fennel Slaw · 4 ~ Honey Roasted Carrots · 5  
Herb Roasted Sweet Potatoes ~ small · 4/large · 7 ~ Hand Cut Fries ~ small · 4/large · 7*

