



THE WINE BAR

ELEVATED DINING
FINE WINES

STARTERS

House Bread Basket

A selection of fresh baked bread. Served with Cabot butter, or house herb infused Cabot butter

8

Cheese or Charcuterie Plate

A selection of local cheeses with seasonal accoutrements and crackers

26

Combination Platter

A selection of locals meats & cheeses with seasonal accoutrements and crackers

48

Mezze Platter

House-made baba ghanoush and hummus served with warm pita bread, VT-made feta cheese, and fresh vegetables

18

Spicy Maple Candied Bacon

Crispy slices of spiced bacon glazed with Vermont maple syrup

14

Deviled Eggs

Five hard-boiled egg halves with a creamy yolk filling, topped with cured meat, smoked paprika, and fresh herbs

9

Ahi Tuna Nachos

Crispy wonton chips layered with sesame seared Ahi tuna, avocado cream, pickled red onions, shredded carrots, and a drizzle of wasabi aioli

18

Alaskan Smoked Salmon

Alaska Smokehouse Smoked Salmon served over a bed of hummus with vegetables and toasted baguette

18

TINNED FISH

Each fish is served in it's tin and original packaging, along with artisan crackers

Fangst Regnbue Smoked Trout

Freshwater Danish Trout smoked with juniper, lemon, and thyme

14

Fishwife Mackerel

Slow smoked mackerel with chili flakes packed in 100% Spanish olive oil

12

Fishwife Smoked Salmon

Smoked salmon brined in garlic salt and hand-packed with Sichuan chili crisp

14

Matiz Cod

Wild-caught cod prepared in traditional style with only Spanish olive oil and salt

9

Matiz Wild Sardines

Wild-caught eastern Atlantic sardines in Spanish olive oil

9

Matiz Wild Sardinillas

Small sardines from the waters of Spain, Italy, and Croatia prepared in the traditional Spanish style with olive oil and sweet piquillo peppers

9

Matiz Giant Calamari

Giant Atlantic calamari packed with white beans dressed in paprika and sunflower oil

14

Matiz Wild Octopus

Wild pulpo octopus from the shores of Spain, Portugal, and Morocco in olive oil

18

There is an automatic 18% house service charge applied to your bill.

Please inform your server of any dietary restrictions or allergies prior to placing your order.



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S O U P & S A L A D

Caesar Salad

Chopped romaine, house Caesar dressing, croutons, Parmesan
Add anchovies 7

House Green Salad

Mixed greens, carrot, cucumber, red onion, cherry tomatoes, maple-balsamic dressing

Beet and Blue Salad

Roasted beets, Jasper Hill Farms blue cheese, mixed greens, candied walnuts, balsamic glaze

French Onion Soup

Caramelized onions, house beef broth, crusty bread, melted Swiss cheese

New England Clam Chowder

Chopped sea clams, potatoes, savory onions, creamy broth

8/16/24

17

13

12

E N T R E E S

Flat Iron Steak

Vermont flat iron steak, cooked to order, mashed potatoes, seasonal vegetable

Wine Bar Burger

8 oz beef patty, Vermont cheddar, bacon, sweet-smoky aioli, brioche bun, potato wedges

Pan-seared Salmon

Pan-seared salmon, wild rice, roasted seasonal vegetables

Pork Shank

White wine-garlic braised pork shank, mashed potatoes, seasonal vegetable

Mushroom Pappardelle

Fresh pappardelle, creamy cremini mushroom sauce

Grilled Chicken Sandwich

Grilled chicken, Vermont cheddar, bacon, sweet-smoky aioli, brioche bun, potato wedges



D R I N K S

C O C K T A I L S

MOUNTAIN EXPRESS	18
Smooth and bold espresso martini featuring Tito's vodka, Bailey's chocolate liqueur, and Smuggler's Notch Vermont maple cream liqueur.	
CRANBERRY PEAK SPRITZ	18
A bright and bubbly cocktail featuring Prosecco, Cointreau, and cranberry juice garnished with a lime wheel.	
MAPLE FOX	18
Bright, tangy, and a touch wild - blanco tequila, grapefruit juice, Vermont maple syrup, and a pinch of sea salt served on the rocks.	
GREEN MOUNTAIN SMASH	18
Smuggler's Notch maple bourbon, fresh lemon juice, and Vermont maple syrup muddled with mint leaves come together to create a refreshing, subtly sweet nod to the Green Mountains.	
HOT TODDY	12
A classic hot drink made with whiskey, lemon with a hint of sweetness.	

B E E R & S E L T Z E R

LONG TRAIL ALE - 5.0% abv	7
FIDDLEHEAD IPA - 6.2% abv	11
THE ALCHEMIST FOCAL BANGER - 7.0% abv	11
LAWSON'S NITRO STOUT - 6% abv	12
ZERO GRAVITY GREEN STATE LAGER - 4.5% abv	12
STELLA ARTOIS LAGER - 5.0% abv	7
HIGH NOON HARD SELTZER - 4.5% abv	5
ATHLETIC RUN WILD IPA (N.A) - <0.5% abv	6

S O F T D R I N K S

COKE, DIET COKE, GINGER ALE, SPRITE	3
CRANBERRY OR PINEAPPLE JUICE	7
FRESH BREWED ICED TEA (UNSWEETENED)	6
FRESH LEMONADE	9

A R T I S A N A L C O F F E E S & T E A S

FRESH-PULLED ESPRESSO	5
AMERICANO	6
CAPPUCCINO	6
MOCHA	6
ASSORTED TEAS	4

D E S S E R T

CHEESECAKE

New York style with a graham cracker crust.

CARROT CAKE

Moist and flavorful, packed with shredded carrots, walnuts, and spices.

Topped with cream cheese frosting.

AFFOGATO

Vanilla ice cream served with fresh-pulled espresso and a pour of Frangelico liqueur.