



THE WINE BAR

ELEVATED DINING
FINE WINES

| S T A R T E R S | | T I N N E D F I S H | |
|---|----|---|----|
| House Bread Basket | 8 | Each fish is served in it's tin and original packaging, along with artisan crackers | |
| A selection of fresh baked bread. Served with Cabot butter, or house herb infused Cabot butter | | Fangst Regnbue Smoked Trout | 14 |
| | | Freshwater Danish Trout smoked with juniper, lemon, and thyme | 14 |
| Cheese or Charcuterie Plate | 26 | Fishwife Mackerel | 12 |
| A selection of local cheeses with seasonal accoutrements and crackers | | Slow smoked mackerel with chili flakes packed in 100% Spanish olive oil | |
| Combination Platter | 48 | Fishwife Smoked Salmon | 14 |
| A selection of local meats & cheeses with seasonal accoutrements and crackers | | Smoked salmon brined in garlic salt and hand-packed with Sichuan chili crisp | |
| Mezze Platter | 18 | Matiz Cod | 9 |
| House-made baba ghanoush and hummus served with warm pita bread, VT-made feta cheese, and fresh vegetables | | Wild-caught cod prepared in traditional style with only Spanish olive oil and salt | |
| Spicy Maple Candied Bacon | 14 | Matiz Wild Sardines | 9 |
| Crispy slices of spiced bacon glazed with Vermont maple syrup | | Wild-caught eastern Atlantic sardines in Spanish olive oil | |
| Deviled Eggs | 9 | Matiz Wild Sardinillas | 9 |
| Five hard-boiled egg halves with a creamy yolk filling, topped with cured meat, smoked paprika, and fresh herbs | | Small sardines from the waters of Spain, Italy, and Croatia prepared in the traditional Spanish style with olive oil and sweet piquillo peppers | |
| Ahi Tuna Nachos | 18 | Matiz Giant Calamari | 14 |
| Crispy wonton chips layered with sesame seared Ahi tuna, avocado cream, pickled red onions, shredded carrots, and a drizzle of wasabi aioli | | Giant Atlantic calamari packed with white beans dressed in paprika and sunflower oil | |
| Alaskan Smoked Salmon | 18 | Matiz Wild Octopus | 18 |
| Alaska Smokehouse Smoked Salmon served over a bed of hummus with vegetables and toasted baguette | | Wild pulpo octopus from the shores of Spain, Portugal, and Morocco in olive oil | |

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 8/16/24
Chopped romaine, house Caesar dressing,
croutons, Parmesan
Add anchovies 7

House Green Salad 8/16/24
Mixed greens, carrot, cucumber, red onion,
cherry tomatoes, maple-balsamic dressing

Beet and Blue Salad 17
Roasted beets, Jasper Hill Farms blue
cheese, mixed greens, candied walnuts,
balsamic glaze

French Onion Soup 13
Caramelized onions, house beef broth,
crusty bread, melted Swiss cheese

New England Clam Chowder 12
Chopped sea clams, potatoes, savory onions,
creamy broth

E N T R E E S

Flat Iron Steak 39
Vermont flat iron steak, cooked to order,
mashed potatoes, seasonal vegetable

Wine Bar Burger 20
8 oz beef patty, Vermont cheddar, bacon,
sweet-smoky aioli, brioche bun, potato
wedges

Pan-seared Salmon 32
Pan-seared salmon, wild rice, roasted
seasonal vegetables

Pork Shank 36
White wine-garlic braised pork shank,
mashed potatoes, seasonal vegetable

Mushroom Pappardelle 26
Fresh pappardelle, creamy cremini
mushroom sauce

Grilled Chicken Sandwich 20
Grilled chicken, Vermont cheddar, bacon,
sweet-smoky aioli, brioche bun,
potato wedges



Proud members of the Vermont Fresh Network, we prioritize fresh, locally sourced ingredients. Dining with us supports our team and the Vermont farmers and producers behind every plate.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

D R I N K S

C O C K T A I L S

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| 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. | |

S O F T D R I N K S

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

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

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| 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 |

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

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

D E S S E R T

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| CHEESECAKE | 12 |
| New York style with a graham cracker crust. | |
| CARROT CAKE | 9 |
| Moist and flavorful, packed with shredded carrots, walnuts, and spices. Topped with cream cheese frosting. | |
| AFFOGATO | 14 |
| Vanilla ice cream served with fresh-pulled espresso and a pour of Frangelico liqueur. | |