

# ARTISAN



## TAKE OUT BRUNCH

### **FARM FRITTATA 12**

Fresh farm eggs, Vermont Cheddar, zucchini, Dutton's kale, mushrooms, onion, peppers with toasted sourdough

### **CHICKEN & WAFFLES 14**

Buttermilk fried chicken, malted waffle, maple cream cheese, pepper jelly

### **SMOKED SALMON 15**

Smoked salmon, cream cheese, tomato, red onion, capers, toasted bagel

### **FRENCH TOAST 12**

Bread from the Earth sourdough, North Country bacon, whipped butter, VT dark maple syrup

### **ANCIENT GRAINS SALAD 11**

Red quinoa, local brassicas, sweet potato, chick peas, frisee, lemon, olive oil, herbs from our garden

### **FOUR COLUMNS BURGER 14**

Black angus beef, Cabot Cheddar, spicy mayo, red onion jam, arugula, toasted Portuguese roll, hand cut fries (*Gluten free 'Vegan' burger available*)

### **BLT 15**

Hickory smoked bacon, heirloom tomatoes, garden lettuces, basil, aioli, Red Hen sour dough, hand cut fries

### **FISH & CHIPS 15**

North Atlantic cod, hand cut fries, tartar, lemon

### **PEACH GAZPACHO 8**

Dutton's peaches, crispy prosciutto, olive oil, espelette

### **MAC & CHEESE 9**

Cavatappi pasta, Cabot 18-month Cheddar, gratin

### **TRUFFLE FRIES 9**

Crispy hand cut fries, Alba summer truffles, pecorino

## SIDES

Hand cut fries	\$3	Red Hen Sourdough toast	\$3
		Bagel with cream cheese	\$6
Falafel	\$6	Brown sugar applewood bacon	\$6

**Add Mimosa, Bloody Mary, or House Wine /Beer for \$5**