

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*)

LUMP CRAB CAKES 16

Arugula, radish, green goddess vinaigrette

FISH & CHIPS 15

North Atlantic cod, hand cut fries, tartar, lemon

SOUP OF THE DAY 8

Sweet corn bisque, crispy sage, pimenton tarka

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