

Tavern Menu

BITES

WARM CITRUS OLIVES 5	TRUFFLED POPCORN 4
HOUSE MADE PICKLES 5	HONEYED ALMONDS 5
CHEF'S BRUSCHETTA 7	AVOCADO TOAST 7
LIVER PATE CROSTINI 5	SPICY PORK RINDS 5
SALT & VINEGAR KALE CHIPS 5	SMOKED CHEDDAR ARANCINI 7
SMOKED TROUT CROSTINI 7	

PLATES

HOUSE MADE CHARCUTERIE BOARD 16
Bourbon apple pig's head terrine, slow roasted beef pastrami
liver mousse, pickles, grilled sourdough bread

LOCAL CHEESE SELECTION 12 / 17
Three or five of Vermont's finest

STUFFED FOCACCIA 14
Chef's filling of the day, baked to order

SOUTHERN FRIED CHICKEN 15
Buttermilk battered, double dipped, organic chicken thighs
maple bacon jam, chipotle sour cream, country fries

ARTISAN FISH AND CHIPS 17
Hard cider battered haddock, country fries, farm veggie slaw
caper tartar sauce

FOUR COLUMNS VEGGIE BURGER 13
Grafton smoked cheddar
garden salad, chipotle goat cheese spread

BOYDEN FARM GRASS FED BURGER 14
Grafton smoked cheddar, house made pickles, country fries

THE BARNYARD BURGER 16
Boyden Farm beef, North Country bacon
Cooper's Coop Farm egg, VT Creamery goat cheese,
caramelized onion jam, country fries

HISTORY

Since 1965 the Four Columns Inn has been the touchpoint of Southern Vermont's cultural, artistic and culinary scene.

Sustainability and luxurious healthy living has always been at the core of the Four Columns. In the 1960s, when the Inn was first opened as a guest house, it was imagined as a top level lodging and dining destination, with a distinctive European flair.

Operated by Rene and Pierrette Chardain, the Four Columns was the first "true" Farm-to-Table restaurant in the United States, preceding the legendary Alice Waters by four years. The pond

was stocked with trout, the garden was planted with vegetables and herbs, chickens and pigs were raised on site, and local game birds were sourced from the property.

For over thirty years, at the direction of Chef Greg Parks, the Four Columns' reputation for excellence remained strong and today, through Executive Chef Frederic Kieffer and Chef Erin Bevan, we respect this heritage with our attention to detail and the farm conscious Artisan Restaurant.

Welcome and enjoy.

ARTISAN

