



The Four Columns

-TAVERN-

Soup

HOUSE MADE CHILI

Beef & bean hearty chili topped with VT Cheddar

7

SOUP DU JOUR

7

Appetizers

COUNTRY FRIES

Hand cut fries cooked golden, make them truffle or salt and vinegar for an additional

\$3.00

5

SHRIMP COCKTAIL

5 Jumbo shrimp served with our homemade cocktail sauce

12

FRIED PICKLES

Lightly battered but not light on flavor! Served with our house made pub sauce

8

Entrees

VT BURGER

Local beef topped with bacon, cheddar, pickled shallots, pickles, and dressed with housemade maple aioli. Served with fries. Request truffle fries for an additional \$3.00.

17

PULLED PORK SANDWICH

Slow roasted pork grilled with our maple chipotle bbq sauce topped with pickled onion on a grilled challah bun. Served with fries. Request truffle fries for an additional \$3.00.

17

CAESAR SALAD

Chopped romaine hearts dressed with house made cesar, topped with shaved parmesan garlic croutons and cherry tomatoes. Add shrimp or chicken for a \$5.00 additional charge.

12

CIOPPINO SHRIMP

A traditional Portuguese dish; broiled shrimp served over a fennel and vegetable stew with grilled sourdough bread

22

NEW ENGLAND BAKED COD

Light buttery cod baked with a housemade new england breading

22

SPINACH RAVIOLI

Spinach ravioli - spinach and ricotta filled ravioli topped with a house made vodka tomato cream sauce and sautéed spinach

20

FALAFEL & PITA

House falafel dressed with tzatziki sauce or lemon tahini sauce, in a grilled pita with lettuce, pickled veg and a roasted red peppers

18

-PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES AND/OR SENSITIVITIES, YOUR SAFETY AND SATISFACTION ARE OUR PRIORITY.-

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.