



The Vermont Inn

The True Vermont Experience

Telephone: 802-236-3082 Email: thevermontinn@gmail.com

Soups and Such

***Apple Hill Farm* Apple and Butternut Squash Bisque cup ~ 3~ bowl ~ 6~**

With shaved sharp Cabot cheddar and Vermont crème fraiche

Three Onion Soup Au Gratin ~ 6~

Sweet white, red onions and shallots slow-cooked to bring out their natural sweetness complimented with apples and calvados and finished with crostini and Vermont cheddar

Salads

House Salad ~4~

Classic Caesar small ~5~ large ~8~

Crispy Romaine hearts, parmesan cheese tossed in our creamy Caesar dressing served with crostini and fresh lemon

Roasted Red Beets & Greens with Toasted Nuts, ~7~

Served with Vermont butter and Cheese Company goat cheese tossed with our sherry vinaigrette

***Sliced Rare Duck Breast* Salad over Baby Greens with Mixed Dried Fruit ~12~**

Topped with toasted nuts and tossed in a maple balsamic vinaigrette

Appetizers

Pan Seared Shrimp, Broccoli, Oven-Roasted Thyme Scented Tomato Ragout over Baby Spinach ~8~

Grilled Gourmet Flatbread Du Jour ~7~

Lump Crab and Artichoke Au Gratin with House Made Whole Wheat Pita Chips ~10~

Vermont *Blythesdale* Brie En Croute ~9~

Port poached pear and seasonal fruits

Mussels Du Jour ~9~

A generous amount of steamed mussels in a daily inspired sauce

Comfort Foods

Traditional Meatloaf ~16~

Ground choice beef herbs, spices and aromatic vegetables served with Balsamic glaze and caramelized sweet onions

***Vermont Switchback Ale* Marinated Beef Stew with Black Beans, ~ 12~**

Parsnips and rosemary served with Inn-made bread

Penne Pasta with a Bolognese Sauce ~15~

Choice beef, onions, garlic, peppers, tomatoes and herbs all tossed with penne pasta and garnished with parmesan

Toasty Vermont Cheddar Cheese Macaroni ~13~

Roasted garlic, sun-dried tomatoes and crispy prosciutto

Entrees

Served with seasonal vegetables and starch of the day

Hand Cut Choice New York Strip Steak ~26~

Au poivre with a brandied green peppercorn reduction

Grilled Lamb Loin Chop ~28~

Green olive tapenade and house-made local apple and mint jelly

Maple Leaf Farm Half Roasted Duckling ~27~

Port wine glaze and drunken-dried fruits

The Vermont Inn Veal Roulade ~23~

Tender veal medallions stuffed with spinach, caramelized onion, apple wood smoked bacon and Vermont cheddar cheese topped with seasoned and browned bread crumbs

The Vermont Inn Classic Roast Turkey Dinner with all the Trimmings ~17~

Apple Hill Farm Cider Marinated Salmon ~24~

Local mulled cider glaze and oven-roasted tomatoes

Garlic & Herb Half Roasted Chicken Served with a Pan Jus ~18~

Desserts

Sweet Potato & Vermont Butter & Cheese Co. Mascarpone Crepe ~9~

With a Grand Marnier & raspberry coulis and house-candied ginger

Local Apple & Vermont Maple Crisp ~9~

Apple Hill Farm Cortland apples with autumn spices with a rolled oats, brown sugar topping served warm and topped with vanilla bean ice cream

Classic Crème Brulee ~9~

A rich custard of cage-free eggs, vanilla bean, local cream topped with a burnt vanilla bean sugar crust

Classic Ice Cream ~5~

Try a scoop of vanilla bean or chocolate with caramel sauce

House Triple Chocolate Lava Cake ~9~

Rich molten chocolate cake with a gooey chocolate center, accompanied by sweet crème fraiche.

Vermont Featured Cheese ~MP~

With select fruits and accompaniment's

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.