



DORSET INN CLASSICS

Pan Roasted Chicken Breast

22

*Organically raised chicken
lemon thyme jus & mashed potatoes*

Signature Potted Roast 23

*Slowly braised in **Long Trail Ale**
with root cellar vegetables in a rich natural stock
Accompanied by mashed potatoes*

Roast Turkey Croquettes 20

*Fresh chopped turkey, mashed potatoes
baby peas, cranberry relish & pan gravy*

Sautéed Calves Liver 24

***Vermont** cob-smoked bacon, sautéed onions &
mashed potatoes*

SIDES

Baby Spinach with Garlic & Olive Oil 4

Pappardelle Pasta with Garlic & Olive Oil 5

Sweet Potato Fries ~ Curried Honey Yogurt 5

House Cut Fries ~ Bourbon Ketchup 5

SIGNATURE BURGERS

Boyd Farm Beef Burger 15

The ultimate burger experience.

***Cabot** cheddar, cob-smoked bacon & crispy
buttermilk onions on a brioche bun ~
house cut potato fries & bourbon ketchup*

Black Bean & Brie Burger 15

*Open faced on toasted 9-grain bread with spinach,
roasted peppers & **Blythedale** brie
Accompanied by sweet potato fries &
curried honey yogurt dip
(Vegetarian)*

WINTER FARE

Chicken Pappardelle 23

*Grilled breast & crimini mushrooms tossed in olive
oil with roasted tomatoes, peppers,
onions & spinach over fresh pappardelle pasta with
Blythedale Farm "Grana" Cheese*

Harvest Cakes & Lentil Stew 20

*Sesame encrusted cakes of red quinoa, cracked wheat
& grilled vegetables over a tomato~lentil curry with
edamame, potato & avocado purée
(Vegan)*

Grilled Bistro Steak 23

*Sliced & topped with James Beard butter,
big ol' onion rings & mashed potatoes*

Loch Duart Salmon 26

*(a CleanFish)
Seasoned & grilled with the Chef's garlic bordelaise
sauce. Served over a plethora of grains & beans*





APPETIZERS

Vermont “Antipasto” 12

Fortuna’s assorted Italian~style salumi
Cookesville grana, artichoke bruschetta
tomato tapenade & marinated olives

Prince Edward Island Mussels

White wine, garlic & tomato broth
Small 10 Large 14

Garlic Mozzarella Bread 8

A great way to start the evening!

Whole Roasted Garlic 14

Warm *Blythedale* Brie, *Bonne
Bouche* chèvre, red onion jam,
apples & *Rupert Rising* bread

Point Judith Calamari

Puttanesca sauce & basil pesto
Small 10 Large 14

Carrot Ginger Bisque

*A vegan-friendly offering seasoned
with ginger, curry & coconut milk*
Cup 6 Bowl 9

Vermont Artisan Cheese Selection 12

*Our farmers’ finest paired with local honey comb, maple walnuts & dried fruits
Rupert Rising bread & Castleton Crackers*

SALADS

The Inn Salad

Fresh garden veggies & greens
French vinaigrette
Small 6 Large 9

Spinach & Chèvre Salad

Bonne Bouche “ash-ripened” Vermont chèvre,
maple pecans, sundried cranberries &
apple cider vinaigrette
Small 8 Large 11

Classic Caesar Salad

*Prepared to order by our chefs~
anchovies gladly upon request*
Small 8 Large 11

Roasted Beet Salad

Pistachios, Boucher blue cheese &
sherry vinaigrette
Small 8 Large 11

ADD TO YOUR SALAD

Grilled Chicken 4 Grilled Steak 6 Grilled Salmon 6

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