



DORSET INN CLASSICS

Mother's Chicken 16

Naturally raised and slow roasted with fresh herbs & lemon. Presented with mashed potatoes & natural pan juices

Roast Turkey Croquettes 17

Misty Knoll Farm turkey, mashed potatoes, baby peas, cranberry relish & pan gravy

Boyden Farm Beef Burger 14

Cabot cheddar, Wallingford Locker bacon & crispy buttermilk onions on a fresh brioche bun ~ house cut potato fries & bourbon ketchup

Sautéed Calves Liver 22

Wallingford Locker cobb-smoked bacon, sautéed onions & mashed potatoes

SIDES

Baby Spinach with Garlic & Olive Oil 4

Sweet Potato Fries ~ Curries Honey Yogurt 5

Pappardelle Pasta with Garlic & Olive Oil 5

House Cut Fries ~ Bourbon Ketchup 5

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

SUMMER FARE

Grilled Atlantic Salmon 22

Crispy wontons and Asian noodle stir fry

Chicken Pappardelle 18

Grilled breast & Italian chicken sausage tossed in olive oil with roasted tomatoes, peppers, onions & spinach over fresh pappardelle pasta with Consider Bardwell "Equinox" Cheese

Grilled Bistro Steak 20

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

Harvest Cakes & Lentil Stew 19

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

Roasted Corn Polenta 19

Maplebrook Farm ricotta, spinach, crimini mushrooms & grilled red pepper pesto & Consider Bardwell "Equinox" Cheese (Vegetarian)

Olive Oil Poached Halibut 28

Oven roasted tomatoes, white beans, garlic & arugula ~ garnished with wild gulf shrimp

Grilled Lemon Garlic Shrimp 16

The ultimate summer dinner salad! Maplebrook Farm mozzarella, sliced tomato and avocado over mixed greens with olive oil & balsamic drizzle





APPETIZERS

Vermont Ploughman 12

*Smoked Vermont pheasant & apple paté,
Cabot clothbound cheddar, Vermont sausage
& Rupert Rising bread*

Prince Edward Island Mussels

White wine, garlic & tomato broth
Small 10 Large 14

Corn Fritters 7

Maple chipotle dipping sauce

Carrot Ginger Bisque

*A vegan-friendly offering seasoned
with ginger, curry & coconut milk*
Cup 5 Bowl 8

~ Inquire about today's Vermont Artisan Cheese Selections ~

Whole Roasted Garlic 14

*Warm Blythedale Brie, VT Butter
& Cheese Co. chèvre, red onion jam,
apples & Rupert Rising bread*

Point Judith Calamari

Puttanesca sauce & basil pesto
Small 10 Large 14

Bubbly Blue Bruschetta 8

Blue cheese & herbs on garlic bread

Maine Crab Cakes 11

Snow pea sprouts & Creole rémoulade

SALADS

The Inn Salad

Fresh garden veggies & greens
French vinaigrette
Small 6 Large 9

Spinach & Chèvre Salad

*Vt. Butter & Cheese Co. "Coupole",
maple pecans, sundried cranberries &
apple cider vinaigrette*
Small 7 Large 10

Classic Caesar Salad

*Prepared to order by our chefs~
anchovies gladly upon request*
Small 7 Large 10

Roasted Beet Salad

*Pistachios, Boucher blue cheese,
olive oil & sherry gastrique*
Small 7 Large 10

Tuscan Salad

*Arugula, crispy pancetta, roasted tomato, shaved Romano cheese & European olives ~
dressed with olive oil & aged Balsamic vinegar*
Small 7 Large 10

ADD TO YOUR SALAD

Grilled Chicken 4 Grilled Steak 6 Grilled Salmon 6
Grilled Wild Shrimp 2.50 per shrimp Maine Crab Cake 6