

STARTERS

PRINCE EDWARD ISLAND MUSSELS 10 Small/14 Large
Wine Steamed with Roasted Tomato, Chorizo, Garlic & Herbs

CLAY ROASTED GARLIC BULB 14
Melted Brie, Ash Ripened Chèvre, Red Onion Jam, Apples & Wood Fired Bread

THREE BEAN CHILI 6 Cup/9 Bowl
*Hearty Vegan Offering ~ Smokey Sweet with a Touch of Spice
Topped with Roasted Pepitas*

APPLE WOOD SMOKED ATLANTIC SALMON 14
*Cured with Maple Syrup & Sea Salt
Garnished with Lemon Dill Sour Cream & Herb Crostini*

CRISPY HERB CALAMARI 10 Small/14 Large
Sweet and Tangy Red Pepper Sauce & Fresh Lemon

SALADS

ARUGULA & PEAR SALAD 10
*Spiced Port Wine Poached Pear Halve, Baby Arugula & Crumbled Vermont Blue Cheese
Candied Hazelnuts & Crimson Orange Vinaigrette*

WARM ROASTED FINGERLING POTATO & SPINACH SALAD 10
*Rainbow Fingerling Potatoes & Baby Spinach Tossed with Our Maple Dijon Vinaigrette
Crimini Mushrooms, Cob Smoked Bacon & Hard Boiled Egg*

CLASSIC CAESAR SALAD Small 7/Large 10
White Anchovies Gladly On Request

CLASSIC WEDGE SALAD 10
*Cob Smoked Bacon, Heirloom Tomatoes, Red Onion & Vermont Blue Cheese
Drizzled with our House Made Blue Cheese Dressing*

RAINBOW OF BEETS 9
*Roasted Beets, Pea Shoot & Herbed Vermont Chèvre
Pomegranate-Balsamic Glaze*

THE INN SALAD Small 7/Large 9
*Assorted Lettuce & Greens Adorned with a Fresh Chop of Seasonal Veggies
Golden Balsamic Vinaigrette, Buttermilk Dressing or House Made Blue Cheese Dressing*

ADD TO YOUR PLATE

Shrimp 2 Each --- Chicken 5 --- Steak 5 --- Fish 6 ---

SIDES 5

*Sautéed Garlic Spinach ~ Sweet Potato Fries With Curried Honey Yogurt
Parmesan Truffle Fries ~ Pappardelle with Garlic & Olive Oil*

MAIN COURSES

GRILLED VEAL PAILLARD 26

Roasted Shallot ~ Rosemary Gastrique, Fresh Lemon, Fried Capers & Yukon Gold Purée

PAN SEARED DUCK BREAST 27

Brandied Cassis and Cherry Jus, Fried Leeks & Roasted Butternut Squash & Pecan Salad

ROAST TURKEY CROQUETTES 21

Pan Gravy, Cranberry Sauce, Baby Peas & Yukon Gold Purée

HARVEST CAKES & LENTIL STEW 21

Vegan Friendly Offering of Sesame Encrusted Cakes of Quinoa, Cracked Wheat & Grilled Veggies Over Tomato~Lentil Curry Stew with Avocado Mousse

ROASTED CHICKEN BREAST 24

Spiced Apple Chutney, Smoked Maple Glaze & Yukon Gold Purée

GRILLED FLANK STEAK 25

Vermont Maple & Guinness Marinade with Yukon Gold Purée

SAUTÉED CALVES LIVER 24

Cob Smoked Bacon, Sautéed Onions & Yukon Gold Purée

PASTA SPECIAL Priced Daily

Created Daily to Highlight the Season's Freshest Produce Available

VERMONT BEEF BURGER 15

*Cabot Cheddar, Cob Smoked Bacon & Crispy Buttermilk Onions on a Brioche Roll
House Cut Fries & Bourbon Ketchup*

ROASTED PORTABELLA MUSHROOM 21

*Stuffed with House Made Red Pepper Relish, Smokey Hummus
Toasted Almonds & Cabot Cheddar Cheese*

GRILLED STRIP STEAK 28

Smoked Tomato Demi Glaze, Crispy Buttermilk Onions & Yukon Gold Purée

GRILLED GULF SHRIMP 25

Sesame Hoisin Glazed, Rice Pilaf & "Pickled" Cucumber Salad

SEAFOOD SPECIAL Priced Daily

The Dorset Inn Purchases Our Seafood Daily

We will happily split a plate for you. The charge will be \$5.00.

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

Please refrain from using your cellular phones in our dining rooms.

