

The
HERMITAGE

First Courses

Miso Soup, Mushrooms, Tofu, Thai Chile

12

Spinach, Goat Cheese, Walnuts, Cranberry Vinaigrette

9

Field Greens, Honey Thyme Vinaigrette

9

Caesar Salad

9

Roasted Brussel Sprouts, Avocado, Pistachio, Miso Mustard

12

Wild Caught Fisherman's Daughter Shrimp, Spicy Polenta,
House Made Pancetta

15

Vermont Poached Egg, Rabbit Sausage Gravy, Cheddar
Biscuit

14

Vermont Cheese Board

12

Oysters served by the half-dozen

18

Pizzas

Vermont Smoke and Cure Pepperoni

12

Fowl Mountain Farm Rabbit Sausage, Tarentaise, Arugula,
Garlic

14

Maplebrook Mozzarella, Tarentaise, Parmesan

12

**** Consumption of raw or undercooked fish, meat, poultry or eggs increases the risk of
contracting foodborne illness****

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Entrees

Duck Confit, Maplebrook Cheddar Curd, Poutine
12

6oz Sleeping Dog Farm Cheddar Burger
14

Grilled Chicken Sandwich, Bacon, Swiss
12

Roasted Salmon, French Lentil, Spinach, Bacon Vinaigrette
16

Panko Fried Chicken, Creamy Cole Slaw
18

Maine Lobster, Macaroni, Cabot Clothbound VT Cheddar
18

Pork Schnitzel, Fried Egg, Capers, Parsley
24

Grilled Cavendish Quail, Kale, Cranberry Relish
26

Prime Strip Steak, Sweet Potato Butter, Roasted Mushrooms,
Port Wine Ancho Puree
46

Twin Brooks Farm Pheasant, Sweet and Sour Cabbage,
Glazed Carrots, Jus
34

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