



**ARTISAN CHEESE & CHARCUTERIE**

1@8 / 2@15 / 3@20 / 4@24

**Fresh Crottin Vermont Creamery** – Soft, VT, Goat  
**Delice de Bourgogne** – Soft, France, Cow  
**Cabot Cave Aged Cheddar** – Firm, VT, Cow  
**Bluebird Grey Barn & Farm** – Semi-firm, MA, Organic Cow  
**Tubby Crown Finish Caves** – Firm, NY, Raw Cow

**1 Year Aged Gouda** – Semi-firm, Smith's Country Cheese, MA, Raw Cow  
**Ascutney Mountain Cobb Hill Cheese** – Firm, VT, Raw Jersey Cow  
**Shepsog** – Firm, Grafton Village, VT, Raw Sheep/Cow  
**Wensleydale Cranberry** – Semi-firm, England, Pasteurized Cow Milk  
**Morbier Montiboisse** – Semi-soft, France, Cow Milk

**FEATURED CHARCUTERIE:** Sopressata • Chef's Sausage Selection • Hot Capicola

**THE CHEF'S BOARD:** A Sampling of All 3 Charcuterie and your Choice of 3 Cheeses, Served with Hand-picked Accoutrements / 26

**Choose One from Each Course for \$50 / Soup, Salad or Appetizer with an Entrée and Dessert for \$42**  
 \*Supplement Charges Apply. Add Wine Pairings / \$25 for Four Courses, \$17 for Three Courses

*Featuring Local Fresh Produce and Meats from Blanchette Family Farms of Charlton*

**SOUP & SALAD**

**Mushroom Ginger Soup**

Shitake, Maitake, Water Chestnut, Red Pepper, Baby Corn,  
 Wonton Crisps, Scallion Crème Fraiche / 8  
*Villa Maria 'Bubbly', Sauvignon Blanc*

**French Onion Bisque**

Creamy Style French Onion, Caramelized Onion Mascarpone Crostini / 8  
*Cooper Mountain, Pinot Gris*

**Creamy Tomato Soup**

Garlic and Herb Oyster Crackers / 7  
*Domaine Les Masques 'Essentielle', Rosé*

**Classic Caesar**

Housemade Dressing, Croutons, White Anchovy, Parmesan / 9  
*La Fiera, Pinot Grigio*

**Arugula Salad**

Roasted Pears, Beets, Goat Cheese, Walnuts,  
 Lemon Tarragon Vinaigrette / 10  
*Quivira, Sauvignon Blanc*

**Spicy Spinach Salad**

Hot Sopressata, Sriracha Roasted Nuts, Onion, Habanero Cheddar Blend,  
 Honey Apple Vinaigrette / 10  
*The Den 'Painted Wolf', Chenin Blanc*

**Garden Salad**

Mixed Greens, Hand-cut Vegetables, Shaved Parmesan,  
 Balsamic Dressing / 9  
*San Gregorio Feudi, Falanghina*

**APPETIZERS**

**Parmesan Brussel Sprouts**

Red Pepper Puree, Garlic, Roasted Shallot, Balsamic Drizzle / 9  
*Alma Negra*

**Kung Pao Bacon Bites**

Local Slab Bacon, Bean Sprout, Bok Choy and Cashew Salad,  
 Kung Pao Sauce / 10  
*Bex, Riesling*

**Baked Oysters**

Creamed Fennel & Leek, Panko, Black Pepper Chartreuse Drop / 12  
*Vinum Cellars, 'White Elephant'*

**Lobster Avocado Salad**

Slow-roasted Tomato and Corn Dressing, Fresno Chili,  
 Micros Greens / 12  
*Gotham Project, Grüner Veltliner*

**BF Farms Swedish Meatballs**

Local Ground Beef and Pork, Chardonnay Goat Cheese Cream,  
 Demi-Glace Essence, Warm Noodles / 11  
*Bieler Pere & Fils, Côtes du Rhône*

**ENTRÉE**

**21 Day Dry-Aged Bone-In 16oz. Sirloin**

Whipped Yukon Potato, Sautéed Vegetables, House Steak Sauce / 36 (\*10)  
*Biker, Zinfandel*

**Filet Mignon**

Whipped Yukon Potato, Sautéed Vegetables, Foie Gras Butter,  
 Cabernet Demi-Glaze / 36 (\*10)  
*Nicodemi, Montepulciano (\*2)*

**Butcher's Cut**

Chef's Seasonal Salad and Accompaniments / Market (\*10)  
*d'Arenburg 'Footbolt', Shiraz (\*2)*

**Shrimp and Lobster**

Lobster Risotto, Sautéed Superjumbo Shrimp, Garlic, Leeks,  
 Spinach, Marsala, Pecorino, Sherry Balsamic / 36 (\*10)  
*Hahn, Chardonnay*

**Twin Roasted Stuffed Quail**

Moroccan Spice, Quinoa Raisin Stuffing, Winter Squash Ginger Purée,  
 Blistered Red Grape and Cherry Tomato, Mint Chermoula / 26  
*Skyfall, Merlot*

**Smoked Short Rib**

Creamy Vermont Cheddar Polenta, Grilled Broccoli Raab, Natural Pan Jus,  
 Pickled and Fried Onion / 28  
*Damilano, Nebbiolo*

**Pan Roasted Swordfish**

Oregano Garlic Crust, Cassoulet Style White Beans, Vegetables and  
 Sweet Sausage, Goat Cheese Garlic Aioli, Fresh Micros / 27  
*Vignmaggio, Chianti*

**Grilled Thick-Cut Pork Chop**

Roasted Apple Smashed Sweet Potato, Guinness Bacon Pan Sauce,  
 Grilled Corn Salad / 27  
*Morgan, Gamay*

**Vegan Vegetable Ravioli**

Roasted Red Beet Potato Purée, Warm Maitake Mushroom and  
 Vegetable Salad, Toasted Walnuts, Rosemary Oil / 25  
*Gran Passione, Merlot/ Corvina*

**DESSERT**

**Sweet Potato and Pumpkin Cheesecake**

Molasses Candied Pecans, Graham Cracker Crust, Chantilly Cream / 9  
*Lustau Amontillado Dry Sherry*

**Seasonal Sorbet**

Housemade Sugar Cookie, Mint Syrup, Fresh Berries / 9  
*Treskilling Yellow, Late Harvest Chenin*

**Belgian Chocolate Tasting**

Sampling of Our Callebaut Squares / 9  
*Bodegas Barón 'Micaela', Cream Sherry*

**Peppermint Fudge**

White Chocolate, Candy Cane Crunch, Oreo Cookie Butter,  
 Fresh Berries / 9  
*Dona Antonia, Tawny Port*

**Cornbread with Roasted Chestnuts**

Warm Sweet Country Style Cornbread, Chestnut and Currant Chutney,  
 Vanilla Bean Ice Cream / 9  
*Broadbent 'Rainwater', Madeira*

**WINE FLIGHT #1 / 10**

Suggested for Cheese:

- Sauvignon Blanc
- Grüner Veltliner
- Chenin Blanc

**WINE FLIGHT #2 / 11**

Suggested for Cheese:

- Barbera
- Chianti
- Grenache/Syrah

**WINE FLIGHT #3 / 10**

Suggested for Charcuterie:

- Sauvignon Blanc
- Rosé
- Barbera

**THE COLONEL'S FLIGHT / 18**

- E.H. Taylor, Jr. Small Batch
- E.H. Taylor, Jr. Single Barrel
- E.H. Taylor, Jr. Barrel Proof

**SPARKLING**

Veuve du Vernay Rosé, France, NV, 187 mL	8
J.P. Chenet, Blanc de Blancs Brut, France, NV, 187mL	10
Ferrari Brut, Trento, Italy, NV, 375mL	16
Enza Prosecco, Italy, NV, 750mL	29
Alma Negra Brut, Mendoza, Argentina, NV, 750ml	10/39
Franciacorta Ca'del Bosca 'Cuvee Prestige', NV Italy 750mL	57

**WHITES**

Pinot Grigio, La Fiera, Venetie, Italy, 2017	8/31
Grüner Veltliner, Gotham Project, Baumgartner, Austria, 2015 (*on tap)	9/35
Grüner Veltliner, Josef & Philip Brundyl Mayer, Kremstal, Niederösterreich, Austria, 2016	38
Sauvignon Blanc, Quivira, Sonoma, CA, 2017	8/31
Sauvignon Blanc, Hunt & Harvest, Napa Valley, CA, 2016	32
Sauvignon Blanc, Greywacke, Marlborough, New Zealand, 2016	32
Sauvignon Blanc, Villa Maria 'Bubbly', New Zealand, 2017	10/39
Pinot Gris, Cooper Mountain, Willamette, OR, 2016	10/39
Pinot Gris, Love Block, Marlborough, New Zealand, 2013	45
Falanghina, Feudi di San Gregorio, Campania, Italy, 2016	9/35
Emir, Turasan, Cappadocia, Turkey, 2016	38
Assyrtiko, Santo Winery, Santorini, Greece, 2014	40
Riesling, Bex, Naghe, Riesling 2017	8/31
Chenin Blanc, Painted Wolf 'The Den', Western Cape, S. Africa, 2017	8/31
Chenin Blanc/Roussanne/Viognier, Vinum Cellars, 'White Elephant', California, 2015	10/39
Viognier, Chateau du Trignon, Côtes du Rhône Blanc, France 2014	35
Chenin Blanc, Michel Aufran 'Les Enfers Tranquilles' Vouvray, Loire Valley, France, 2015	42
Chardonnay, Hahn Family Vineyards, Monterey, CA (*on tap)	9/35
Chardonnay, Chehalem 'Inox', Willamette Valley, OR, 2015	40
Chardonnay, Raeburn, Russian River Valley, CA, 2016	12/47
Chardonnay, Sixto 'Uncovered', Washington State, 2014	54
Chardonnay, J.J. Vincent, 'Marie-Antoinette', Pouilly-Fuissé, France, 2012	13/51
Chardonnay, Ramey Vineyards, Sonoma Coast, CA, 2014	58
Chardonnay, Domaine Vincent Sauvestre, Meursault, Burgundy, 2013	90

**ROSÉ**

Syrah/Grenache, Domaine Les Masques 'Essentielle', Bouches du Rhône, France, 2017	8/31
Mourvèdre, Liquid Farm, Santa Barbara, CA, 2015	42

**NEW WORLD REDS**

Pinot Noir, Rickshaw Vineyards, Central Coast, California, 2015 (*on tap)	10/39
Pinot Noir, Chacra 'Barda', Patagonia, Argentina, 2014	52
Pinot Noir, Sokol Blosser, Dundee Hills, Willamette Valley, OR, 2015	15/59
Pinot Noir, Siduri, Yamhill-Carlton, OR, 2015	61

Pinot Noir, Penner-Ash 'Shea Vineyards', Yamhill-Carlton, OR, 2015	75
Grenache, Bonny Doon, 'Clos de Gilroy', Monterey County, CA, 2014	42
Merlot, Skyfall Vineyards, Columbia Valley, Washington, 2016	9/35
Merlot, Seven Hills, Columbia Valley, Washington, 2016	50
Merlot, Matanzas Creek Winery, Sonoma County, 2013	55
Malbec, Finca Decero, Mendoza Argentina, 2016	10/39
Malbec, Catena, Mendoza, Argentina, 2016	40
Shiraz, d'Arenberg 'The Footbolt', McLaren Vale, Australia, 2014	11/43
Shiraz, The Hidden Sea, McLaren Vale, Australia, 2015	50
Zinfandel Four Vines 'Biker', Paso Robles, CA, 2017	10/39
Cabernet Franc, Ironstone Vineyards, Lodi, CA, 2016	30
Carmenère, Miguel Torres 'Santa Digna' Reserve, Central Valley, Chile, 2011	30
Cabernet Sauvignon/Malbec, Rutini Estates, Mendoza, Argentina, 2015	45
Cab Sauv/Merlot/Petit Verdot/Malbec, 'Cervantes Mountain Cuvée', Napa Valley, CA, 2016	56
Cabernet Sauvignon, Raymond 'R Collection', Napa Valley, CA, 2017	9/35
Cabernet Sauvignon, Bellacosa, Sonoma, CA, 2015	55
Cabernet Sauvignon, Dauo Cellars, Paso Robles, CA, 2016	60

**FRENCH REDS**

Grenache/Syrah, La Jassine 'Bieler Père & Fils, Côte du Rhône, 2015	8/31
Syrah/Grenache, Gotham 'La Coux', Côte du Rhône, 2016 (*on tap)	11/43
Malbec, Chateau Haut-Monplaisir, Cahors, 2013	33
Gamay, J.E. Descombes, Morgon, Beaujolais Cru, 2012	10/39
Gamay Noir, Lés Frères Perroud 'Amethyste', Brouilly, Burgundy, 2015	40
Grenache/Syrah/Carignan, Orin Swift 'D66', Languedoc-Roussillon, 2014	60
Pinot Noir, Louis Jadot 'Pernand-Vergelesses', Burgundy, 2014	78
Grenache/Mourvedre/Syrah/Cinsault/Clairette Blanche/Vaccarese/Terret Noir/Clairette Rosé, Domaine La Barroche, Chateauneuf-du-Pape, 2016	85
Syrah, Delas Frères 'Le Clos', Crozes-Hermitage, 2013	100
Pinot Noir, Louis Jadot 'Nuit-Saint-George', Burgundy, 2012	108

**ITALIAN REDS**

Merlot/Corvina, Gran Passione, Veneto, 2017	8/31
Sangiovese, Terre di Prenzano, Chianti Classico 'Vignamaggio', Tuscany, 2015	10/39
Nebbiolo, Damilano 'Marghe', Langhe, 2014	11/43
Montepulciano, Nicodemi, Abruzzo-Colline-Teramane, 2015	13/51
Corvina/Rondinella/Molinara, Masi Costasera 'Amarone della Valpolicella Classico', Veneto, 2011	90
Sangiovese, Tenuta La Fuga Brunello di Montalcino, Tuscany, 2012	95
Nebbiolo, Damilano 'Cannubi', Barolo, 2012	100

**THE CITIZEN CELLAR**

Nerello Mascalese, Tenuta delle Terre Nere, Etna Rosso, Sicily, Italy, 2014	11/43
Bonarda, Zuccardi 'Emma', Santa Rosa/San Jose/Altamira, Argentina, 2013	50

**SPECIALTY COCKTAILS****STILL & STIR****IMBIBE FROM OUR FULL MENU EVERY FRIDAY & SATURDAY IN THE BACK JAIL**

<b>Buried Treasure</b> Rum, Falernum, Lemon, Sugar	12	<b>The Start Up</b> Apple Brandy, Peychaud's, Lemon, Orgeat, Sugar, Egg White	11
<b>Elderflower Bramble</b> Vodka, St. Germain, Fresh Lemon, Crème Yvette Drizzle	10	<b>Clarified Lion's Tail</b> Bourbon, Allspice, Lime, Dash of Bitters	10
<b>Old Fashioned (Pre or Post-Prohibition)</b> Niche Hand-Selected Single Barrel Buffalo Trace, Raw Sugar Cube, Angostura Bitters, Orange Oil	10	<b>Gateway</b> Rye, Housemade Marshmallow Syrup, Chocolate Bitters, Finished with a Mist of Laphroaig	11
<b>French 75</b> Gin, Apricot, Fresh Lemon Juice, Champagne	8	<b>Island Time</b> Espolón Blanco Tequila, Elderflower, Lemon, Shot of Punch	11
<b>Resurrection</b> Mezcal, Apricot, Swedish Punsch, Grapefruit	12	<b>Hill St. Cider</b> Bourbon, Drambuie, Becherovka, Orgeat, Lemon, Cider	12

Be sure to check out our special Miracle® cocktail menu available until December 31<sup>st</sup>!

**THE BEER LIST****DRAFT**

Jack's Abby House Lager	6
Rotating IPA (Ask Your Server)	
Rotating Selection (Ask Your Server)	

**BOTTLES & CANS**

Brooklyn Lager (New York)	5.5
Miller Highlife (Wisconsin)	2.5
Allagash White (Maine)	6
Notch Infinite Jest (Massachusetts)	5
Weihenstephaner Dunkel (Germany)	8.5 (16oz)
Two Roads Saison (Connecticut)	6
Tank 7 Farmhouse Ale (Missouri)	8
New Planet Blonde Ale (Colorado, Gluten-Free)	6.5
Castle Island Candlepin (Massachusetts)	6
Lagunitas Sumpin' Easy (California)	6
Wormtown Be Hoppy IPA (Massachusetts)	6
Revolution Anti-Hero IPA (Illinois)	5
Sam Smith Nut Brown Ale (England)	7.5
Guinness (Ireland)	6
Old Rasputin Imperial Stout (California)	8
Downeast Original Cider (Massachusetts)	6