



Appetizers, Grazings & Lighter Fare

The Putney Inn's signature baked Onion & Apple Soup, Grafton cheddar 6.

Shuttleworth lamb sausage & halloumi cheese Kabobs, sweet peppers, poached cipollini & oregano vinaigrette marinade 9.

Great Hill blue cheese fondue, House Rosemary Potato Chips, tomato, fennel & onion salsa cruda 8.

Roasted garlic Hummus, overnight tomatoes, Mediterranean olives, smoked paprika pita 8.

Fried Calamari, sweet chili glaze, carrots, peppers, scallions & sesame seeds 10.

Crispy fingerlings, Duck Confit, chevre, arugula, thyme, shallots & sherry vinaigrette 15.

Crab Cakes, avocado, roasted pepper, jicama salad & chili aioli 14.

New England Steamers, saffron tomato broth, onions, spinach & pine nuts 13.

Four cheese & caramelized onion Fried Ravioli, wilted arugula, *High Meadow Farm* garlic & tomato 16.

Grilled Steak Salad, local greens, fennel, pickled onions & balsamic vinaigrette 16.

Caesar Salad, romaine, roasted garlic, croutons, shaved parmesan & white anchovies 8.

Chopped Salad of Ten Vegetables, shredded romaine, feta & basil vinaigrette 8.

Heirloom tomato Napoleon, *Woodcock Farm* sheep's milk cheese, crispy potatoes, herb salad & 12-year balsamic 14.

Please advise us of any food allergies or special dietary needs. Consuming raw or undercooked meats, fish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. *Meadow Dale Farm* heralds humane, sustainable farming practices. *Meadow Dale Farm* meat is not federally inspected.

Summer Entrées

Boyden Farm half-pound Hamburger, garlic aioli

with *Grafton* cheddar, Bibb lettuce & heirloom tomato 12.

with *Great Hill* blue cheese, mushrooms & balsamic onions 13.

with smoked *Grafton* cheddar & *Vermont Smoke & Cure* bacon 14.

Putney Inn's classic Mac & Cheese, four cheeses, onion mornay & crumb topping 13.

Turkey Pot Pie, Yukon gold potatoes, vegetables & herbed crust 15.

Vegetarian Quiche, salad of local greens 13.

Crimson, yellow & beluga Lentil Trio, feta, arugula, celery leaves, herbs, garlic & tomato 16.

A salad accompanies the following entrées.

Meadow Dale Farm Chicken, curried ragout, raisins & organic chickpeas 20.

Grilled Filet, red wine onions, fire-roasted potatoes & blue cheese fondue 31.

Vermont Fancy Meats Veal Sauté, pasta, lemon, crispy capers, parmesan & wine 26.

Highland Cattle Company barbequed Sirloin & Frites, fennel & ancho broccoli salad 19.

Pan-seared Scallops, cilantro rice, toasted corn, Andouille succatash, green peppers & honey lime citronette 27.

Roast Halibut, sweet chili glaze, potato purée, sesame roasted bok choi & tempura vegetables 25.

Stonewood Farms Roast Turkey, apple stuffing, potatoes, gravy & summer vegetables 24.

The Putney Inn house Ricotta & Spinach Ravioli, tomato, criminis, arugula & pesto 22.

Sides

Sweet potato purée 5.

Crispy curried chickpeas 6.

Grilled vegetables 6.

Roasted garlic mashed & gravy 5.

Sweet chili-glazed tempura vegetables 5.

Mediterranean olives 6.

Executive Chef: Ismail Samad

An 18% gratuity will be added to parties of six or more. There is a \$6 charge to split a plate.