

Lunch Menu

Contributors- VT Shepherd, High Meadows Farm, Westminster Organics, Putney Winery, VT Butter and Cheese Co., Green Mt. Orchards, The Beanery, Great Hill Blue, VT Smoke and Cure, VT Fresh Pasta, Taylor Farm, Grafton Cheese, Old Athens Farm, Fowl MT Farm, Stonewood Farm, Westminster Organics, Cabot Organics, Sweet Tree Farm, Dutton Farm, Meadowdale, Farm Highland Cattle Co.

Salads & Soups

Baby Spinach & Feta Salad- Toasted almonds, lemon-maple vinaigrette 7/10.

Hearts of Romaine Caesar- focaccia croutons, grated parmesan, white anchovies 7/10.

Harvest Salad- greens, beets, Vermont mozzarella, pomegranate vinaigrette, basil chiffonade 9.

Chef's Soup of the Day 6.

Baked Onion & Apple Soup- smoked cheddar, crostini, shaved apple 6.

Jumbo Lump Crab Cakes- creole cream, fried spinach 12.

Tuscan Crepes- ricotta, braised greens, honey, balsamic reduction, lavender ragout 10.

Grilled Gourmet Flat Bread of the Day 12.

Sandwiches

Grass-Fed Beef Burger- cheddar, garlic aioli, herbed French fries 13.

Marinated Portabella Sandwich- spinach, chevre, roasted pepper, caramelized onion & tomato 12.

Stonewood Farm Turkey- cranberry relish, romaine & roma tomatoes 12.

Corned Beef Reuben- sauerkraut, Russian dressing & Boggy Meadow baby swiss 12.

Classic Plates

Turkey Pot Pie- Yukon potatoes, root vegetables, herbed crust 14.

Putney Inn Mac & Cheese- four-cheese onion mornay, crumb topping 13.

PEI Mussels- charred tomato sauce, cilantro, olive oil 12.

Quiche of the Day- salad & vegetables 12.

Roast Turkey- apple stuffing, whipped potatoes, gravy, harvest vegetables 19.

Fresh Market Fish of the Day - Market Price.