

## Libations

### The Best Day

House infused spiced pear vodka, cranberry juice; served up with floater of champagne 12.

### Back to December

Laird's Applejack brandy, Mad River whiskey, fresh pressed apple cider, house ginger syrup, lemon juice and bitters; on the rocks, with apple garnish 12.

### Shake It Off

House infused brown butter bourbon, muddled fresh orange, simple syrup, black walnut bitters; orange peel garnish 11.50

### Better Than Revenge

Herradura tequila and St. Germain elderflower liqueur, fresh lime, dash of hot sauce; on the rocks with chili-salt rim 12.

### Starlight

Vermont gold vodka, muddled basil, house vanilla spice syrup, fresh lime; served up 12.

### The Lucky One

Barr Hill gin, muddled cranberries, fresh lime, house made rosemary peppercorn syrup; topped with soda water & served tall 12.25

### White Horse

Smuggler's Notch rum, Luxardo maraschino liqueur, house spiced cider syrup, fresh lemon; served up with lemon twist 12.50

## Craft Beers

Six on tap - *always rotating*

Allagash · Banded Horn · Brooklyn Brewery · Otter Creek · Drop-In · Fiddlehead · Harpoon · Wolaver's Organic · Dogfish Head · Magic Hat · Lost Nation · Switchback · Kingdom Brewing · Zero Gravity · Northshire Brewery · Southern Tier · Trapp Family · Shed · Trout River · Trapp Family · Rock Art · Queen City · Smuttynose · Six Point ·



*A little out of the way, a lot out of the ordinary*

## Bits & Pieces

### Cheese & Fruit

Cabot sharp cheddar cheese marinated in whiskey and maple and smoked in-house; sided with Anjou pears, crackers GF 6.75

### Corn Dogs

Chorizo corn dogs with two dipping sauces: maple mustard and chipotle aioli GF 7.25

### Quinn's Pretzels

Sweet and spicy 4.50

## Soups ■ Salads ■ Appetizers

### Cream of Garlic Soup

Our signature soup is a garlic lover's delight; "Best soup in Vermont" Vermont Magazine cup 6.50 ■ bowl 8.00 ■ Take-home quart 14.50

### Tomato-Basil Soup

With parmesan crisp GF cup 6.25 bowl 7.75

### Seasonal House Salad

Mixed greens with carrots, shredded Brussels sprouts, dried cranberries, candied walnuts; garlic maple vinaigrette GF 7.25

### Secret Life of Beets

Roasted, chilled and sliced beets sided with fresh goat cheese and red onion; drizzle of basil-mint pesto GF 8.50

### Grilled Wedge

Wedge of romaine grilled and topped with bacon crumbles, whiskey smoked sharp cheddar, Anjou pears, fried poached egg; creamy cider-Dijon dressing GF 8.95

### Creole Fried Shrimp

Drizzled with Cajun mayonnaise 9.25

### Pulled Pork Poutine

Our own hand-cut fries with Maple Brook cheese curds; topped with slow cooked pulled pork in brown sauce Large 14.50 | Small 9.75

### Mussels

1# Prince Edward Island steamed with Citizen Cider Dirty Mayor hard cider, Asian ginger, diced apples, garlic, fresh herbs GF 10.50

# Main Entrees

## Warren

Peppercorn crusted New York strip steak on cognac sauce; French fries GF\* 36.75

## Glastonbury

Pan seared sea scallops over harvest compote of Brussels spouts, potatoes and bacon in maple balsamic; Dijon remoulade GF 31.50

## Ferdinand

Honey-mustard and rosemary glazed chicken breast on Tuscan white beans GF 24.50

## Lewis

Roasted garlic ravioli tossed with butternut squash and broccoli in field greens pesto; garnished with fried garlic 20.25 | Add hot Italian sausage 24.50

## Somerset

Halibut marinated in soy-honey-ginger, grilled and oven roasted; finished with fennel-garlic butter, sided with jasmine rice GF 30.00

## Buels

Brome Lake half duck roasted with apples; spiced Apple Jack brandy cider sauce GF\* 36.75

## Averill

Vegetarian stroganoff of mushrooms, broccoli, squash, carrots in mushroom-sour cream sauce; on Portobello mushroom, crispy polenta croutons GF 16.95

## Granby

Grilled cheese sandwich with sharp cheddar, bacon, caramelized onions, apples and pepper jam; French fries or small side salad 15.50

## Goshen

Boyden Farm beef burger with French fries GF \* 13.25

\$1 toppings: cheese: cheddar, blue, goat ▪ bacon ▪ fried poached egg  
.75 toppings: sautéed or raw onion ▪ sautéed mushrooms ▪ chipotle aioli ▪ pepper jam



SNAIL OF APPROVAL  
LOW FOOD WASTAGE | GOOD CLEAN TASTE

Pioneering Vermont's Farm to Table Movement since 1983

**Slow Food Snail of Approval Designation**

### ▪ Tuscan Culinary Tours ▪

Edible Experiences

April 12-18 or April 19-25, 2015

*The best small group travel for food lovers.*

### ▪ Private Gatherings ▪

Reserve one of our three different dining rooms for your group. Lunch, dinner, or brunch.

Birthdays, anniversaries, meetings, reunions.

## Sides

Side Vegetable 5.00 (*choose one*)

Brussels Sprouts in maple balsamic

Steamed Broccoli ▪ Carrots parsley butter

Roasted Butternut Squash

Green Bean Sauté

Tuscan White Beans with rosemary 5.00

Jasmine Rice 5.00

French Fries with chipotle aioli 6.25

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## Fall 2014 Events

### Burger & Beer ▶ Every Wednesday

Boyden Farm burger, specially designed each week by the kitchen, sided with hand-cut fries. Pair it with any craft beer on tap for only \$15.

### Trivia Night ▶ Every Thursday

Any size team is permitted. Prizes for the winners. Game starts at 7:00. Come early for the best seats.

### Beer Pairing Dinner ▶ Sat October 18

This five course dinner focuses on pairing great food with the craft beers from one of our Vermont micro-breweries. The pairings and unique qualities of each beer discussed over dinner. \$58 + tax & tip

### Wine & Game Dinner ▶ Sat November 22

18th Annual six course game dinner, each paired with the perfect wine. Wine Host: Joerg Klauck, owner of Vermont Wine Merchants. \$74 + tax, tip

### Thanksgiving Dinner ▶ Thurs November 27

Our holiday extravaganza is sure to please the whole family. Buffet offers local roast turkey with stuffing and much more. Make it a family tradition. Buffet served 12:00-6:00 Adult \$53 | Child \$25  
We always sell out, so please reserve early.

### Culinary Tours of Tuscany ▶

Edible Experiences | April 12-18 or April 19-25, 2015

Hungry to experience the food, wine and culture of Tuscany? There's no better way than with a small group guided by Mary's owners Chef Doug Mack & Linda Harmon. Limited to 6 travelers

Our one week, all inclusive tours include cooking classes, city & market tours, wine tastings, vineyard tours, cheese and olive oil tastings; unique experiences with locals that could never be found on your own. Overnight stays in B&B's and agritourismos. Past travelers say it's "the trip of a lifetime".

Get our detailed itinerary and start packing!

### Fall Cooking Classes

September 19 or 21: "Harvest"

October 17 or 19: "Soups and Stews"

November 15 or 16: "Game Gone Wild"

3½ hour hands-on class with Chef Doug Mack includes lunch with wine ▪ \$75 pp | \$140 for 2

Owners Linda Harmon and Chef Doug Mack

1868 North 116 Road ▪ Bristol, Vermont 05443

802-453-2432 ▪ baldwincreek.net

## Fall's Farm Partners

#15 Schoolhouse Maple

Baldwin Creek Farm

Boyden Family Farm

Cabot Creamery

Earth and Sea Fish Market

Last Resort Farm

LedgEnd Farm

Lewis Creek Farm

**lu.lu Artisan Ice Cream** *(our own)*

Yankee Magazine Editor's Choice 2014:

"best hand-made in Vermont"

Maple Brook Farm

Maple Meadow Farm

Midnight Goat Farm

Misty Knoll Farm

Monument Farms Dairy

Vermont Coffee Co

Vermont Butter & Cheese Creamery

Vermont Family Farms

Vermont Fresh Pasta Company

Wanabea Farm

Wilcox Farms Dairy

### Spirited Producers

Barr Hill –Caledonia Spirits

Drop-In Brewery

Dunc's Mills

Green Mountain Organics

Lincoln Peak Winery

Lost Nation Brewery

Literary Dog

Magic Hat Brewery

Otter Creek Brewing

Queen City Brewery

Sapling Maple

Shed Brewery

Shelburne Vineyards

Smuggler's Notch Distillery

Switchback Brewery

Vermont Spirits

Whistlepig

