



Pioneering Vermont's Farm to Table Movement since 1983



Winter 2017

Libations

Craft cocktails with Vermont Spirits

Jessica Jones

Stonecutter barrel aged gin, Crème de Violette, Mad River vanilla rum, fresh lemon; served up 13.

Rogue

Barr Hill gin, Green Chartreuse, fresh lime, simple syrup; shaken, served up 12.

Elektra

Appalachian Gap Papilio tequila, Aperol, fresh lemon, muddled basil, Jamaican bitters; over ice with sparkling rose 12.

Jean Gray

Mad River Revolution rye, Pernod Absinthe, Peychaud bitters, Earl Grey simple syrup; over ice 11.50

Susan Storm

Smuggler's Notch vodka, Domain de Canton ginger liqueur, Cointreau, Lillet, fresh lemon, spiced honey syrup; up 12.

Wonder Woman

Smuggler's Notch bourbon, Pimm's No 1, Campari, blackberry-wine syrup, Peychaud bitters; served up 12.

Selina Kyle

Appalachian Gap Mosquito Fleet rum, Stonecutter Heritage Cask whiskey, Frangelico, coffee syrup, Angostura bitters; tall, over ice with club soda 12.

Starters

Cream of Garlic Soup

Our signature soup, a garlic lover's delight "best soup in Vermont" Vermont Magazine cup 6.50 ▪ bowl 8. ▪ Take-home quart 14.50

Smoked Tomato Soup

With Parmesan twist GF* v+ cup 6.00 ▪ bowl 7.25

Kale Caesar! Trio

Kale salad with Caesar dressing, sided with potato croquettes and fire-roasted shrimp GF v* 12.25

Winter Salad

Winter greens, roasted butternut squash, Midnight Farm chèvre, wheat berries, roasted apples, candied walnuts; bitter orange vinaigrette GF* v 7.25

Foghorn Chicken

Chicken pieces seasoned with garlic, smoked paprika, Parmesan; flash-fried, honey-jalapeño dip 9.50

Broccoli Fritters

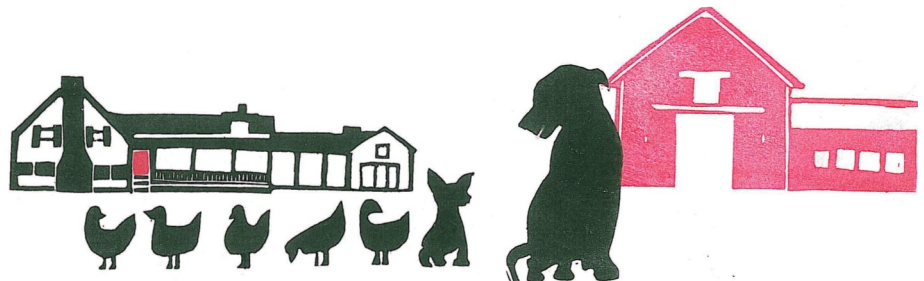
With potato; chipotle aioli for dipping GF v 8.25

Empanadas

With black beans, sweet potato, chipotle cashew cream; maple barbecue sauce for dipping v+ 8.50

Stuffed Mushrooms

Baby Portobello mushrooms stuffed with spinach and artichoke; crispy polenta cake, sun-dried tomato aioli GF v+ 10.



GF = gluten-free ▪ V = vegetarian ▪ V+ = vegan ▪ * = with minor adjustment

Sides

Bread made fresh daily
Basket of 3 rolls + butter 4.

Crackers GF 2.

Vegetable 5.
caramelized broccoli
roasted root vegetables oven
baked onions
mushrooms, chef's blend
sweet & sour red cabbage

Potatoes 5.
roasted russet
mashed sweet potatoes

Green Rice 5.
savory herb-infused rice

French Fries 6.25
hand-cut, with chipotle aioli

Desserts

Lemon Lover
Lemon cake, lemon curd
filling, lemon icing, candied
lemon; sided with lu.lu!
raspberry sorbet 9.50

Crème Brûlée
Traditional French custard
steeped with vanilla bean;
brunt sugar topping GF 7.50

Death by Chocolate
Chocolate cake, truffle filling,
ganache icing; side of choc-
olate mousse GF 9.

Maple Cheesecake
With chocolate glaze, pecan
crust GF V+ 9.

lu.lu! artisan Ice Cream
Our sister company
2 scoops 6. | 3 scoops 8.50

Kitchen Manager
Carin Fredette

Dining + Bar Manager
Laura Mack

Owners Linda Harmon &
Chef Doug Mack

Main Entrees

Beef Brisket

Boyden Farm brisket slow-simmered with carrots, onions, tomato;
horseradish cream, roasted potatoes, caramelized broccoli GF 24.

Moussaka

Savory layers of roasted eggplant, potato, tomatoes with
herbed cashew sauce; caramelized broccoli GF V+ 20.25

Pork Chop

Boneless pork loin chop, flash fried, mildly spiced hot honey glaze;
mashed sweet potato, sweet and sour red cabbage GF 25.

Mahi-Mahi

Spice crusted, pan seared with ginger and capers; green rice,
roasted root vegetables, oven baked onions GF 22.50

Pesto Tofu

Basil pesto marinated, pan seared tofu with sautéed mushroom blend;
roasted potatoes, oven baked onions, caramelized broccoli GF V+ 21.

Rabbit Poblano Relleno

Rabbit confit and cheddar stuffed in smoky pepper, egg white dipped, flash
fried; green rice, oven baked onions, crème fraiche, mole sauce GF 20.25

Tandoori Chicken

Indian-inspired warm salad: marinated, grilled chicken thighs tossed in
orange-thyme dressing; fresh greens, mangos, carrots, scallions GF 19.25

Burger

Boyden Farm Beef OR VT Bean Crafters Bean
House-made sesame bun, lettuce, tomato, hand-cut French fries GF * 13.

Gluten-free bun 1.75 ▪ Add-ons, each 1.50

Midnight Farm goat cheese ▪ Cabot sharp cheddar ▪ bleu cheese
bacon ▪ sautéed or raw onion ▪ sautéed mushroom blend ▪ horseradish cream
maple-barbecue sauce ▪ sun-dried tomato aioli ▪ chipotle aioli

Edible Adventures in Tuscany

TRAVEL | EAT | EXPERIENCE | LEARN

Annual culinary tours to Tuscany with Mary's owners Linda Harmon and
Chef Doug Mack. Experience the "trip of a lifetime". All-inclusive, small
group guided food and wine tour includes all lodging & dining, cooking
classes, attractions, tours of cities, vineyards, organic farms.

Winter at Mary's

Red Heads Wine Pairing Dinner ▶

Saturday January 21; 6:30

5 courses, 5 red wines! Co-hosted by Kermit Lynch Importers and Farrell Distributing. \$65 per person plus tax and tip. Reservations required.

Snow Season Get-Away ▶ Great deal!

Any Wednesday or Thursday, January and February

Be spontaneous. Book any room and receive a \$50 dining credit to use during your stay. Farm-fresh breakfast and homemade cookies always complimentary!

Chocolate Festival ▶

Wednesday-Saturday February 1-4 and February 8-11

Annual chocolate fest is pure heaven for chocolate lovers. Come for dinner and finish at the decadent chocolate buffet or come to just indulge in chocolate! 12.50 pp

Pen a Love Poem ▶

February 1-14 (P.S. WE ARE OPEN FOR VALENTINE'S DAY)

Calling all romantic epicureans and aspiring poets. Pen your own love poem over dinner at Mary's. Renowned food and your perfect romantic partner spark romantic verses. Romantic prizes include overnight stay.

Poetry Judge: [Zig Zag Lit Mag](#)

Winter Cooking Class ▶

Saturday February 25; 11:00-2:00

Hands-on class features seasonal braising, soups, and stews. Class-prepared lunch with wine. \$75 pp

Cocktail Dinner with Stonecutter Spirits▶

Saturday March 4; 6:30

4 course dinner, each paired with a specially created Stonecutter Spirits cocktail. Stonecutter Spirits co-hosts this evening. \$65. pp plus tax and tip. Limited seating. Reservations highly recommended.

Culinary Tour of Tuscany ▶

March 23-31 or March 31-April 8, 2017

All-inclusive food and wine tours with Chef Doug Mack and Linda Harmon. Explore Tuscany's hidden gems.

Easter Sunday ▶ April 16

Special holiday menu with seasonal foods. Reserve early.

Burger + Beer ▶

on-going every Wednesday

Boyden Farm beef burger, (or bean burger) created each week, sided with fries. Pair with your choice of any craft micro-beer on tap. \$15

Our Partners

#15 Schoolhouse Maple

Baldwin Creek Farm

Boyden Farm

Cabot Creamery

Champlain Orchards

Earth and Sea Fish Market

Lac Brome Duck

lu.lu artisan Ice Cream

Yankee Magazine Editor's Choice:
"best hand-made in VT" (our sister company)

Maple Brook Farm

Maple Meadow Farm

Midnight Goat Farm

Monument Farms Dairy

Savouré Soda

Stonewood Farm

Vermont Bean Crafters

Vermont Coffee Co

Vermont Family Farms

Vermont Rabbitry

Wilcox Family Farms Dairy

Spirited Producers

Breweries: 14th Star | Drop-In | Fiddlehead
1st Republic | Goodwater | Hogback Infinity | Otter Creek | Northshire
Queen City | Switchback | Zero Gravity

Wineries: Lincoln Peak | Shelburne Vineyards

Distilleries: Appalachian Gap | Barr Hill
Caledonia Spirits | Mad River
Saxtons River | Smuggler's Notch
Stonecutter Spirits | Vermont Spirits
WhistlePig Distillery

