



summer 2017

## shared & small plates

### Summer Greens

greenhouse greens, basil, avocado, cucumber, zucchini ribbons; green goddess dressing GF V+ 8.50

### Country Pate

with cornichons, maple mustard, our own bacon-onion jam; grilled baguette 10.25

### Avocado Fries

spicy chipotle aioli, caper dill crème fraiche for dipping V 9.50

### Caprese Salad

heirloom tomatoes, fresh basil, Maple Brook Farm burrata; extra virgin olive oil, garden pesto GF V 12.50

### Beet-Avocado Tartar

avocado slices layered with beet shavings; topped with micro greens and basil crème fraiche, gf crackers GF V+ 12.50

### Mush'cargot

mushrooms baked with lemon-garlic butter; baguette GF\* V 9.25

## libations

*Craft cocktails featuring Vermont Spirits*

### Orange is the New Black

Mad River Bourbon, muddled mint, house-made peach shrub, bitters; over ice topped with bubbles 12.50

### 13 Reasons Why

Appalachian Gap Rum, apricot liqueur, fresh lime, pineapple syrup and bitters; served up 12.

### Stranger Things

Sapling Maple Rye, Campari, muddled strawberries, fresh lemon, and bitters; on the rocks 12.50

### Girl Boss

Stonecutter Gin, muddled cucumber, basil syrup, fresh lemon & lime, Castilian bitters; served up 13.

### Master of None

Smugglers' Notch Vodka, fresh lime, watermelon juice; over ice, topped with ginger beer 12.

### House of Cards

Barr Hill Gin, Domaine de Canton, Lillet, chamomile-honey syrup, fresh lemon; served up 13.

## soups

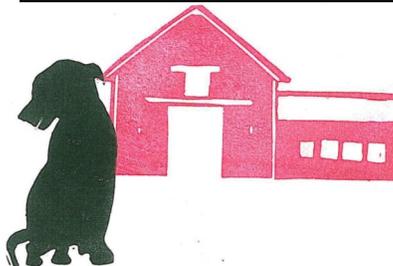
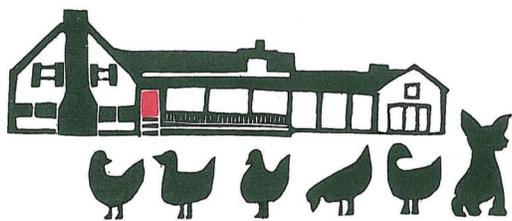
### Cream of Garlic Soup

a garlic lover's delight; "best soup in Vermont" Vermont Magazine cup 7. • bowl 9. • Take-home quart 14.75

### Green Gazpacho

roasted tomatillo, cucumber and peppers, pureed and chilled; with flaxseed cracker topped with cashew cheese; fresh herbs, edible flowers GF V+ cup 6.50 • bowl 8.50

GF = gluten-free | V = vegetarian | V+ = vegan



Pioneering Vermont's Farm to Table Movement



## sides

Bread made fresh daily  
additional basket of three  
rolls + butter 4.

Crackers GF 2.

Vegetable 5.  
'buttery' green beans  
broccoli  
garden sauté  
spicy summer succotash  
green beans w/orange zest  
and maple pecans

Potatoes 5. mashed

Rice 5. yellow, with garlic  
and onion

French Fries 6.25  
hand-cut, with chipotle aioli

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## desserts

all desserts 8.50

Summer Berry Pie  
pastry crust; served warm,  
with vanilla ice cream

Gratin  
warm mascarpone custard  
baked to order with fresh  
berries

Midnight Mocha Torte  
chocolate cake, mocha  
butter cream, chocolate  
ganache and chocolate  
covered espresso beans GF

Cheesecake  
with strawberries  
chocolate glaze, almond  
crust GF V+

Iu.Iu! Artisan Ice Cream  
our sister company GF  
2 scoops 6. | 3 scoops 8.50

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Kitchen Manager  
Carin Fredette

Dining + Bar Manager  
Laura Mack

Owners Linda Harmon &  
Chef Doug Mack

## large plates

### Beef Tenderloin

Boyden Farm steak, 8 oz, basted with our barbecue sauce, on sweet red  
pepper pesto; mashed potatoes, green beans with orange zest GF 36.50

### Lobster Roll

the classic summer favorite; with French fries and cole slaw 36.50

### Summer Pasta

penne pasta tossed with freshly harvested garden vegetables in a  
cashew cream sauce, herb gremolata V+ 21. | Add scallops 30.

### Tofu Piccata

breaded tofu with lemon and capers; mashed potatoes,  
'buttery' green beans GF V+ 22.

### Cape Flounder

pan sautéed, with lemon aioli, served on summer succotash  
tossed in chile-cumin butter; yellow rice 28.50

### Duck Breast

La Belle Farm breast, five-spice crusted, pan seared, sliced, with  
ginger-sherry pan sauce and fresh berries; mashed potatoes,  
garden sauté GF 29.75

### Sea Scallops

Seared scallops on mashed cauliflower; garden vegetable sauté GF 32.

### Burger

Boyden Farm Beef | Our own Bean | Stonewood Turkey  
House-made sesame bun, lettuce, tomato, hand-cut French fries 13.25  
Gluten-free bun 1.75 ▪ Add-ons, each 1.50

Midnight Farm goat cheese ▪ Cabot sharp cheddar ▪ Blue Ledge bleu  
bacon ▪ sautéed or raw onion ▪ sautéed mushrooms ▪ chipotle aioli  
basil crème fraiche ▪ maple-barbecue sauce ▪ caper-dill crème fraiche  
Other add-ons: Maple Brook burrata 3.50 ▪ fried Baldwin Creek egg 2.50

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## Edible Adventures in Tuscany

TRAVEL | EAT | EXPERIENCE | LEARN

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

## upcoming at Mary's

### School's Out for Summer ▶

every Thursday in June and July

Show us your college ID and get a free appetizer when ordering your entree.

### Movies in the Red Barn ▶

every Sunday night July and August; 7:00 FREE

Big screen movies showcasing Marilyn Monroe and Audrey Hepburn classics. Sundays sizzle with brunettes and blondes! Enjoy food + drink during the film.

### Tuscan Social ▶

Friday July 14; 6:00 FREE

Come hear about next year's Tuscan Culinary Tour with guides, owners of Mary's—Chef Doug Mack and Linda Harmon. Socialize with wine and antipasto.

### Summer Lodging Getaway ▶

Wednesday, Thursday and Friday nights—June-August

Book any queen room and receive a dining credit of \$25 for use during your stay. (\$50 credit for suites) Must mention the summer get-away when booking to get this deal.

### Summer Cooking Class ▶

Saturday July 22; 11:00-2:00

Hands-on cooking class with Chef Doug Mack and Sous-Chef Carin Fredette. Fish, seafood and garden vegetables. Class prepared lunch with wine included! \$75 per person. Reservations required.

### Annual WhistlePig Pig Roast ▶

Saturday August 5; 6:00

All you can eat spit-roasted pig with lots of yummy accompaniments—all paired with WhistlePig whiskey tasting/cocktails. Lawn games, give-aways and glee! \$75 ticket in advance. Early booking recommended.

### Citizen Cider Dinner ▶

Saturday October 21; 6:30

4-course harvest dinner, each course paired with local hard cider from Citizen Cider of Burlington. Owner, Kris Nelson, shares his pairing insights with us during the meal. \$65 ticket. Reserve early.

### Burger + Beer ▶

on-going every Wednesday; year-round

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

## our farm partners

#15 Schoolhouse Maple

Baldwin Creek Farm

Boyden Farm

Cabot Creamery

Champlain Orchards

Earth and Sea Fish Market

La Belle Farm 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 Coffee Co

Vermont Family Farms

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

Trapp Family | Stone Corral

Cideries: Citizen Cider | Woodchuck |

Champlain Orchards | Shacksbury

Wineries: Lincoln Peak | Shelburne Vineyards

Distilleries: Appalachian Gap | Barr Hill

Caledonia Spirits | Mad River | Sapling

Saxtons River | Smuggler's Notch

Stonecutter Spirits | Vermont Spirits

WhistlePig Distillery

