



Fall 2017

small plates

Kale, Caesar!

romaine and kale tossed in Caesar dressing with croutons and Spanish anchovies GF* V* 8.50

With Chicken 17.50 | With Potato Croquettes 16.75

Rainbow Salad

threads of sweet potato, carrot, cabbage, beets, Brussels sprouts, maple almond-pumpkin seeds, ginger-carrot dressing; on bed of greens GF V+ 9.50

Crab Cakes

griddled, with tarragon tartar sauce 13.

make it an entrée with Cole slaw, garlic fried potatoes 21.00

or a double crab burger with French fries 21.00

Beet-Avocado Tartar

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

Fried Pickled Vegetables

with caper-dill aioli and smoky ancho sauce for dipping V+ 9.50

Prince Edward Island Mussels

1# steamed with pumpkin, onion, pumpkin beer, fresh herbs 13.50

libations

craft cocktails featuring Vermont spirits

Bellatrix Lestrangle

Mad River rye, cherry-vanilla shrub, cardamom; over ice, with seltzer 12.50

Luna Lovegood

Barr Hill gin, Green Chartreuse, green apple, fresh lime, simple syrup, Castilian bitters; served up 12.50

He Who Shall Not Be Named

Smuggler's Notch bourbon, Nonino amaro, brown butter, pear nectar, spiced orange syrup, angostura bitters; on the rock 13.

Ronald Weasley

Silo vodka, Creme de Violette, Lillet Blanc, lemon, lavender syrup; spritz of absinthe, served up 12.

Severus Snape

Appalachian Gap Papilio "tequila," fresh lime, beet puree, celery seed syrup; over ice, topped with seltzer 11.75

Albus Dumbledore

Stonecutter Spirits barrel-aged gin, Thai basil syrup, muddled blackberries, fresh lime; served up 13.

Dobby

Smuggler's Notch vodka, St. Germain, fresh grapefruit, lemon and lime; served up with champagne floater 11.75

soups

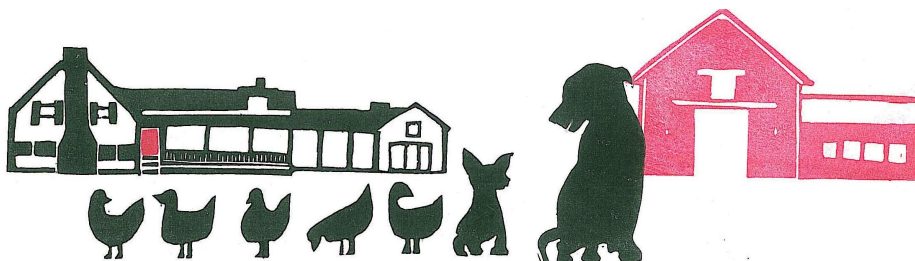
Cream of Garlic Soup

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

Hungarian Bean & Pasta Soup

Hearty soup with beans, kale, vegetables, pasta, fresh herbs, smoked paprika GF V+ cup 6.75 • bowl 8.50

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



Pioneering Vermont's Farm to Table Movement since 1983



sides

Bread additional basket of
3 rolls + butter, fresh daily 4.

Gluten-free Crackers 2.

Vegetables 5.
vegetable stir-fry
sweet + sour red cabbage
roasted Brussels sprouts
carrot ribbons
pickled vegetables (cold)

Potatoes 5.
buttermilk mashed
mashed sweet with ginger + maple
garlic fried potatoes

Ginger Rice 5.

Cole Slaw 4.

Cheesy Sweet Potato Grits 5.25

French Fries 6.25
hand-cut, with chipotle aioli

desserts

all desserts 8.50

Autumn Spice Cake
+ lu.lu "sweater weather" ice cream

Maple Crème Brûlée
classic French custard with
caramelized sugar top GF

Cider Donuts
warm, with maple-bourbon glaze,
bacon crumble; vanilla ice cream

**Triple Chocolate
Cheesecake**
chocolate ganache, chocolate
shavings; chocolate-almond
crust GF **V+**

lu.lu! Artisan Ice Cream
our sister company
hand-churned, small batch
"best in VT" *Yankee Magazine*
GF* **V+** 2 scoops 6. | 3 scoops 8.50

large plates

Chicken Saltimbocca

Boneless chicken thigh with Prosciutto, sage, mustard and pan sautéed;
rosemary-tomato gravy, mashed potatoes, roasted Brussels sprouts 25.50

Zen Temple

Griddled miso-nori chickpea fritters topped with spicy red curry sour
cream, almond-pumpkin seed crumble; ginger sweet potato mash and
Asian-style slaw GF **V+** 19.

Bubba's Catfish

Seasoned and lightly fried catfish with Creole-inspired voodoo sauce
(mango, red pepper, jalapeño, onion); ginger rice, Cole slaw GF 24.75

Pork Loin

Vermont Family Farms boneless pork, maple brined, seared, oven-finished,
with apples, onions, bacon; garlic fried potatoes, sweet and sour red
cabbage GF 26.75

Sticky Fingers

Eggplant tossed in sweet and spicy sticky sauce (soy, sriracha, ginger, rice
vinegar); with ginger rice and vegetable stir-fry GF **V+** 19.00

Beef Tenderloin

Boyden Farm steak, 8 oz, with port wine sauce and Blue Ledge Farm Lake's
Edge aged goat cheese; mashed potatoes, carrots GF 36.50

Shrimp + Grits

Fresh shrimp sautéed with peppers and bacon on wilted kale with cheesy
sweet potato grits; vegetable stir-fry GF 26.75

Burger

Boyden Farm Beef | Baldwin Bean Burger | Stonewood Turkey
House-made sesame bun, lettuce, tomato, hand-cut French fries 13.25

Gluten-free bun 1.75 Add-ons, each 1.50

Blue Ledge Farm Lake's Edge aged goat cheese ▪ bleu cheese ▪ Swiss
Cabot sharp cheddar ▪ bacon ▪ sautéed mushrooms ▪ sautéed or
raw onion ▪ chipotle aioli ▪ tarragon tartar sauce ▪ caper-dill aioli

Other add-ons, each 2.50 avocado ▪ fried Baldwin Creek egg

Looking for a great space for
your next party?

Mary's private dining rooms are
perfect for 10-50 guests.



Kitchen Manager: Carin Fredette
Bar + Events Manager: Laura Mack
Owners: Chef Doug Mack &
Linda Harmon

upcoming at Mary's

CITIZEN CIDER DINNER ▶

Saturday October 21 ▪ 6:30

4-course harvest dinner, paired with local hard cider from Citizen Cider of Burlington. Owner, Kris Nelson co-hosts the dinner. \$65 ++

BURGER & BEER ▶ on-going every Wednesday

Kitchen-designed Boyden Farm beef burger, (or bean or turkey burger) sided with hand-cut French fries; paired with your choice of any craft beer on tap. \$15

FALL COOKING CLASSES ▶

With Chef-Owner Doug Mack & Sous-Chef Carin Fredette

Thursday October 19: "Harvest" Demo class + dinner for National Bank of Middlebury's New Horizons Club

Saturday November 4; 11:30 -2:00 Hands-on class + lunch with wine: "Holiday Sides, Sauces and Sweets" Get ready to spice up your menu this season! \$75 pp

STICK SEASON GET-AWAY ▶

Book a two-night stay with us and receive a \$50 dining credit toward your dinner. November 1-December 15. Request special when booking. excludes Nov 18, 24-26

21ST ANNUAL WINE & GAME DINNER ▶

Saturday November 18 ▪ 6:30

Five course game dinner, each course paired with just the perfect wine. The evening's wine Host: Joerg Klauk, owner of Vermont Wine Merchants. \$76 ++

PRIVATE PARTIES + HOLIDAY GATHERINGS

Lunch, brunch, or dinner—you'll find the same fresh, local ingredients and friendly service. Holiday parties are now booking. Contact us to begin planning yours!

THANKSGIVING ▶

Thursday, November 23 ▪ 12:00 | 2:00 | 4:00 | 6:00

Our buffet extravaganza features local roast turkey, pot roast, salmon, and vegetarian—and much more. We always sell out; reserve early. Adult \$58 | Child \$28

HARRY POTTER GREAT WINTER BALL ▶

Collaboration with Stonecutter Spirits, Middlebury

Saturday, December 2 ▪ 6:00 "Hogwarts" in Red Barn Enjoy Harry Potter inspired food and specially created Stonecutter cocktails. Muggles and wizards over 21 are invited to wear their finest robes and gowns. \$75 ticket

CHRISTMAS EVE ▶

Saturday December 24 ▪ 4:00 | 6:00 | 8:00

A bountiful buffet features local lamb, vegetarian, roast pork, seafood stew. Holiday traditions begin at Mary's. \$58 Adult | \$28 Children

our farm partners

#15 Schoolhouse Maple

Baldwin Creek Farm

Blue Ledge Farm

Boyden Farm

Cabot Creamery

Champlain Orchards

Earth and Sea Fish Market

Last Resort Farm

IU.IU artisan Ice Cream (our sister company)

"best hand-made in VT" Yankee Magazine

Maple Brook Farm

Maple Meadow Farm

Midnight Goat Farm

Monument Farms Dairy

Stonewood Farm

Vermont Coffee Co

Vermont Family Farms

spirited producers

Breweries: 14th Star | Drop-In | Fiddlehead

1st Republic | Goodwater | Hogback

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 | Caledonia

Spirits | Green Mountain Mad River

Saxtons River | Silo | Smuggler's Notch

Stonecutter Spirits | Vermont Distillery

Vermont Spirits | WhistlePig Distillery

