

winter  
2018



## libations

craft cocktails featuring Vermont spirits

### Johanna Mason

Barr Hill gin, Campari, Benedictine, lemon, pomegranate; topped with seltzer 12.50

### Foxface

Appalachian Gap Papilio "tequila," pomegranate shrub, lime; up 11.75

### Haymitch Abernathy

Stonecutter Spirits heritage cask whiskey, Grand Marnier, chai, Peychaud's bitters; over ice 13.50

### Effie Trinket

Smuggler's Notch vodka, Aperol, pink peppercorn-basil syrup, lemon; served up 12.

### Peeta Mellark

Stonecutter Spirits barrel-aged gin, house-made clementine cordial, fresh lime; served up 13.

### Caesar Flickerman

Mad River bourbon, Averna, brown butter, spiced maple syrup, Angostura bitters; served on the rock 12.

### President Snow

Silo vodka, rose simple syrup, lemon; over ice splashed with soda water 11.50

## starters

### Fried Calamari

flour dredged, fried; with lemon-basil aioli 11.50

### Red Lentil Fritters

with spicy tomato aioli, candied walnuts; sweet onion jam V+ 8.25

### Loaded Pub Fries

crispy potato wedges with house salsa (black beans, tomato, avocado), squeeze of lime, smoked sea salt, cashew cream GF V+ 8.50 With cheddar and bacon 11.25

### Pot Pie

savory chicken pot pie filling: potatoes, onion, peas, and carrots baked in hand pies; creamy rosemary dip 1 pie 5.50 2 pies 9.50

### Rainbow Rolls

hand-rolled sushi with cured salmon, pickled carrots and ginger, beets, scallion; soy-ginger dipping sauce, wasabi GF 11. without salmon V+ 9.75

### Green Goddess Salad

romaine, kale and spinach tossed in pesto dressing; topped with cucumber, scallion, celery, avocado, pumpkin seeds, parsley and chopped pickles GF V+ 8.50

## soups

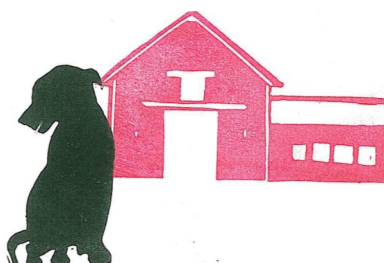
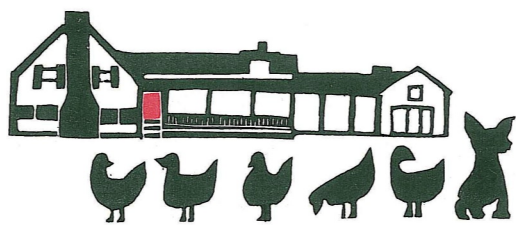
### Cream of Garlic Soup

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

### French Onion Soup

classic comfort soup; with crouton, melted Vermont cheddar crock 9.

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.

**Crackers** Gluten-free 2.

**Vegetables** 5.

Brussels sprouts  
carrots  
kale-spinach sauté  
broccoli  
squash puree

**Potatoes** 5.

garlic mashed V+  
potato wedges, garlic salt

**French Fries** 6.25

hand-cut, with chipotle aioli

**Wild Rice Pilaf** 5.

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## desserts

all desserts 8.50

**Chocolate**

**Decadence Cake**

Chambord truffle filling; chocolate  
butter cream, dried raspberries

**Honey-Lavender**

**Crème Brulée**

classic French custard with  
caramelized sugar top GF

**Vanilla Bean**

**Cheesecake**

Topped with warm berry compote,  
chocolate covered ginger bits GF V+

**Iu.Iu!** artisan

**Ice Cream**

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

**Bananas Foster**

vanilla ice cream topped with  
flamed bananas in rum, banana liqueur

## mains

**Swordfish**

Wild caught swordfish roasted Mediterranean-style with fennel, orange,  
olives, onion, lemon, white wine; wild rice pilaf, carrots GF 27.

**Eggplant**

Pistachio-crust eggplant rounds on mashed potatoes with broccoli,  
roasted tomato, sautéed kale and spinach; white wine cashew  
cream sauce GF V+ 20.25

**Gnocchi**

Potato-Parmesan gnocchi with wild mushrooms, leeks, shallots, kale, brown  
butter, sage; side greens with pesto dressing V 19. With bacon 22.50

**Stuffed Chicken**

Statler breast with Midnight Farm goat cheese, cranberries and tarragon  
roasted in white wine; squash puree, roasted Brussels sprouts GF 25.

**Pot Roast**

Boyden Farm beef braised with Portobello mushrooms, shallots, port wine  
gravy, beer-battered onion rings; garlic mashed potatoes, carrots 24.75

**Seitan Roast** our own Seitan braised with mushrooms V+ 21.50

**Duck a l'Orange**

Maple Leaf Farm half duckling glazed and roasted with zesty orange  
sauce; wild rice pilaf, roasted Brussels sprouts GF 29.75

**Steak au Poivre**

Boyden Farm New York strip steak, 12 oz, grilled, topped with anchovy  
butter; hand-cut French fries GF 36.75

**Burger**

Boyden Farm Beef | our own Bean Burger | Stonewood Turkey

House-made sesame bun, lettuce, tomato, hand-cut French fries 13.25

Add-ons, each 1.50

Midnight Farm goat cheese ▪ bleu cheese ▪ Cabot sharp cheddar  
bacon ▪ sautéed mushrooms ▪ sautéed or raw onion ▪ chipotle aioli ▪  
pesto ▪ spicy tomato aioli

Gluten-free bun 1.75

Add-ons, each 2.50 sliced avocado ▪ Baldwin Creek fried egg



Mary's private rooms are perfect  
locations for your next gathering.  
Lunch, Dinner, Meetings: 10-50 guests

Kitchen Manager: Carin Fredette  
Bar + Events Manager: Laura Mack  
Co-Owners: Chef Doug Mack  
and Linda Harmon

## upcoming at Mary's

### Winter Wine Pairing Dinner ▶

Saturday January 20 • 6:00

5 course dinner touring the Iberian peninsula through food and wine from Spain and Portugal. Kevin Cleary of VT Wine School is wine host for the dinner. \$69 ++

### Burger & Beer ▶ 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

### Winter Cooking Classes ▶

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

2.5 hour hands-on class includes class prepared lunch with wine; recipe booklet. 11:30 –2:00 \$95 pp

Saturday January 20: "Food of Spain"

Saturday February 17: "One Pot Wonders"

Saturday March 10: "Pasta and Sauces"

### White Season Stay & Dine ▶ January-March

Book a one-night stay and receive a \$25 dining credit toward your dinner. Book two nights, receive \$75.

Not available 2/3 or 2/14. Must request special at booking.

### Pen a Love Poem ▶ February 7-17

Calling all romantic epicureans and aspiring poets. Pen your own love poem over dinner at Mary's. Pair our renowned food with your perfect romantic partner to spark romantic verses. Grand Prize: romantic Baldwin Creek overnight stay!

**Valentine's Dinner ▶ Romantic 5 course menu.**

### Private Parties, Meetings, Gatherings

We love hosting parties and meetings. Breakfast, lunch or dinner - there is a private room waiting for you and your group! Contact us to begin the planning.

### Chocolate Fest ▶

Wednesday-Saturday February 21-24 and February 28-March 3

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

### Stonecutter Spirits Cocktail Dinner ▶

Saturday March 10; 6:00 A spirited collaboration.

4 course dinner, each course paired with a specially created Stonecutter Spirits cocktail. Limited seating. Reservations highly recommended.

## our farm partners

#15 Schoolhouse Maple

Baldwin Creek Farm

Boyden Farm

Cabot Creamery

Earth and Sea Fish Market

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

Wilcox Family Farms Dairy

## spirited producers

**Breweries:** 14th Star | Drop-In | Fiddlehead

1st Republic | Goodwater | Hogback

Offter Creek | Northshire | Queen City

Switchback | Zero Gravity | Trapp Family

Stone Corral | Lawson's

**Cideries:** Citizen Cider | Shacksbury

Champlain Orchards |

**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 | Whistle Pig Distillery

