

SOLSTICE

Rustic ★ Contemporary ★ American

WE ARE GRATEFUL TO ALL OF OUR VERMONT FRESH NETWORK PARTNERS WHO SUPPORT US WITH THEIR HARD WORK, DEDICATION, AND COMMITMENT TO SUSTAINABILITY.

3 COURSE TASTING MENU	45
CHEF'S NIGHTLY TASTES OF THE SEASON'S HIGHLIGHTS	
VERMONT ARTISAN CHEESES.....	3/EA / 4 For 11

GARDEN

APPLE & CRANBERRY SALAD WITH MUSTARD VINAIGRETTE	
FRISÉE, CHAMPLAIN APPLE, CANDIED WALNUTS, DRIED CRANBERRIES, AGED CHEDDAR	9
TOMATO SALAD WITH HONEY DRESSING	
HYDROPONIC TOMATOES, MINT, PINE NUT BRITTLE, CRISP PANCETTA	9

COLD BITES

CHARCUTERIE TRIO	
CORNICHONS, MUSTARD, PICKLED ONIONS, BAGUETTE	10
ARTISAN CHEESE & SAUSAGE PLATE	15
cornichons, mustard, baguette & pickled onions	

WARM BITES

SOUP OF THE DAY.....	7
RHODE ISLAND CALAMARI	
BASIL AIOLI, LEMON FRITO, FRIED PEPPERS	10
BLUE HILL MUSSELS	
RED CURRY, LIME, COCONUT MILK.....	11

ENTREES

SMALL PLATE / LARGE PLATE	
MAINE LOBSTER RISOTTO	
VT MASCARPONE, CLOTHBOUND CHEDDAR.....	24
NEWFOUNDLAND STEELHEAD TROUT	
HAZLENUT ROMESCO, FRIED ARTICHOKEs, CHIVE OIL.....	24
MISTY KNOLL CHICKEN WITH ROSEMARY GLACE	
ROASTED VALLEY DREAM BEETS, SHAVED FENNEL.....	20
BOYDEN FARM BEEF TENDERLOIN WITH RED WINE SAUCE	
PEAS, POTATO CREAM, FRIED ONIONS	34

SIDES.....	5
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BUTTERWORKS POLENTA CAKES	
FINGERLING POTATOES	
TRUFFLED MAC & CHEESE	
SEASONAL VEGETABLES	
WILTED GREENS	

**Please advise your server if you have any dietary concerns or food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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SOLSTICE USES LOCAL & NATURAL PRODUCTS WHENEVER POSSIBLE

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