

Old Tavern Summer Menu

Starters

Soup of The Day

Chef's Daily Creation \$7

Caprese Salad

Heirloom Tomatoes, Fresh VT Mozzarella, Basil,
Garden Greens, Virgin Olive Oil, Balsamic \$14

Watermelon Salad

Baby Arugula and Nasturtiums, VT Chevre, toasted Pistachios,
White Balsamic Mint Vinaigrette \$14

VT Cheeseboard

Rotating Selection of Vermont's Finest Cheeses, served with
Marinated Olives, Apricot Chutney, Grapes and Crostini \$15

(Ask Server for Daily Selections)

Orange Chili Shrimp

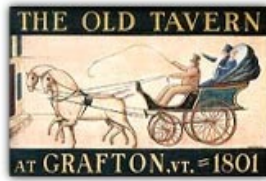
Ginger Black Rice, Snap Pea and Red Pepper Slaw \$15

Scallop Ceviche

Thinly sliced Scallops Dressed in Lemon and Fresh Herbs,
with Sumac Pine Nuts and Cucumber \$15

Chicken Liver Pate

VT Maple Grained Mustard, Bread & Butter Pickles, Crostini \$14



Entrees

Pork Flat Iron

Grilled Vidalia Onions, Sautéed Herbed Tomatoes,
Micro Greens, Balsamic Drizzle \$25

Smoked Chicken

Apple Wood Smoked ½ Chicken, Picatta Style, with a Lemon,
Caper and Fresh Herb Butter, over Wilted Kale & Crispy Potato Straws \$25

Seared Salmon

Coconut Lemon Grass Sticky Rice, Sweet Jalapeno Sauce,
Roasted Pepper and Watercress Salad \$25

Ravioli

VT Fresh Spinach Ravioli with Roasted Garlic and Sundried Tomato, in a Basil Pesto Cream,
topped with Caramelized Onions, Swiss Chard, Shaved Parmesan, and Kalamata Olives \$24

Herbed Polenta

Seared Polenta, Roasted Grape Tomatoes, Wild Mushroom Ragout,
Goat Cheese Cream, Baby Greens \$21

Filet Mignon

Truffle Cheddar Potato Gratin, Herbed Butter,
Cabernet Jus, Seasonal Vegetable \$28

The Old Tavern is a member of the Vermont Fresh Network, which supports sustainable local farms and food producers. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

