



---

## *Fall Menu*

---

### **STARTERS**

#### **BUTTERNUT APPLE BISQUE**

Garnished with Nutmeg Crème Fraiche \$7

#### **SPINACH SALAD**

Baby Spinach tossed with Crispy Pancetta, VT Blue Cheese,  
Dried Apricots and Raspberry Vinaigrette \$14

#### **AUTUMN SALAD**

Baby Arugula, Roasted Beets, Pickled Butternut Ribbons, Dried Cranberries,  
Sunflower Seeds and Maple Sage Vinaigrette \$14

#### **VT QUAIL**

Seared Cavendish Quail with a Saffron Pickled Quail Egg,  
Frisee and Beet Puree \$15

#### **SALMON QUENELLES**

Sesame Salmon Quenelles in an Anise tinted Salmon Broth  
with Shaved Bok Choy \$14

#### **GRAFTON VILLAGE CHEESE BOARD**

Three of Grafton's Finest Cheeses, served with Marinated Olives,  
Apple Chutney, Dried Figs and Crostini \$15  
(Ask Server for Daily Selection)

The Old Tavern is a member of the Vermont Fresh Network, which supports sustainable local farms and food producers.





---

## *Fall Menu*

---

### **ENTREES**

#### **PORK SHANK**

VT Pork Shank in a Balsamic Rosemary Braise with  
Roasted Peppers and Sorrel over Gorgonzola Risotto \$25

#### **VENISON**

Pan Seared Hollander Farms Venison Loin with Oyster Mushrooms,  
Dried Cherry Demi Glace and Grilled Sweet Potatoes \$27

#### **SEA BASS**

Oven Roasted Sea Bass with Roasted Spaghetti Squash,  
Purple Potatoes and Charred Carrot Puree \$27

#### **PUMPKIN GNOCCHI**

Sautéed Kale, Wild Mushrooms, Dried Cherries,  
and Pecans in a Nutmeg Cider Cream \$23

#### **SCALLOPS**

Seared Diver Scallops with Watercress, Black Rice,  
Chimichurri and Tomatoes \$26

#### **FILET MIGNON**

Grilled Beef Tenderloin, Rosemary Whipped Potatoes,  
Roasted Baby Carrots, Green Peppercorn Shallot Jus \$28

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.