



PHELPS BARN

— AT THE GRAFTON INN —

SOUP & SALAD

BUTTERNUT APPLE BISQUE	\$7
Garnished with Nutmeg Crème Anglaise	
SOUP OF THE DAY	\$7
Chef's Daily Creation	
GARDEN SALAD GF	\$12
Assortment of Garden Greens, Cherry Tomatoes, Cucumber and Radish Curls and Balsamic Vinaigrette	
SPINACH SALAD	\$14
Baby Spinach Tossed with Crispy Pancetta, VT Blue Cheese, Dried Apricots and Raspberry Vinaigrette	
AUTUMN SALAD GF	\$14
Baby Arugula, Roasted Beets, Pickled Butternut Ribbons, Dried Cranberries, Sunflower Seeds and Maple Sage Vinaigrette	
CAESAR SALAD	\$13
Crisp Romaine, Shaved Parmesan, Herbed Croutons and Creamy Caesar Dressing	

Add shrimp or grilled chicken to salad \$5

Add grilled tuna to salad \$7

SIDES

SIDE GARDEN SALAD GF	\$5
HAND-CUT FRENCH FRIES GF	\$5
SWEET POTATO FRIES GF	\$5
ONION RINGS	\$5
SEASONAL VEGGIE	\$3

APPETIZERS

GRAFTON VILLAGE CHEESE BOARD	\$15
Rotating Selection of Grafton's Finest Cheeses, Served with Marinated Olives, Apple Chutney, Dried Figs and Crostini (Ask Server for Daily Selections)	
CRISPY WINGS	\$12
(Choice of Traditional Wings GF or Boneless Tenders) Buffalo, Cider BBQ, or Sweet Chili, served with Buttermilk Blue Cheese Dressing, Carrots and Celery	
CARNE ASADA TACOS	\$14
Spicy Steak, Black Bean Pico De Gallo, Shredded Lettuce, Cilantro Sour Cream	
POTSTICKERS	\$13
Crispy Asian Pork Potstickers, with a Soy Ginger Dipping Sauce	
BAKED BRIE EN CROUTE	\$14
Brie Wrapped in Puff Pastry, with Crostinis and Sweet Onion Jam	
PHELPS FRIES GF	\$8
Hand Cut Fries, Smothered in Grafton Cheddar Sauce, with Applewood Bacon and Scallion Crème Fraiche	
MUSSELS	\$14
Tossed with Kale, Sundried Tomatoes, Roasted Shallots, and Olives in a Marsala Pan Butter	
SZECHUAN TUNA	\$15
Seared Ahi Tuna Encrusted with Szechuan Peppercorns over Asian Vegetable Slaw and Wasabi Aioli	



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SANDWICHES

*Sandwiches Served with Choice of Hand Cut Fries,
Kettle Chips, or Mixed Green Salad
Substitute Onion Rings or Sweet Potato Fries \$2*

PHELPS BURGER **\$15**

Vermont Beef, Grafton Cheddar Cheese, Lettuce, Tomato, Onions, and a Pickle on a Brioche Bun
*Vegetarian Burger Available Upon Request

*(Toppings: Applewood Bacon \$2, Gluten Free Bun \$2,
Caramelized Onions \$1, Mushrooms \$1, Fried Egg \$1)*

SALMON BURGER **\$14**

Pan-Seared Salmon Patty with Watercress, Pickled Red Onion and Cilantro Yogurt, on a Kaiser Roll

TURKEY PANINI **\$15**

Roasted Turkey, Cranberry Mayo, Green Apple, Maple Smoked Cheddar and Bacon on Multi Grain Bread

FALAFEL WRAP **\$15**

Crispy Fried Falafel with Mediterranean Vegetables Marinated in a Greek Vinaigrette, Feta Cheese, and Kale in a Spinach Wrap

We would like to extend a special thanks to the local farms, artisans, and vendors that we proudly support. The community connection is very important to us.



ENTREES

PORK CHOP GF **\$26**

Sage Brined Pork Loin Chop with Roasted Sweet Potatoes, Caramelized Pears, and Gorgonzola Sage Demi Glace

SAGE CHICKEN GF **\$25**

Sage Rubbed Bone-In Chicken Breast with Caramelized Apples and Brie, Butternut Puree and Pecan Fregola Risotto

FISH AND CHIPS **\$17**

Crispy Ale Battered Haddock Fingers, Hand Cut Fries, Tartar Sauce and Lemon

RAINBOW TROUT GF **\$24**

Seared Trout Stuffed with Leeks, Lemon and Herbs, over Black Rice with Roasted Baby Carrots, and Pea Puree

BOLOGNESE **\$20**

VT Lamb and Pork Ragout over Fresh Pappardelle Pasta topped with Ricotta and Shaved Parmesan

PUMPKIN GNOCCHI **\$23**

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

FILET MIGNON GF **\$28**

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