

## 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**

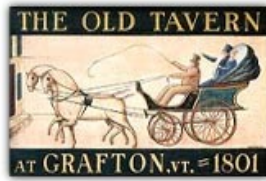
Ginger Black Rice, Snap Pea and Red Pepper Slaw \$15

#### **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.

