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## Winter Menu

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### STARTERS

#### **BUTTERNUT APPLE BISQUE • \$7**

Garnished with Nutmeg Crème Anglaise

#### **KALE & FRISEE SALAD • \$14**

With Toasted Pistachios, Pancetta, Pickled Red Grapes,  
and Sweet Lemon Honey Vinaigrette

#### **SCALLOPS • \$16**

Seared Scallops over Black Bean Mash with Pico De Gallo,  
Cucumber Ribbons, and Chimichurri

#### **GRAFTON VILLAGE CHEESE BOARD • \$15**

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.



*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.*



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*Winter Menu*

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**ENTREES**

**SALMON ROULADE • \$26**

Goat Cheese and Chive Stuffed Salmon Herbed Wild Rice,  
Baby Sorrel, with Sweet Orange Anise Reduction

**PORK CHOP • \$26**

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

**WILD MUSHROOM RAVIOLI • \$23**

Roasted Parsnips, Oyster Mushrooms, Baby Arugula,  
and Pomegranate Seeds, in a Smoked Gouda Cream

**BRAISED CHICKEN • \$25**

Slow Braised Chicken Legs in a  
Tomato Eggplant Ragout over Basil Spätzle

**FILET MIGNON • \$28**

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