



Pure Seasonal  
American Cuisine

# An Early Winter Supper

## Small Plates / Salads

### Soup of the day 7

#### Traditional Caesar salad 9

lemon, roasted garlic-thyme croutons, Parmigiano-Reggiano, Boquerones (white anchovies) upon request

#### Classic cold smoked salmon plate 13

preserved red onion, capers, pistachios, VT B&C Co. goat cheese, toast points

#### Cheese plate M/P

A Chef's selection of fine, artisanal cheeses from Vermont, New England and around the world served with the appropriate accoutrements

#### Antipasto 13

Prosciutto di Parma, sopressata, Maplebrook Farms mozzarella, kalamata olives, pistachios, marinated peppers, capers, crostini

#### Fried wild calamari 10

sweet peppers, shallots, Grana padano, remoulade

#### Mixed greens 8

radish, balsamic vinaigrette, sea salt

#### Jumbo wild-caught Gulf shrimp 16

sweet & spicy barbeque sauce, green tomato chutney, arugula, lemon, extra virgin olive oil

## Large Plates

### Pan-roasted wild Coho salmon 21

buttermilk whipped Yukon gold potatoes, citrus beurre blanc, spaghetti squash

### Greenfield Highland Beef 8oz hamburger 12

cheddar cheese, bulky roll, hand-cut fries, spicy ketchup  
~ sub blue cheese +1.50 ~ ~ add VT Smoke & Cure bacon +2.50 ~

### Fresh house-made fettucini 18

all natural chicken breast, VT Smoke & Cure spicy sausage, butternut squash, sweet baby carrots, radicchio, fresh thyme, parmesan cheese

### Northeast Family Farms bone-in pork loin 19

buttermilk mashed potatoes, caramelized cauliflower, apple-pear chutney

### Farfalle pasta 15

butternut squash, broccoli, eggplant, wild mushrooms, Vermont blue cheese

### Chanterelle mushroom & hand-harvested diver scallop risotto 20

butternut squash, cauliflower, leeks, fennel, pancetta

### Chef's cut-of-the-day M/P

appropriate accompaniments

Executive Chef/Owner - Aaron Millon

We are members of the Vermont Fresh Network, LocalFirst Vermont and Slow Food – committed to our local farmers and growers and supportive of a biodiverse, sustainable food supply.

Enjoy rediscovering the pleasures of the table!  
An 18% gratuity may be added to parties of 6 or more.

#### Did you know...

All of our meat comes from New England - either from Greenfield Highland Beef, Gopher Broke Farm or Northeast Family Farms

#### Restaurant Phoebe

is a Community Supported Restaurant. You can become a **member** of the restaurant and enjoy special discounts or **pre-purchase meals** similar to a large gift certificate. Or both! Ask your server for details and a **Supporter Form**.

#### Did you know...

We paid over \$16,000 in credit card fees last year! We gladly accept (and appreciate) cash or a local check. Help us keep our prices down if you can. Thanks!