



Vermont Artisan Soft & Hard Cheese Plate
Chef's Selection Served with Accoutrements
\$16

Charcuterie Plate & Accoutrements
Pork & Pistachio Pâté
Lamb Sausage
House Smoked Duck Breast
\$16

Petite Crispy Green Tomato Sandwiches
Fresh Maplebrook Farms Mozzarella
Tomato Jam & Spiced Rémoulade
\$10

Steamed Mussels & Red Hen Bread
Maine Rope Mussels Steamed
Flavored with Hourglass Ale & Créole Butter
\$16

Beignet
Spring Asparagus Beignet with Ramp Aioli
\$9

Simply Greens
Served with Our Seasonal Vinaigrette
\$9

Add on to any salad *Smoked Misty Knoll Farms Chicken* \$5
House Smoked Scallops \$7

Beet Salad
Vermont Herb & Salad Arugula,
Organic Beets, Candied Walnuts,
& Boucher Blue Cheese Dressing
\$10

Trio of Mini Burger
Beef with Rosemary Pesto
Lamb with Mint Mojo
Misty Knoll Farms Turkey Burger
Fried Onion Straws
\$12

Sandwich of the Day
Served with Seasonal Greens or Soup of the Day
\$15

**CW: Denotes dishes that are designed for our Cooper Wellness Nutritional Program.
Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness.