

SOLSTICE

Welcome to Solstice, where you will enjoy a genuine "farm-to-table" experience. We believe in elegant, yet simple cuisine that is inspired by the natural flavors of fresh and locally-grown ingredients, and the unique tastes of Vermont's artisan growers.

Prix Fixe

Three Courses Luncheon
Chef's Creation of Today's Freshest Ingredients
\$35

Starters

Vermont Sharp Cheese Plate
Cob Hill Ascutney Mountain, Hartland
Twig Farm Tomme, Cornwall
Shelburne Farms Cheddar, Shelburne
\$16

Steamed Mussels & Organic Bread
Chatham Mussels with Maple Mustard Cream Sauce
\$16

Galette
Potato & Apple Cake with Melted Blythedale Farm Camembert
Fried Maple Meadow Farm Egg & Onion Jam
\$13

Soup of the Day
Red Hen Bread & Vermont Butter
\$8

Simply Greens
Served with Our Seasonal Vinaigrette
\$9

Beet Salad
Vermont Herb & Salad Arugula
Red and Golden Beets, Spiced Candied Walnuts
Boucher Farm Blue Cheese Dressing
\$10

Entrées

The Vermonter Burger
Dry-Aged Beef, Vermont Smoke & Cure Bacon
Aged Grafton Cheddar, Baby Greens
Greenhouse Tomato, Pickled Red Onion,
Ramp Aioli on Toasted English Muffin
Hand Cut Fries Three Ways
\$17

Spring Vegetable Gnocchi
Home - Made Gnocchi, Pea Tendrils, Roasted Tomato
Lemon Zest, Shaved Aged Cheddar
\$ 18

Smoked Chicken Tagliatelli
Smoked Misty Knoll Chicken, Arugula, Fennel
Red Pepper Sauce & Crumbled Chèvre
\$19

Daily Double
Today's Sandwich Served with Tomato Bisque
\$17

Wood Creek Farm Steak Sandwich
Open Faced Baguette with Sliced Grilled Steak
Herbed Organic Boursin Cheese, Caramelized Onions,
Baby Greens & Cherry Tomato Relish
\$22

Grilled Trout
Tarragon Marinated Trout, Herb Spätzles
Wilted Greens & Lemon Butter
\$21

**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.*