

TAKEOUT MENU

HOMESTYLE HOTEL

Hours: Thursday - Sunday 5pm - 8:30pm

Here's How This Works:

- Order Online on our website anytime or call to place your order after 3pm. Pick-up 5-8:30pm
- You will receive a scheduled pickup time online, where you will also pre-pay to ensure contactless pickup.
- Your order will be placed on our pickup table on the front porch at your designated pickup time.
- We are now accepting limited reservations for parties of 6 or less to dine outside on our patio. Email us to request a reservation. We ask that everyone wear masks to pickup and whenever not seated at a table.

BEER AND WINE

CANS OF BEER

- HEADY TOPPER \$8**
[Double IPA] Alchemist, VT | 8%
- DOUBLE SHUSH \$6**
[IIPA] Frost Beer Works, VT | 8%
- SAISON DUPONT \$7**
[Farmhouse Saison] Belgium | 6.5%
- VERMONT CIDER \$6**
[Barrel Aged Cider] Shacksbury, VT | 6%
- DRY ROSÉ CIDER \$6**
[Dry Cider] Shacksbury, VT | 5.5%
- SUPER SESSION #6 \$5**
[Session IPA] Lawson's Finest, VT | 4.8%
- GREEN STATE \$4**
[Lager] Zero Gravity, VT | 5%
- DALE'S PALE ALE \$5**
[APA] Oskar Blues, CO | 6.5%
- PBR 6-Pack \$6**
[Lager] Pabst, WI | 100%
- TECATE \$2**
[Lager w/ lime wedge] Mexico | 5%
- BACKACRE \$20 (750ml)**
[Golden Sour Ale] Weston, VT | 8%
- DUCHESSE DE BOURGOGNE \$20 (750ml)**
[Flanders Sour Red Ale] Belgium | 6.2%

RED BY THE

BOTTLE

- STRAIGHT SHOOTER ~~\$42~~ \$30**
[PINOT NOIR] Oregon
- VOTRE SANTÉ ~~\$42~~ \$30**
[PINOT NOIR] California
- CRIOS ~~\$36~~ \$25**
[MALBEC] Argentina
- FREAKSHOW ~~\$50~~ \$35**
[CABERNET SAUVIGNON] CA
- IL NOVE FRATELLI ~~\$98~~ \$80**
[NERELLO] Corsica

WHITE BY THE BOTTLE

- LOVE ~~\$40~~ \$27**
[BLEND] CA
- KOBAL ~~\$40~~ \$27**
[PINOT GRIGIO] Slovenia
- PRESQU'ILE ~~\$50~~ \$35**
[CHARDONNAY] CA
- FONT MARS ~~\$36~~ \$25**
[PICPOUL DE PINET] France
- SEGURA VIUDAS SPLITS \$6**
[CAVA BRUT] Spain
- ZARDETTA \$6**
[PROSECCO BRUT]
- MOËT & CHANDON ~~\$120~~ \$99**

COCKTAILS

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PERSIAN LEMON

Vodka, Pomegranate, Lemon, Pineapple

GOOD OL' BOY \$12 / \$42 / \$75

Brown Buttered Bourbon, Amaro, Spiced Burn't orange Syrup,
Pear, Lemon, Bitters

DR. FEELGOOD

Mezcal, Fino Sherry, Suze, Genepy de Alpes, Avocado,
Lemon, Cucumber, Jalapeño Agave

DEADBEET

Tequila, beet+habanero shrub, triple sec, lime, bitters

PAPER PLANE

Bourbon, house Amaro blend, Aperol, lemon

MARGARITAS

Choice of classic margs, mezcal margs, or spicy habanero margs

EMERALD PINES

Gin, celery, sage, orange, lemon

ESPRESSO MARTINI

Vodka, Carrier Roasting espresso, Coldbrew coffee liqueur, Maple Creme

Single cocktail \$11 / 4-batch \$40 / 8-batch \$75

DINNER

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HOUSE FOCACCIA BREAD 4 [v]

Baked with herbs

LITTLE LEAF FARM SALAD 14 / Half 9 [v/GF]

Little Leaf greens, asparagus, shaved fennel, herbs, pepitas, radish, pickled red onions, parmesan dressing

BEET SALAD 13 [v/GF/*]

Roasted beets, roasted sweet potatoes, quinoa, feta cheese, brown buttered walnuts, herbs, lemon dressing

BROCOLLI SALAD 12 [GF]

Applewood smoked bacon, dries cranberries, red onion, crispy garlic, house Plymouth Big Bleu cheese dressing

GREEN BEAN SALAD 10 [v]

Radish, green onion, cucumber, miso vinaigrette, toasted sesame seeds

HAND ROLLED CAVATELLI 23 [v]

Chef's mix mushroom medley, peas, asparagus, lemon zest, parsley, parmesan broth

SEARED FAROE ISLAND SALMON 25 [GF]

Roasted potatoes, charred cherry tomatoes, sautéed green beans, cucumber-dill tzatziki

PAN FRIED POLENTA CAKE 22 [v/GF]

Creamy parmesan polenta cake, sautéed summer squash, zucchini, red peppers, shiitake mushrooms, salsa rosa [sun dried tomato, roasted red pepper, chili flake, oregano, vinegar]

GRILLED RIBEYE 29 [GF]

NorthEast Family Farms sirloin, sweet potato wedges, balsamic shallots, watercress, house ramp butter, jus

HAND ROLLED FETTUCCINE 32

Butterflied shrimp, P.E.I mussels, spicy tomato sauce, parsley, parmesan, breadcrumbs [Feeds two to three! Chef's choice vegetarian option w/ white wine butter broth available for \$30]

ROASTED HALF CHICKEN 36 [GF]

Half roasted chicken, oregano, thyme, roasted potatoes, roasted buttered tomatoes, roasted garlic, olives, artichoke hearts, jus

DESSERT

RHUBARB CAKE [v]

Vanilla cake with fresh rhubarb and vanilla crème anglaise

CHOCOLATE MOUSSE 8 [v/GF*]

Walnut brittle