



The Cellar

APPETIZERS AND SNACKS

PRICED PER DOZEN

Caprese Skewers \$35 (vegetarian, gf)

Skewered Maplebrook mozzarella, fresh basil and cherry tomatoes drizzled with balsamic reduction.

Smoked Salmon and Herbed Cream Cheese \$35 (gf)

Layered smoked salmon and herbed cream cheese with cucumber, capers, and pickled red onion on crostini.

Broccoli Cheddar puffs \$20 (vegetarian)

Puff pastry bites stuffed with broccoli and cheddar cheese.

Pretzel Bites \$15 (vegetarian)

Bite sized Bavarian-style soft pretzels and cider mustard.

All Times Wings \$18 (gf)

Cider brined chicken wings tossed in your choice of Fiery Apple Buffalo, BBQ or Green Mountain Dry Rub. Comes with celery, carrots and house ranch.

Teriyaki Chicken Skewers \$35 (gf)

Grilled local chicken breast smothered in teriyaki sauce and fresh scallions.

PRICED SMALL AND LARGE

Steak Fry Poutine -Small \$45/Large \$80 (gf)

Thick cut steak fries covered in Maplebrook cheese curds. Comes with house made duck gravy to pour over top.

14th Star Maple Breakfast Stout BBQ Meatballs - Small \$85/Large \$170

Mini meatballs tossed in 14th Star Maple Breakfast Stout BBQ sauce. Comes with spicy ranch.

Veggies and Dip - Small \$35/Large \$70 (vegetarian, can be gf with sesame crackers)

Fresh veggies, house ranch, hummus and crackers.

Cheese, Charcuterie and Fruit - Small \$170/\$Large \$340 (can be gf with sesame crackers)

Cabot Cheddar, Jasper Hill Bayley Hazen Blue and Springbrook Farms Raclette with thinly sliced sopresata, capicola and prosciutto. Comes with fresh fruit, crackers, house apple butter and cider mustard.

Baked Apples and Brie - ONE SIZE \$65 (vegetarian)

A wheel of puff pastry wrapped baked brie with roasted apples.

SLIDERS, SAMMIES AND TACOS

PRICED IN QUANTITIES OF 10

Pulled Pork Sammies \$40

14th Star Maple Breakfast Stout BBQ pulled pork with fresh cabbage slaw on Mansfield Breadworks brioche buns.

Lamb French Dip Sliders \$45

Thinly sliced Tulsi cider braised lamb, in mushroom jus, topped with grilled portobello mushrooms, bourbon caramelized onions and swiss cheese on Mansfield Breadworks brioche buns.

Steak Hopper \$55

Grilled flank steak sliced thinly in Lake Hopper jus with bourbon and caramelized onions. Comes with Mansfield Breadworks brioche slider buns.

Sliders \$50 - Choice of setup for our House Burgers. (Ask us what's on the menu!)

Build Your Own Taco Station

Classic Cider Can Chicken with pico de gallo, sour cream and lettuce. \$35

Duck Confit with daikon slaw, chipotle brussels sprouts and sour cream. \$40

Crispy tofu with sautéed mushrooms, onions and spinach. \$30 (vegetarian)



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MAINS

PRICED SMALL AND LARGE. EACH MAIN COMES WITH A CHOICE OF SIDE

Cottage Pie - Small \$110/Large \$220

Seasoned ground LaPlatte beef with carrots and turnips covered in creamy herbed mashed potatoes.

Pork Roll UP - Small \$130/Large \$260 (gf)

Roasted butterflied pork loin wrapped around sautéed mushrooms and spinach drizzled with Unified Press apple syrup.

Dirty Honey Salmon - Small \$170/Large \$340 (gf)

Pan seared and roasted salmon glazed with Dirty Mayor, lemon and honey sauce.

Prima Pasta - Small \$140/Large \$280 (vegetarian)

Rotini pasta tossed with Brosé beurre blanc, tomato, spinach, mushroom and onion.

Roasted Cider Can Chicken - Small \$185/Large \$370 (gf)

For Shore "beer can" roasted chicken. Both sliced and pulled pieces.

Brown Butter Gnocchi - Small \$150/Large \$300 (vegetarian)

Hand made gnocchi tossed in a brown butter sauce with butternut squash and fried sage.

Brussels Sprout and Mushroom Ragout - Small \$140/Large \$280 (vegetarian, gf)

Brosé cider sautéed bussels sprouts, mixed mushrooms and amaranth topped with dried cherries and goat cheese.

SIDES

ONE SIZE

Mashed Potatoes \$35 (vegetarian)

Traditional whipped mashed potatoes with roasted garlic and herbs.

Honey Ginger Carrots \$35 (vegetarian, gf)

Sliced carrots cooked in Dirty Mayor and finished with honey and lemon.

Cheesey Tomato and Zucchini \$45 (vegetarian, gf)

Medallions of zucchini simmered in tomato sauce and finished with mozzarella cheese.

Bacon Green Beans \$45 (gf)

Roasted tender green beans with bacon bits.

Fried Brussels Sprouts \$40 (vegan, gf)

Fried brussels sprouts tossed in chipotle vinaigrette.

VT Mac and Cheese \$45 (vegetarian)

Rotini pasta in creamy Cabot Cheddar cheese sauce.

House Salad \$40 (vegetarian, gf)

Local mixed greens tossed in house vinaigrette with tomato, cucumber, red onions and pickled carrot. (small or large)

DESSERTS

PRICED PER DOZEN

Lemon Tart with almonds and blueberry compote. \$45 (vegetarian, gf)

Chocolate Mousse topped with house whipped cream. \$50 (vegetarian, gf)

Apple Turnovers with brown sugar crust. \$40 (vegetarian)