

# DEWEY'S DINNER

## SOUPS & SALADS

soup du jour 8

*ask your server for tonight's selection*

french onion soup 12

*crostini with Gruyère*

house salad 8<sup>VG</sup>

*mixed greens, cucumbers, tomatoes, carrots, balsamic dressing*

thai chopped salad 14<sup>VG</sup>

*Napa cabbage, romaine, edamame, carrots, cucumbers, roasted peanuts, fried rice noodles, sesame soy vinaigrette*

beet salad 14<sup>V</sup>

*arugula, pickled beets, shaved candied beets, shaved radishes, goat cheese, sunflower seeds, lemon walnut vinaigrette*

wedge salad 12

*Boston bibb lettuce, bacon, candied walnuts, pickled onions, herb buttermilk dressing*

caesar salad 10

*romaine lettuce, parmesan, anchovies, croutons, house made caesar dressing*

add to any salad

*grilled chicken 6 • grilled shrimp 9 • salmon 12*

## SMALL PLATES

shrimp & grits 14<sup>GF</sup>

*grilled shrimp, cheddar grits and fresh tomato salsa*

crab cakes 15

*served with chipotle citrus remoulade sauce*

sweet potato & black bean quesadilla 12<sup>V</sup>

*chipotle seasoned, served with salsa fresca, avocado lime crema*

caribbean pork tostada 11

*served with a roasted mango chutney and pickled onion jalapeños*

fried brussels sprouts 10

*topped with bacon, shaved parmesan, balsamic reduction*

mediterranean platter 14<sup>V</sup>

*marinated olives, pickled vegetables, feta cheese, hummus, grilled naan bread*

**GF** - GLUTEN FREE    **V** - VEGETARIAN    **VG** - VEGAN

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.

*All checks subject to Vermont state tax.*

*Consuming raw or undercooked items including meats, poultry, seafood or eggs may increase your risk of food borne illness.*

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## ENTRÉES

grilled new york strip steak 28<sup>GF</sup>

*topped with a port wine demi-glace, served with roasted brussels sprouts and gorgonzola au gratin potatoes*

pan seared scallops 26<sup>GF</sup>

*served with fingerling potatoes, caramelized cipollini onions, bacon, baby kale, maple butter emulsion*

grilled salmon 24

*with warm farro salad and smoked tomato romesco*

grilled blackened pork tenderloin 21<sup>GF</sup>

*topped with jalapeño bacon jam, served with cheddar grits and wilted spinach*

jambalaya 21<sup>GF</sup>

*shrimp, smoked andouille sausage, creole sauce, short grain rice*

hickory smoked cornish hen 22<sup>GF</sup>

*honey peppercorn glaze, served with roasted sweet potatoes, buttered green beans*

bolognese 22

*with fettuccine and marinara, topped with parmesan*

vermont fresh mushroom, chèvre & artichoke ravioli 18<sup>V</sup>

*with roasted wild mushrooms, arugula pesto sauce, shaved parmesan*

stuffed acorn squash 18<sup>VG</sup>

*curried quinoa stuffing with chickpeas, baby kale, peppers, roasted beets, toasted almonds, topped with a pomegranate molasses drizzle*

## SIDES

hand cut fries 6

sweet potato fries 6

coleslaw 6

warm farro salad 6

roasted sweet potatoes 5

sautéed baby kale 5

roasted brussels sprouts 5

gorgonzola au gratin potatoes 6

roasted fingerling potatoes 6

wilted spinach 6

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