

Small Plates

Chicken Wings

(6 \$11 or 12 \$15)

Choice of Buffalo, Barbeque, or Garlic Honey

Coconut Shrimp \$10

4 Jumbo Coconut Shrimp served with Horseradish Orange Marmalade

Brussel Sprouts \$15

Baby Brussel Sprouts, Topped with Nutritional Yeast, Parmesan, Toasted Pine Nuts, And Smoked Maple Syrup

Poutine \$14

Cheese Curds, Fries & Beef Gravy

Salads

Caesar Salad \$13

House Salad \$13

Mixed Greens, Mushrooms, Pickled Red Onion, Roasted Red Peppers, Tomatoes, Goat Cheese served with Maple Balsamic Vinaigrette

Entrees

Fettuccine Alfredo \$17

House Alfredo Sauce, Parmesan Cheese,
Add Chicken \$5
Add Cajun Chicken \$6

Pub Burger \$18

Boyden Farm (Cambridge, VT) 8oz burger, Cheddar, lettuce, Tomato, Pickled Onion, House Sauce served with Fries & a Pickle
Add Bacon \$3

Roasted Chicken \$22

Triple J Pastures (Irasburg, VT) Roasted Chicken Half Served over Parmesan Polenta with Mushroom Sauce & Broccolini

Beef Bourguignon \$19

Snug Valley Farm (Hardwick, VT) Beef Stewed with Red Wine over Garlic Mashed Potatoes, served with Broccolini

Hazelnut Crusted Salmon \$22

served with Frangelico Orange Butter Sauce, over Herbed Jasmine Rice & Side of Broccolini

Guinness Shepherd's Pie \$19

Triple J Pastures (Irasburg, VT) ground lamb cooked in Guinness Stout gravy, topped with Garlic Mashed Potatoes

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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