



Sample Menu

- ◆ Domaine House Salad– Mixed baby greens with roasted beets, grilled asparagus, marinated white beans tossed in a red wine vinaigrette \$8
- ◆ Caesar Salad topped with Garlic Crostinis \$8
- ◆ Roasted Butternut Squash Soup topped with crème fraiche \$8
- ◆ Vermont Beef Stew \$12
- ◆ “Vermont Smoke and Cure” Ham Panini served with house-made pickles. \$9
- ◆ Grilled Chicken Panini topped with cheddar, roasted red peppers, and pesto, served with house-made pickles. \$9
- ◆ Sliders: Lamb Burger with Mango Habanero Ketchup, and Barbecued Pulled Pork, your choice of two. Served with house-made pickles. \$12
- ◆ Roasted Beet and Green Mountain blue cheese Risotto \$12
- ◆ Shiitake, Portobello, and Oyster Mushroom Risotto \$12
- ◆ Artisan Cheese Plate– Spanish Manchego, Vermont aged cheddar, Blue Moon Sheeps Milk blue cheese, served with roasted almonds, honeycomb, and quince paste \$18
- ◆ Charcuterie Plate- Prosciutto, Soppressata, Bresaola, and Saucisson served with Mango Habanero chutney and Fox Hollow mustard. \$16
- ◆ Smoked Salmon with Vermont crème fraiche and capers \$12
- ◆ Duck and Chicken Pate with black truffles \$12

Desserts

- ◆ Vermont Apple Crisp with Pecan-Oatmeal Crumb topping served with Vermont vanilla ice cream \$7
- ◆ Carrot Cake with cream cheese topping. \$7
- ◆ Domaine Cookie: Shaved dark and white chocolate, almond toffee, sun dried cherries, oats, sunflower seeds. \$2