

# SUMMER

edson hill

## small plates

### Bar Bites | 12

rosemary citrus olives | spiced marcona almonds  
marinated mushrooms

### Fried Cauliflower | 10

chipotle citrus aioli

### Chilled Watercress Soup | 10

coconut cream | pine bud syrup

### Malt Vinegar Fries | 9

roasted garlic-dill aioli

### Scallop Ceviche | 14

compressed charred cantaloupe | lime | pickled jalapeño  
toasted pine nuts | red onion cilantro |  
house made crackers

### Sauteed P.E.I. Mussels | 13

spring onion | oven roasted tomatoes  
saffron cream broth | grilled bread

### Fried Rabbit Livers | 13

beetroot slaw | pickled curried carrots | parsley crème

### Crab Toast | 16

maine crab salad | avocado puree | micro-basil blood  
orange gel | pickled fennel | elmore mountain toast

### Simple Green Salad | 8

seasonal vegetables | whole grain mustard vinaigrette

### Burrata Panzanella Salad | 14

maplebrook farms burrata | croutons | radish | snap peas  
cherry tomatoes | pickled shallots | basil vinaigrette

### Baby Kale & Asparagus Salad | 13

crispy prosciutto | roasted chanterelles  
toasted pine nuts | chevre | truffle vinaigrette

### Arugula & Mint Salad | 12

feta | poached tart cherries | toasted quinoa  
mint vinaigrette

## non-alcoholic refreshers

### Edson Hill Shirley Temple | 6

gus extra dry ginger ale | homemade grenadine  
bordeaux cherry

### Grapefruit Ginger Sparkler | 6

grapefruit juice | fresh lime | ginger beer

### Maple Lemonade | 6

fresh lemon | vermont maple syrup

### Walk in the Woods | 8

fever tree tonic | fresh forest elixir  
rosemary honey spritz

### Citrus Blossom | 8

fever tree elderflower tonic | pomegranate syrup | lime  
citrus orchard elixir | citrus orchard spritz

### Aqua ViTea Preach Mint Kombucha | 6

### Sodas | 3

GuS Dry Cranberry Lime | Boylan's Ginger Ale  
Reed's Ginger Beer | Maine Root Root Beer |  
Maine Root Mexicola | Fever Tree Tonic |  
Fever Tree Elderflower Tonic

## big plates

### Edson Hill Burger | 17

local grass fed beef | crispy shallots | truffle butter  
mansfield dairy chin clip | house-made brioche roll mixed  
green salad

### Olive Oil Poached Salmon | 29

caramelized onion farro | preserved lemon  
snap peas | chive emulsion

### Shrimp Cavatelli Pasta | 27

basil pesto | arugula | oven dried tomatoes  
crispy pancetta | poached egg | parmesan crisp

### Braised & Roasted Rabbit | 39

beluga lentils | kale | lemongrass & ginger consume  
five spice butter

### Lamb Stew | 39

pearl onions | parsnips | carrots | broccoli raab  
smoked fingerling potatoes | mint pistou

### Grilled Hanger Steak | 40

white onion soubise | pink peppercorn potatoes  
port demi glazed mushrooms | grilled asparagus

### Grilled Bone-In Pork Loin | 36

braised collard greens | creamy polenta  
ancho chili and parsley chimichurri

### Vegetable Paella | 28

hen of the wood mushrooms | kale | crispy garbanzo beans  
red peppers | arborio rice | vegetable demi

## specialty cocktails

### Fire In The Sky | 13

espolon blanco | vida mezcal | fresh lemon  
jalapeno honey | pomegranate puree | hellfire bitters bee  
pollen salt

### Maple Run Margarita | 13

espolon blanco | fresh lime | vermont maple syrup

### Barrel Aged Manhattan | 14

bulleit bourbon | carpano antica | dolin rouge  
angostura bitters

### Thyme After Thyme Two | 14

barr hill tomcat gin | st germaine | fresh lime juice  
thyme honey

## draught beers

### Hill Farmstead Brewery, Edward | 7

apa | greensboro bend, vermont | 5.2% abv

### von Trapp Brewing, Helles Golden Lager | 7

stowe, vermont | 4.9% abv

### Ten Bends Beer, Rotating | 7

hyde park, vermont

### Four Quarters Brewing, Rotating | 7

winooski, vermont

... ask about our can & bottle selections