



## STARTERS

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### OYSTER

lemongrass mignonette & cocktail sauce 3.75.ea.

### JUMBO SHRIMP COCKTAIL

accompanied with cocktail sauce 4.ea.

### CRUDO

yellowfin tuna, fresh melon, jalapeno, yuzu & tamari 15

### SOHO SALAD

shredded kale tossed with creamy apple cider vinaigrette, roasted apples, butternut squash, goat cheese, dried cranberries and pepitas 13 add jumbo shrimp 3pcs. 22

### ICEBERG WEDGE SALAD

creamy red wine vinaigrette, bacon, bayley hazen blue & toybox tomatoes 13

### BURRANTINI AND FRIED BRUSSEL SPROUTS

fried brussel sprouts, maple brook burrantini and grilled peaches 16

### HOUSE-MADE CRAB TOTS

served with remoulade & cocktail sauce 13

### CRISPY OCTOPUS

aleppo fried potatoes, arugula & chimichurri 21

### DARK & STICKY PORK BELLY

jasmine rice cakes, fried kale chips & butternut chutney 16

## SHARES

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### MEZZE PLATTER

grilled red peppers, grilled artichokes, feta, marinated olives, roasted garlic pita, baguette & house-made of the following : baba ghanoush, hummus, herbed feta falafel & roasted tomatoes 25

### CHEESE FONDUE

Confit marble potatoes, prosciutto, cornichons, bread, and genoa salami with a gruyere, raclette and wine dipping sauce 25

**CHEESE BOARD** clothbound cheddar[vt.], camembrie[vt.], bayley hazen blue[vt.]  
*accompanied with baguette, local honey, fresh berries & balsamic mustard* 20

**CHARCUTERIE BOARD** house-made duck liver mousse, country pate & prosciutto  
accompanied with baguette & with a myriad of accompaniments 22

### P. E. I. MUSSELS

saffron broth, peppers & tomatoes 16

## ENTRÉES

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### HOUSE MADE ROASTED BEET PAPPARDELLE

house made beet pappardelle, goat cheese, arugula with garlic lemon dill shrimp

32

### RISOTTO OF THE DAY

please ask your server of its preparation

MP

### FISH OF THE DAY

please ask your server of its preparation

MP

### DUCK AND CHICKEN CASSOULET

traditional French stew with house made duck confit, roasted chicken, bacon, and cannellini beans

30

### ALPINE BISON BURGER

grilled bison with sauteed “Sole Connection” mushrooms, melted gruyere cheese served with crispy snowflake “salt & vinegar” onions

25

### PAN SEARED DUCK BREAST

sweet potato mashed, roasted rainbow carrots & cider duck demi

32

### BRAISED SHORT RIB WELLINGTON

slow braised short rib and vegetable duxelles in puff pastry, roasted asparagus, and “Sole Connection” mushroom bordelaise sauce

34

### 14oz . GRILLED NEW YORK STRIP *OR* VEAL CHOP

pave potatoes, bacon roasted brussel sprouts & bearnaise sauce [ *add a scrape of melted raclette cheese* ]

MP

### RACK OF LAMB

truffled parmesan green beans, black garlic polenta & a cherry cumberland sauce

42

### GRILLED 14oz PORK CHOP

With a bourbon apple sauce, grilled pears, arugula and dried fig salad and sweet potato fritters

40

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EXECUTIVE CHEF \* MICHAEL ALBERT