mkt: weston
restaurant

starters
moulard duck breast, peach, smoke, black garlic, mango, togarashi  |  15

wild pacific albacore tuna, meyer lemon, honey, cherry blossom shoyu, basil, roast chili  |  14

wild pacific sockeye salmon, israeli couscous, local herbs, asparagus, green apple, pink grapefruit  |  28

wild pacific albacore tuna, meyer lemon, honey, cherry blossom shoyu, basil, roast chili  |  14

maple pepper bacon, heirloom tomato, local chèvre, micro greens, xo vinegar + arbequina olive oil  |  12

maple pepper bacon, heirloom tomato, local chèvre, micro greens, xo vinegar + arbequina olive oil  |  12

local greens, heirloom carrots, radish, asparagus, sesame, roasted garlic, carrot ginger emulsion  |  10

local baby romaine, white anchovy, shaved parmesan, brioche croutons  |  10

mains
wild pacific sockeye salmon, israeli couscous, local herbs, asparagus, green apple, pink grapefruit  |  28

pvct ribeye, pommes purées, foraged mushrooms, english peas, glacée, smoked olive oil  |  29

pvct ribeye, pommes purées, foraged mushrooms, english peas, glacée, smoked olive oil  |  29

spice rubbed pheasant, farro, green chickpeas, heirloom carrots, cherry marmalade  |  27

chicken, crispy skin, confit leg + thigh, roast vegetables, rainbow chard, cipollini, apple sage pan gravy  |  26

tagliatelle, red pepper, pecan, pesto, grilled local vegetables, shaved parmesan  |  19

heritage pork chop, new potato hash, local beans, maple pepper bacon, miso caramel  |  26

cheese
the weston slate: house-cured and smoked meats, vermont cheeses, seasonal accompaniments  |  17

desserts
flourless torte, dark chocolate ganache, honeycomb candy  |  9

seasonal shortcake: vanilla bean pound cake, lemon poppy seed ice cream, seasonal fruit  |  8

house made seasonal sorbet with coral sugar  | one scoop: 5  two scoops: 8
hand-crafted cocktails

summer rye: whistle pig rye whiskey, saint germain, vermont apples, lemon juice, champagne | 12
lavender lemonade: silo lavender vodka, triple sec, fresh lemon, grafton lavender | 9
maple manhattan: whistle pig whiskey, bitters, vermouth, bourbon barrel aged maple syrup, cherry on top | 11
vt x gt: barr hill gin, saint germaine stirred, house made herb + citrus tonic | 11
vermont buck: silo bourbon shaken, citrus, berries, ginger beer | 10
tap & press: mad river maple rum, amaro, lemon, citizen cider dirty mare | 10
gin & ginger kombucha: barr hill gin, campari, fresh pressed lemon + ginger, kombucha | 11
walker farm shrub: silo gin, house made rhubarb + fennel balsamic syrup, fresh lemon juice | 11

beers

upper pass first drop | 6
alchemist focal banger | 8
alchemist heady topper | 8
long trail harpoon | 5
downeast cider aloha | 6
lost nation pilsner | 5

other sips

vt kombucha | 5
ginger beer | 5
sparkling water | 7
maine root sodas: blueberry, cola, rootbeer | 4
vt ungrounded coffee | 5
hot tea | 5

many farmers & food producers, fields & creatures have had a hand in this dining experience. they remind us that food is hard work and sacrifice, but that it is also love and community, activism and art. for all that and more, we are ever so grateful.
## WINE LIST

### White, Rosé, Bubbles

<table>
<thead>
<tr>
<th>Wine</th>
<th>Market</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cava brut, Vallformosa Mistinguett, Spain</td>
<td>9</td>
<td>29</td>
</tr>
<tr>
<td>Prosecco, Le Vigne Di Alice, Damàn, France</td>
<td></td>
<td>48</td>
</tr>
<tr>
<td>Blanc, Maz Caz, Costières de Nîmes, France, 2017</td>
<td>11</td>
<td>37</td>
</tr>
<tr>
<td>Chardonnay, Santa Barbara Winery, Central Coast California, 2017</td>
<td>13</td>
<td>44</td>
</tr>
<tr>
<td>Chardonnay, Vin de Bourgogne, France, 2015</td>
<td></td>
<td>50</td>
</tr>
<tr>
<td>Verdicchio, Fuso, Cantine Belisario, Marche Italy, 2017</td>
<td>10</td>
<td>33</td>
</tr>
<tr>
<td>Sauvignon Blanc, Otto's Constant Dream, Marlborough New Zealand, 2017</td>
<td>11</td>
<td>37</td>
</tr>
<tr>
<td>Sancerre, Alphonse Dolly, Loire Valley France, 2017</td>
<td></td>
<td>60</td>
</tr>
<tr>
<td>Rosé, Vrac, Provence France, 2018</td>
<td>9</td>
<td>28</td>
</tr>
<tr>
<td>Rosé, Château d'Esclans Whispering Angel, Côtes de Provence France, 2018</td>
<td>14</td>
<td>44</td>
</tr>
</tbody>
</table>

### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Market</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir, Kin and Cascadia, Willamette Valley Washington, 2017</td>
<td>12</td>
<td>40</td>
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<tr>
<td>Merlot, Pot de Vin, France, 2017</td>
<td>10</td>
<td>34</td>
</tr>
<tr>
<td>Barbera, Fuso Vino Rosso, Piedmont Italy, 2016</td>
<td>11</td>
<td>37</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Camp, Sonoma County California, 2017</td>
<td>14</td>
<td>46</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Clos du Val, Stags Leap, Napa Valley California, 2014</td>
<td></td>
<td>97</td>
</tr>
<tr>
<td>Côtes du Rhône, Jean Louis Chave Mon Cœur Côtes du Rhône France, 2017</td>
<td></td>
<td>50</td>
</tr>
<tr>
<td>Sangiovese, Ciacci Piccolomini d'Aragona, Brunello di Montalcino, Tuscany Italy, 2014</td>
<td></td>
<td>75</td>
</tr>
<tr>
<td>Bordeaux Blend, Château Les Barraillots, Margaux France, 2015</td>
<td></td>
<td>80</td>
</tr>
<tr>
<td>Tempranillo, Carlos Serres, Old Vines, Rioja Spain, 2016</td>
<td>9</td>
<td>31</td>
</tr>
</tbody>
</table>
LATE NIGHT
MKT: WESTON

small bites
grilled chickpea hummus, meyer lemon, olive oil, roasted garlic, sea salt, grilled baguette  |  8
roasted mixed olives  |  5
mkt fresh popped popcorn  |  6
  
truffle parmesan
korean bbq
sea salt

big bites
mkt pvct burger: grafton smoked cheddar, maple pepper bacon, tomato jam, smashed fingerling fries  |  15

crispy wontons: smoked duck, mango, aioli, micro basil, scallion, radish  |  9

street tacos: vietnamese sausage, house made kimchi, scallions, miso, radish  |  12
late-night blt: toasted brioche, maple pepper bacon, heirloom tomato, local greens, basil aioli  |  10
the weston slate: house-cured and smoked meats, local cheeses, seasonal accompaniments  |  17

sweet bites
camp fire cookie walnut rum ice cream sandwich  |  7
flourless torte, dark chocolate ganache, honeycomb candy  |  9
house made seasonal sorbet with coral sugar  |  one scoop: 5   two scoops: 8