

TWO TANNERY ROAD

Appetizers

SMOKED SALMON - \$11

Thinly sliced with mustard dill sauce.

***ACADIAN PEPPER SHRIMP** - \$12

With cayenne, white & black pepper butter sauce.

***GARLIC SHRIMP** - \$12

Simmered in rich garlic herb butter sauce.

BRUSCHETTA - \$10

Our own special bread grilled with olive oil & garlic. Topped with fresh mozzarella, tomatoes, roasted red peppers & marinated artichoke hearts.

TANNERY COUNTRY PATE - \$11

Veal, pork, ham, green peppercorns and walnuts.

ESCARGOT AL' ALSACIENNE - \$11

In the shell with garlic butter.

***GRILLED CAJUN STEAK TIPS** - \$12

Choice tips with New Orleans spices.

BAKED VERMONT CHEDDAR - \$10

With apples & smoked ham.

* Available in Entrée Portions



Salads & Soup

HOUSE SALAD - Served with all Entrées

Garden Salad with our house vinaigrette dressing.

VERMONT GOAT CHEESE & GREENS

With Entrée - \$7, As Entrée - \$15

Mild, warmed goat cheese atop baby spinach & leaf lettuce. Roasted garlic balsamic vinaigrette & dried cherries.

FRUIT & BLUE

With Entrée - \$7, As Entrée - \$15

Leaf lettuce, red cabbage & spinach tossed with oranges, peaches, dried blueberries, Gorgonzola cheese & orange walnut vinaigrette. Sprinkled with pecan halves.

SOUP of the DAY - \$6

Entrées

ROASTED LONG ISLAND DUCKLING - \$28

Our Signature Dish, crisp finish, black cherry sauce.

NUTTY VERMONT - \$26

Almond crusted chicken breast cutlet filled with Vermont sharp cheddar & hardwood smoked ham. Honey mustard dipping sauce.

CHICKEN SAUTERNE - \$25

Sautéed chicken fillets with capers, shallots, grapes and lemon in wine sauce.

TANNERY STUFFED SHRIMP - \$27

Jumbo shrimp with crabmeat, cracker crumb, lemon and sherry dressing.

SHRIMP SACCHETTI - \$27

Jumbo shrimp sautéed in olive oil with spinach, herb roasted tomatoes, garlic, pancetta and white wine. Tossed with four cheese filled pasta purses.

TANNERY SOBA - \$27

Shrimp, scallops and fish simmered with red bell peppers, mushrooms, spinach and scallions in a garlic miso broth. Over Japanese Soba noodles.

FRESH FISH SELECTIONS OF THE DAY

VEAL SALTIMBOCA - \$28

Sautéed scaloppine layered with fresh sage, prosciutto and fresh mozzarella. Marsala sauce.

HOLSTEIN SCHNITZEL - \$28

Classic sautéed breaded veal cutlet topped with anchovies, capers and fried egg.

TANNERY THREE - \$30

Acadian pepper shrimp, Cajun steak tips and Cajun grilled chicken breast.

STEAK AU POIVRE - \$31

Choice NY Sirloin. Whiskey brown sauce

CHAR-GRILLED NY SIRLOIN - \$30

Choice aged trimmed western beef.

CHAR-GRILLED FILET MIGNON - \$35

Choice tenderloin. Tarragon roasted shallot balsamic vinegar sauce.

CHAR-GRILLED LAMB RIB CHOPS - \$30

Apple, pear and maple chutney.

Reservations are encouraged. 802-464-2707

TWO TANNERY ROAD

The building at "Two Tannery Road" is quite authentically old; and as with most old buildings, it has a unique history to mirror its charm.

In the late 1700's, the building was moved, stick by stick, from Marlboro, Massachusetts and is reputedly the oldest frame building in the town of Dover. It was then situated on the lower acreage of what used to be the "Snowbrook Inn" and was then known as the "Grout Place".

In the early 1900's, the property was bought by President Theodore Roosevelt's son and daughter-in-law. She has vividly recounted her family's adventures there (including bear hunting) in her biography. According to local residents with keen memories, and to TR's granddaughter, who has been our guest, President Roosevelt himself was known to have come here as a retreat. Often arriving unannounced at the old railway station (now Deerfield Valley Supply in Wilmington) he would be given a ride by one of the local residents.

In the early 1940's, the Roosevelt family sold the property to Mr. Lincoln Haynes of Wilmington (of Vermont Barnboard Fame) and the "Two Tannery Road" building was moved yet again - this time on rollers during a winter blizzard, to its present location. The site had been home to several sawmills and a tannery, thus, its present name.

We invite you to stop by our tavern and see the pictures of this last move and also to see our also famous antique bar. The bar is part of the original Waldorf-Astoria in New York City (now the site of the Empire State Building). It was removed from the Waldorf in 1919 with the onset of Prohibition and this piece ended up in a large estate in upstate New York where we acquired it at auction in 1983.

Interestingly, the bar was often patronized by President Roosevelt himself among other luminaries of the time such as Diamond Jim Brady, Bet'cha Million Gates and a multitude of the world's royalty. We feel very fortunate to have added yet another piece of antiquity to an already historical building.