

TWO TANNERY ROAD

Appetizers

SMOKED SALMON - \$12

Thinly sliced with mustard dill sauce.

***ACADIAN PEPPER SHRIMP** - \$13

With cayenne, white & black pepper butter sauce.

GRILLED CHICKEN SATAY - \$11

Thai spice marinated. Sweet chili dipping 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 - \$12

In the shell with garlic butter.

***GRILLED CAJUN STEAK TIPS** - \$13

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

Replace house salad add \$7, As Entrée - \$15
Mild, warmed goat cheese atop baby spinach & leaf lettuce. Roasted garlic balsamic vinaigrette & dried cherries.

CAESAR SALAD

Replace house salad add \$7, As Entrée - \$15
The classic salad.

SOUP of the DAY - \$6

Reservations are encouraged. 802-464-2707

Entrées

ROASTED LONG ISLAND DUCKLING - \$29

Our Signature Dish, crisp finish, black cherry sauce.

NUTTY VERMONT - \$27

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

CHICKEN IRENE - \$25

Sautéed boneless breast basted in sweet spicy garlic demi-glace. Southwest orzo.

TANNERY STUFFED JUMBO SHRIMP - \$28

Crabmeat, cracker crumb, lemon and sherry dressing.

SHRIMP PANZEROTTI - \$28

Sautéed jumbo shrimp. Spinach & ricotta filled pasta. Twin sauces of tomato herb & roasted yellow pepper.

BOUILLABAISSE - \$29

Shrimp, scallops, mussels and fish. Simmered in tomato, leek, garlic, herb and white wine broth.

PAN ROASTED SALMON CAKES - \$28

Diced Atlantic salmon with Gorgonzola cheese, shallots, spinach and egg. Lemon herb tartar sauce.

FRESH FISH SELECTIONS OF THE DAY

VEAL EGGPLANT PAILLARD - \$29

Sautéed scallops of tender veal. Layered with roasted eggplant mushroom ragout and fresh mozzarella.

VEAL HENRI - \$29

Breaded cutlet filled with prosciutto, spinach, roasted red peppers and three cheeses. Merlot demi-glace.

TANNERY THREE - \$31

Acadian pepper shrimp, Cajun steak tips and Cajun grilled salmon fillet.

CHAR-GRILLED TOP SIRLOIN - \$25

Choice spice crusted club cut. Roasted garlic gorgonzola butter.

STEAK AU POIVRE - \$32

Choice NY Sirloin. Whiskey brown sauce.

CHAR-GRILLED NY SIRLOIN - \$31

Choice aged trimmed western beef.

CHAR-GRILLED FILET MIGNON - \$37

Choice tenderloin. Tarragon roasted shallot balsamic vinegar sauce.

CHAR-GRILLED LAMB CHOPS - \$35

Domestic loin chops. Apple, pear, maple chutney.