



TAVERN

Buffalo Cauliflower \$10

Bailey Hazen Blue Cheese

House Made Mac and Cheese \$16

Cavatappi Pasta | Three Cheeses | Herbes de Provence Breadcrumbs

Local Smoked Bacon \$3 | Shrimp \$8 |
Bailey Hazed Blue Cheese \$3 | Truffle
Mushrooms \$5

Beef, Veal and Pork Meatloaf \$24

Whipped Yukon Gold Potatoes | Haricot Verts |
Bordelaise Sauce

Rosemary Venison Stew \$24

Roasted Mushrooms | Carrots | Golden
Potatoes GF

Sautéed Shrimp \$16

Choice of Sauce

New Orleans BBQ | Ale and Old Bay | Sweet
Garlic Chili | Grilled Country Bread

Hand Pattied 1868 Beef Burger \$16

Chuck, Brisket and Short Rib | Challah Bun | Oven
Roasted Roma Tomato | Red Onions | Lettuce | Pickle
GF*

Vermont Cheddar \$2 | Add Bayley Hazen Blue \$3 |
North Country Smoked Bacon \$3 | Truffle Fries \$5 |
Roasted Mushrooms \$4

Wild Boar & Smoked Bacon Bolognese \$18

Pappardelle | Parmesan | Rosemary

Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.

(GF) gluten-free (GF*) can be prepared gluten-free

Executive Sous Chef: Daniel Pilsbury

www.thenewlondoninn.com