

# NECI on main

## First

### **Fried Olives 12**

Marcona Almonds, Piment de Espillete **V**

### **Seared Hudson Valley Foie 18**

NECI Brioche, Clementine Compote

### **Seared Diver Scallops 18 GF**

Grilled Endive, Candied Garlic

## Second

### **Butternut Squash Bisque 8 GF & V**

Harissa, Nutmeg Crema

### **Fig and Farro Salad 12 GF & V**

Balsamic Reduction, Prosciutto Powder

### **Spiced Pear Salad 12 GF & V**

Gluhwein Poached Pear, Endive, Frisse, Minus 8 Vinaigrette

## Third

### **Organic Chicken 26 GF**

Crispy Truffled Marble Potatoes, Cardamom Heirloom Carrots, Soubise

### **Braised Pork Shank 24 GF**

Sweet Potato Gnocchi, Braised Chard, Dirty Mayor Cider Reduction

### **Seared Faroe Island Salmon 24 GF**

Creamy Organic Polenta, Wilted Spinach, Maple Mustard Glaze

**V** Vegetarian selection

**GF** Gluten Free upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.*

## By the Glass - By the Bottle

### Sparkling Wine

**Maschio Prosecco NV**, Veneto, Italy -

187ml Bottle \$9.00

### White Wine

**Cayuga Blend** - Shelburne Vineyard's Lakeview White '17 Vermont A semi dry blend of primarily Cayuga

Glass 8 Bottle 36

**Sauvignon Blanc** - Arona '17 New Zealand

Glass 7 Bottle 32

**Chardonnay** - Light horse '17, Jamieson Ranch, CA

Glass 7.50 Bottle 36

**Riesling** - Chateau St Michelle '16

Glass \$9 Bottle \$36

**Rose** - Toad Hollow '18 Sonoma Valley, CA

A blend of Cinsault, Syrah and Noir

Glass \$7 Bottle \$32

**La Crescent** - '17 Lincoln Peak Vineyard

Lincoln, VT

Glass 8 Bottle 36

### Red Wine

**Pinot Noir** - Brack Mtn. Fable '16, Sonoma, California

Glass 9 Bottle 36

**St Croix & Marquette**- Fresh Tracks Dog River Red Berlin, Vermont Smooth Dry and lightly oaked

Glass 8 Bottle 32

**Cabernet Sauvignon** - J. Lohr '16 California

Glass 8 Bottle 36

**Red Blend** - Snow farm Crescent Bay, NV,

South Hero, VT

Glass 6 Bottle 29

Please ask about our featured wine specials

## Local Vermont Beer on Tap

**Switchback Ale**- Glass \$4.50 Pint \$6

Burlington, VT

Unfiltered American Pale Ale with a nice balance of malt and hops. American hops, fruity citrus aromas

**5.0% ABV**

**Shed Helles Brook Lager**- Glass \$6 Pint \$7

Idletyme Brewery, Stowe, VT

light golden hue, slight yeast flavor, double bock

**4.8% ABV**

**Rock Art Ridge Runner**- Glass \$6 Pint \$7

Rock Art Brewery, Morrisville, VT

Barley beer

**7.2% ABV**

**Otter Creek Heads Up Double IPA**- Snifter \$8

Middlebury, VT

Hoppy, VT terrior Double IPA

**8% ABV**

**Little Boh Pils**- Glass \$6.00 Pint \$7.00

Stone Corral Brewery, Richmond, VT

German Style Pilsner, Sterling Hops, Czech Style finish

**5.2% ABV**

**Stowe Cider – Tips Up Cider**- Pint \$7.00

Pure VT apple flavor, terrior of our Green Mountains

Please ask about our special feature brews on tap

**Bottled Beer**