



**THE
BEAL HOUSE**

SMALL PLATES, SALADS, & SUCH

Warm Milk Bread | Everything Spice | Butter – 5

Clam Chowder | Smoked Bacon | Oyster Crackers – 9

Crispy Brussels Sprouts | Bacon – 7

Locally Sourced Charcuterie Board | Chef's Selection of Cured Meats, Snacks, and Regional Cheeses – 18

Crispy Broccoli | Gorgonzola | Celery | Carrot | Buffalo Sauce – 12

Grilled Acorn Squash | Shaved Fennel | Microgreens | Gorgonzola | Balsamic Vinaigrette – 10

Roasted Beet Salad | Cucumber | Maplebrook Farm Feta | Dill | Pistachios | Black Pepper Yogurt – 10

Local Kale Salad | Roasted Pumpkin Seeds | Dried Cranberries | Pecorino Cheese | Lemon Vinaigrette – 10

MAINS

Braised Chicken Stroganoff | Roasted Mushrooms | House-made Egg Noodles | Sour Cream – 19

House-made Bolognese | Fresh Rigatoni | Herb Ricotta – 19

Grilled NY Strip Steak | Boursin Whipped Potatoes | Roasted Broccoli | Red Wine Reduction – 29

Burger | VT Cheddar Cheese | Bacon | Chive Bacon Mayo | Hand-Cut Fries – 15

Fried Chicken | White Beans | Bacon | Cipollini Onions | Smoked Chiles | Sage Gravy – 23

Daily Fish | Butternut Puree | Brussels Sprouts | Turnips | Shallot Vinaigrette – 32

Braised Pork | Roasted Sweet Potatoes | Braised Spinach | Pistachio Yogurt | Cider Reduction – 33

DESSERTS

Warm Cider Donuts | Bourbon Cream | Salted Caramel – 9

Oatmeal Chocolate Chip Sundae | Maple Walnut Ice Cream | Hot Fudge | Whipped Cream – 8

Chocolate Bundt Cake | Honey Peanut Crunch | Vanilla Yogurt – 8

Root Beer Float | Sweet Cream Ice Cream | Local Root Beer – 8

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please notify your server of any food allergies.

Chef/Partner Adam Alderin