THE BEAL HOUSE

SMALL PLATES, SALADS, & SUCH

Warm Milk Bread | Everything Spice | Butter – 5

Sweet Corn Bisque | Blackened Shrimp | Basil – 14

Charred Shishito Peppers | Lemon | Sea Salt – 8

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

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

Grilled Local Mushroom Tart | Meadowstone Farm Goat Cheese | Chicken Sausage | Micro Greens – 10

Local Mushroom Stuffed Pasta | Roasted Butternut | Sherry Butter – 14

Maple Brook Farm Burrata | Local Tomato Relish | Toasted Focaccia | Pesto – 13

Cured Sockeye Salmon | Yellow Beets | Micro Greens | Arugula Aioli | Grilled Baguette – 13

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

House-made Ricotta Gnocchi | Chicken Sausage | Local Cherry Tomatoes | Maplebrook Farm Fresh
Mozzarella | Arugula Purée – 19

Grilled NY Strip Steak | Yukon Gold Potatoes | Grilled Summer Vegetables | Arugula Aioli – 27

Burger | VT Cheddar Cheese | Bacon | Chive Bacon Mayo | Hand-Cut Fries – 14

Fried Chicken | Grilled Fingerlings | Baby Romaine | Red Onions | Cucumber | Zesty Ranch – 22

Daily Fish | Cauliflower Purée | Baby Carrots | Swiss Chard | Herb Vinaigrette – 31

Seared Sea Scallops | Sweet Corn Purée | Local Mushrooms | Arugula | Bacon Scallion Vinaigrette – 31

Roasted Ribeye | Roasted Local Beets | Lettuce Mix | Chive Butter – 45

Braised Country Style Pork Rib | Roasted Sweet Potatoes | Local Spinach | Pistachio Honey Yogurt – 31

DESSERTS

Warm Cider Donuts | Bourbon Cream | Salted Caramel – 9

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

Blueberry and Lemon Tart | Vanilla Ice Cream | Blueberry Sauce – 8

Mocha Chocolate Mousse | Bourbon Flourless Chocolate Cake | Chocolate Crunch – 9

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

Chef/Partner Adam Alderin