



FARMERS
& FORAGERS
HILLSIDE

WEDNESDAY JANUARY 7TH

dinner in the lounge | 5:00 - 9:00pm

THURSDAY JANUARY 8TH

dinner in the lounge | 5:00 - 9:00pm

6:30pm line dancing in the main hall with *Better in Boots*

STARTERS

Artisan Flatbreads \$15

vermont smoke & cure uncured pepperoni
roasted red peppers | hot honey drizzle
roasted artichoke | caramelized onion
goat cheese | honey drizzle

Spinach & Artichoke Dip \$14

served with grilled crostini

Hillside Salad \$14

baby spinach | baby kale | roasted artichokes
roasted chickpeas | fresh parm | red onion
red wine vinaigrette

Vegetarian Brodo \$12

italian veggie stock | mirepoix | gnocchi
add shredded chicken +3

MAIN COURSE

Hillside Burger \$19

grass-finished beef | tomato-bacon jam
shredded lettuce | red onion | burger sauce
cabot cheddar | *choice of side*

Popper Burger \$20

grilled 8oz burger | cheddar cheese
roasted jalapeno bacon cream cheese spread
romaine | red onions | brioche bun
choice of side

Vermont Steak Sandwich \$29

marinated & grilled local filet
sharp provolone | caramelized onions
chimichurri | hoagie roll
add miso-herb roasted mushrooms +4
choice of side

Japanese Eggplant Sandwich \$17

roasted eggplant | soy ginger glaze
pickled cucumbers | napa cabbage slaw
garlic sriracha mayo | sesame seeds
choice of side

Blackened Shrimp Po' Boy \$18

lettuce | pickles | heirloom tomatoes
dijon remoulade | *choice of side*

Filet Mignon Saltimbocca \$31

local filet | red onions | mushrooms
red wine & demi sauce | melted provolone
served over penne -or- wilted baby spinach
gluten free penne available

DESSERT

Lemon Cake with berry compote \$8

New York Style Cheesecake \$8

SIDES

Choice of side included with all sandwiches
A-la-carte Sides \$4-7

Oven Roasted Red Potatoes

Deep River Potato Chips

Side House Green Salad

Honey Roasted Carrots

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions