

snacks

Beef Jerky

house-made, skirt steak jerky _ 4

Deviled Eggs

☞ Sriracha-spiced deviled eggs
three eggs _ 3

Pimento Cheese Spread

☞ cheddar-jack and pimento cheese with
crostini _ 4

Peel and Eat Edamame

☞ steamed Vermont organic soybean pods
with sea salt _ 4

Elements Beer Nuts

maple-bacon coated peanuts _ 4

Wings

Korean or traditional Buffalo-style
chicken wings > jicama sticks
half-dozen wings _ 6

side projects

☞ **Elements Fries** _ 3

☞ **Garlic Mashed Potatoes** _ 3

☞ **Duck-fat Roast Fingerling Potatoes** _ 4

☞ **Braised Swiss Chard** _ 3

☞ *Look for this symbol for vegetarian dishes.*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

An 18% gratuity will be added for parties of 6 or more. We can not split checks for parties of 6 or more.

Hosts: Kate and Martin Bertolini

Florence and Keith Chamberlin

Executive Chef: Rich Larcom Sous Chef: Josh Iverson

starters

Red Curry Mussels

Maine blue mussels >
red curry broth > grilled bread _ 12

Vegetable Flatbread

☞ fresh ricotta > roast garlic > squash
blossoms > arugula > on our house-made
grilled crust _ 9

Vermont Cheeses

☞ artisanal Vermont cheeses,
served with crostini and changing
accompaniments
for one _ 8 plenty to share _ 13

Fried Calamari

with roast red pepper aioli
for one _ 6.5 plenty to share _ 12

Trout Cakes

smoked trout and apple cakes >
tomato jam > horseradish crème fraîche
for one _ 8 plenty to share _ 13

Spring Lamb Pâté

housemade lamb pâté > whole grain
mustard > pickled vegetables > crostini
for one _ 8 plenty to share _ 12

soup + salads

Soup

a changing selection, cup _ 4 bowl _ 6

Elemental Salad

☞ mesclun greens > house-made croutons
> cucumbers > cherry tomatoes >
maple or champagne vinaigrette _ 5

Vine-Ripe Tomato Salad

☞ vine-ripened tomatoes > goat cheese
panna cotta > balsamic reduction > rocket >
cracked pepper _ 8

dinners

Steak and Fries

grilled strip steak* > Cabernet sauce > Swiss chard > Elements fries _ 22

Wild Sockeye Salmon

seared salmon fillet > local pea tendrils > roast fingerling potatoes > crayfish béchamel sauce _ 22

Rib Platter

St. Louis style, slow-roasted pork ribs > house-made root-beer barbecue sauce > cole slaw > Elements fries _ 19

Fish and Chips

fried cod fillet > tartar sauce > Elements' fries > green salad > maple or champagne vinaigrette _ 17

Duck Confit Salad

mesclun greens > duck confit leg > almonds > blue cheese > apples > maple vinaigrette _ 16

Espresso-Rubbed Chicken Breast

Vermont-raised chicken with Cajun, espresso rub > pepperjack mashed potatoes > corn pepper relish _ 20

The Elemental Bison Burger

bison burger* on a brioche bun > bacon-onion jam > Vermont sharp cheddar > house-made pickles > Elements fries _ 12

Vegetarian Strudel

↔ Roast potato, soybeans and mushrooms baked in pastry > braised greens > roast red pepper coulis _ 18

HOUSE WINES!

Good **Pinot Grigio** 2009
(Rivalta, Italy) 28 btl _ 7.5 gl

Mandolin **Pinot Noir** 2008
(Monterey, California) 24 btl _ 6.75 gl

prix fixe

\$29, \$35 with a glass of house wine.
Ask about vegetarian options.

FIRST COURSE (CHOOSE ONE)

Soup

Elemental Salad

MAIN COURSE (CHOOSE ONE)

Espresso-Rubbed Chicken Breast

Vermont-raised chicken with Cajun, espresso rub > pepperjack mashed potatoes > corn pepper relish

Fish and Chips

fried cod fillet > tartar sauce > Elements' fries > green salad > maple or champagne vinaigrette

DESSERT (CHOOSE ONE)

Maple Cream Tartlet

short dough pie crust > maple pastry cream > whipped cream

Flourless Chocolate Torte

whipped cream > strawberry coulis

THINK LOCAL!

We would like to thank our regular local farm partners featured on Elements' menus

*Badger Brook Farm
Blue Ledge Farm
Blythesdale Farm
Boucher Family Farm
David Carpenter
Consider Bardwell
Harvest Hill Farm
Jasper Hill Farm
Mountain Foot Farm
Pete and Gerry's Organics
PT Farms
Small Axe Farm
Vermont Butter and Cheese
Vermont Soy
Willow Hill Farm.*



dessert, coffee + tea

Maple Cream Tartlet

short dough pie crust, maple pastry
cream, whipped cream _ 6

Apple Strudel

vanilla ice cream >
maple syrup drizzle _ 6

Lavender Crème Brûlée

lavender flavored custard with
caramelized vanilla sugar crust _ 5

Goat Cheese Cheesecake

sweet, creamy cheesecake
served on red-wine poached apple
with blackberry sauce _ 6

Flourless Chocolate Torte

with whipped cream and
strawberry coulis _ 5

Ice Creams

French vanilla ice cream,
chocolate ice cream, or housemade
mint and honey sorbet > served with
chocolate, almond biscotti _ 4

COFFEE + TEA

Fresh Brewed Coffee _ 2

Espresso _ 2.5 single, 3.25 double

Cappuccino _ 3.25 single, 4.25 double

Tea Selection _ 1.5

Hot Chocolate _ 1.5



*An 18% gratuity will be added for
parties of six or more.*

dessert wines

Boyden Valley Winery

Gold Leaf Maple Dessert Wine (Vermont)
39 btl (500/ml) _ 7 gl

Selaks Icewine, Riesling and
Gewürztraminer, 2005 (New Zealand)
29 btl (375/ml) _ 7.5 gl

Beaumont Goutte d'Or, botrytis Chenin
Blanc and Sémillon, 1999 (South Africa)
32 btl (375/ml) _ 8.25 gl

especially spirited

The Macallan, 12 year old Scotch _ 10

The Glenlivet, 12 year old Scotch _ 9

Talisker, 10 year old Scotch _ 11

Chivas Regal, 12 year old Scotch _ 9

Makers Mark Bourbon _ 9

Woodford Reserve Bourbon _ 11

Tequila Reservo 1800 Reposado _ 9

Patron Tequila _ 11

Don Julio Tequila _ 11

Vermont Spirits White Vodka _ 10

Vermont Spirits Gold Vodka _ 10

Harveys Bristol Creme _ 7

Porto Fiest, 10 years _ 9

Warre's '92 Late Bottle Vintage Port _ 9

Grand Marnier _ 9

Rémy Martin VSOP Cognac _ 10

Courvoisier VSOP Cognac _ 9

Benedictine _ 9

B&B _ 9

Drambuie _ 9

Cointreau _ 9

SPARKLING

Veuve Clicquot Yellow Label
Champagne (France) 76 btl

Perrier Jouet Grand Brut **Champagne**
(France) 62 btl _ 32 half btl

Schramsberg Mirabelle Brut **Methode
Champagne** (Napa, California) 26 btl

Jeio Bisol **Prosecco**
(Veneto, Italy) 24 btl

WHITE
crisp

Good **Pinot Grigio** 2009
(Rivalta, Italy) 28 btl _ 7.5 gl



Lucien Crochet "La Chene"
Sancerre 2006 (France) 56 btl

Hiedler Loess **Grüner Veltliner** 2008
(Austria) 26 btl _ 7 gl

medium

Fire Road **Sauvignon Blanc** 2009
(Marlborough, New Zealand) 21 btl _ 6 gl

Kung Fu Girl **Riesling** 2009 (Columbia
Valley, Washington) 26 btl _ 7 gl

full

Tariquet unoaked **Chardonnay** 2008
(France) 24 btl _ 6.75 gl

Paraiso **Chardonnay** 2007
(Santa Lucia, California) 31 btl _ 8 gl

Smith-Madrone **Chardonnay** 2007
(Napa Valley, California) 42 btl

Château Ducasse **Bordeaux** 2008
(Bordeaux, France) 29 btl _ 7.75 gl

ROSE

Crane Lake **White Zinfandel** 2008
(California) 19 btl _ 6 gl

Casal Garcia **Rosé** 2009
(Vinho Verde, Portugal) 26 btl _ 7 gl

Laurant Miguel Cinsault **Syrah** 2009
(Languedoc, France) 26 btl _ 7 gl

Mandolin **Pinot Noir**
2008 (Monterey, California)
24 btl _ 6.75 gl



La Mondianese **Grignolino** 2007
(Asti, Italy) 30 btl _ 8 gl

Willamette Valley Vineyards
Whole Cluster **Pinot Noir** 2008
(Willamette Valley, Oregon) 42 btl

Schug Carneros **Pinot Noir** 2007
(California) 48 btl

Tilia **Merlot** 2009
(Argentina) 23 btl _ 6.5 gl

Matanzas Creek **Merlot** 2004
(Bennett Valley, California) 45 btl

2 Copas **Malbec/Tempranillo** 2009
(Mendoza, Argentina) 26 btl _ 7 gl

Le Bocce **Tuscany Red** 2005
(Tuscany, Italy) 26 btl _ 7 gl

Yalumba **Shiraz/Viognier** 2008
(South Australia) 28 btl _ 7.5 gl

Las Perdices **Malbec** 2008
(Mendoza, Argentina) 28 btl _ 7.5 gl

Canoe Ridge **Cabernet Sauvignon**
2005 (Wala Wala, Washington)
34 btl _ 9 gl

Honig **Cabernet Sauvignon** 2006
(Napa Valley, California) 52 btl

Eberle "Stienbeck Vineyard"
Zinfandel 2006 (Paso Robles,
California) 40 btl

Morse Code **Shiraz** 2008
(Padthaway, Australia) 26 btl _ 7 gl

RED lighter

medium

bold

FANCY DRINKS!

Elemental Cosmos

a modern classic made with your choice of Stolli vodkas: blueberry, citron, cranberry, mandarin, pear, raspberry, or ruby red _ 8

*Or make it a **Rude Cosmos***

made with Jose Cuervo Tequila instead of vodka _ 8

Bubble Louie

Champagne and the juice of the day _ 7

Summertime Blues

Stoli blueberry vodka, lemonade, and a splash of soda _ 8

Gin-n-Juice

Tanqueray and grapefruit juice with a splash of soda _ 8

Mojito

rum, lime, muddled mint and a splash of soda _ 8

*Or make it an **Old Cuban**...* a mojito topped with a splash of Champagne _ 9

Caipirina

Cachaca liquor, muddled lime and sugar, splash of soda _ 8

ESPECIALLY SPIRITED

The Macallan, 12 year old Scotch _ 10

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Vermont Spirits White Vodka _ 10

Vermont Spirits Gold Vodka _ 10

HOT

Fresh Brewed Coffee _ 2

Espresso _ 2.5 single, 3.25 double

Cappuccino _ 3.25 single, 4.25 double

Tea Selection _ 1.5

Hot Chocolate _ 1.5

BEER AND ALE ON TAP

Ridgerunner

Switchback Ale

Trout River Rainbow Red _ 4.5

Ask your server for special draft selections

BOTTLED BEER

12 oz: Miller Lite, Coors Light _ 3.5

Amstel Light, Corona, Labatt Blue,

Heineken, Samuel Adams Lager,

Clausthauler (alcohol free) _ 4

Guinness, Stella Artois _ 4.25

22 oz: Cisco Whale's Tale Pale Ale

(Nantucket), Rogues Dead Guy

Ale (Oregon), Stone Brewery

Arrogant Bastard (California) _ 8

THINGS THAT BUBBLE

Pepsi, Diet Pepsi, Ginger Ale, Sprite _ 2

Reed's Original Ginger Brew,

Virgils Root Beer _ 2.5

San Pelegrino, litre _ 5

AFTER DINNER

Harveys Bristol Creme _ 7

Porto Fiest, 10 years _ 9

Warre's '92 Late Bottle Vintage Port _ 9

Grand Marnier _ 9

Rémy Martin VSOP Cognac _ 10

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kids menu

Grilled Cheese _ \$3
on our homemade bread



Pizza _ \$4
a personal cheese pizza

Chicken Fingers _ \$5
house made chicken fingers >
BBQ sauce > green vegetable >
Elements fries