



STARTERS

Potato Croquettes

*house made and seasoned with a variety of herbs and spices
panko fried and served with a sweet chili sauce*

11.50

Char Grilled Vegetable Skewers GF / V

a medley of grilled vegetables served with a red pepper coulis

13.00

Baked Brie en Croute

*fresh baked puff pastry filled with creamy brie cheese, topped with a balsamic glaze
served with a sweet currant apricot chutney and crackers*

17.00

Buffalo Wings GF

*choice of mild sweet chili, mango bbq, original buffalo, or extra spicy ghost chili
served with VI bleu cheese dressing, carrots, and celery sticks*

16.50

Sausage Plate

*andouille, spicy Italian, and linguica sausage paired with pickled red onions,
stone ground mustard, and roasted garlic with house made bread*

17.50

Bruschetta

*grilled house made bread with pesto, sun dried tomato, bell pepper,
Vermont aged cheddar, and garlic topped with a balsamic reduction*

12.50

Kumamoto Oysters GF

*half dozen local oysters served raw on the half shell
served with champagne mignonette pearls*

19.75

**A gratuity of 18% will be automatically added to all parties 8 or more
A charge of \$4.00 will be added to split meals**



Garden Salad

*mixed greens, cherry tomatoes, carrots, radish, cucumber,
a blend of herbs and dressed with VI's green apple vinaigrette*
12.00

Caesar Salad

VI's Caesar dressing, house made garlic croutons, and manchego cheese
14.00
add chicken 5 add shrimp 7

Baby Spinach & Squash Salad GF

*served warm, with roasted seasonal squash, strawberries, walnuts,
and chevre, tossed with fresh baby spinach and a raspberry vinaigrette*
14.00

TAVERN FAVORITES

Grass Fed Beef Hamburger

*local grass fed beef with lettuce, tomato, onion and a pickle spear served on a
Kaiser bun with French fries. substitute sweet potato fries or salad – add 1.00*
16.75

Add: *cheddar, Swiss, pepperjack, bleu cheese, chevre cheese, mushrooms,
caramelized onions, bacon, avocado, jalapeños, or a fried egg*
1.50 ea

Baby Back Ribs GF

*slow cooked all day and coated with VI's mango bbq sauce
served with house made green apple coleslaw or potato salad and choice of side*
Half Rack 19.50

Pulled Pork Sliders

slow cooked pork shoulder with green apple coleslaw and pickled onions
14.75

Chicken and Mushroom Pot Pie

*Free Range organic chicken with aromatic vegetables
in a dry sherry gravy with truffle oil and topped with a flakey puff pastry*
18.50

Fish and Chips

wild caught Pacific petrale sole with green apple coleslaw, lemon, and tartar sauce
19.00
(Substitute shrimp for an additional \$3.00)



ENTREES

all entrees served with soup or salad

Linguini Primavera

zucchini, yellow squash, bell pepper, red onion, Portobello mushrooms, roasted garlic finished with fresh pesto and parmesan cheese, served on a bed of linguini

18.75

Braised Beef Short Ribs Bourguignon GF

short ribs cooked in a robust red wine demi-glace with root vegetables, onions, mushrooms, bacon, and fingerling potatoes

33.50

Char Grilled "Prime" Ribeye Steak GF

with bone marrow butter and served with grilled vegetables and roasted garlic mashed potatoes

39.50

Char Grilled Pork Chop

with roasted garlic mashed potatoes and sautéed seasonal vegetables. Topped with a sweet chili glaze

26

Pan Roasted Free Range Chicken GF

lemon herb chicken served with sautéed vegetables and fingerling potatoes topped with a savory white wine pan sauce

28.50

Local Petrale Sole

pan seared sole topped with almond brown butter served with creamy grits and sautéed vegetables

27.50

Paella Portuguese GF

Mary's Free Range chicken, linguica, clams, scallops and shrimp served on a bed of saffron rice

32.50