



THE WILMINGTON
INN & TAVERN



~ Starters ~

Deviled Eggs and Beet Chips - \$6

Shaved fennel, arugula, fresh horseradish vinaigrette

Citrus Caesar Salad - \$7

Garlic-butter croutons, shaved reggiano

Heirloom Tomato and Cucumber Salad - \$9

Feta cheese, torn basil, lemon vinaigrette

Champagne Ginger Steamed Mussels - \$9

Shitake mushrooms, fennel, spinach

Porcini Spaetzle, Dried Cranberries, and Roasted Apples - \$7

Blue cheese filled fried squash blossoms

Cantaloupe, Prosciutto, and Mozzarella - \$8

Opal basil, candied ginger, toasted almonds, lime vinaigrette

Green Goddess Greens - \$6

Green Goddess dressing, cucumber, tomato, fennel



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~ Entrees ~

Tiger Shrimp and Artichoke Risotto - \$24

Green peas, fennel, lemon, hint of mint

Steamed Whole Maine Lobster - \$29

Spicy tomato angel hair, shitake, broccolini, summer squash

Chicken Breast Saltimbocca Style - \$24

Misty Knoll Farms, New Haven VT

Baby boiled potatoes, avocado, arugula, mustard enhanced jus

Brown Sugar-Citrus Roasted Arctic Char - \$22

Sautéed ginger bok choy, glazed Sunshine Hill carrots

Slow Braised Pork Spare Ribs - \$25

Vermont Family Farm, Enosburg Falls VT

Warm German-style smashed potatoes, fried spinach

Pan Seared Trout - \$24

Danaher Fishery, Shrewsbury VT

Sauté of summer vegetables, crème fraiche

Porcini Dusted Filet - \$32

Blackwatch Farms, Weathersfield VT

Roasted fingerlings, sautéed spinach, shitake, crispy shallots