

Inn at Baldwin Creek



Mary's Restaurant

Chef-Owner Doug Mack

COCKTAIL MENU

BALDWIN CREEK MARTINI

Vodka martini with a splash of Chambord; finished with Champagne 8.50

SUMMER IN PARIS

Grey Goose Pear vodka with ginger syrup and fresh lemon; topped with champagne 8.50

CUCUMBER COSMO

Hendricks's gin and Cointreau with muddled cucumber and lime; cranberry juice 9.25

SUZETTE

Maker's Mark bourbon with splashes of Sapling Maple & Grand Marnier, Vermont orange bitters; up 9.25

WATERMELON MARTINI

Stoli vodka, and watermelon vodka, dry vermouth and watermelon syrup; up with watermelon olives' 8.50

WHITE SANGRIA

White wine, peach vodka, peach schnapps and fresh fruit over ice 7.50

COCONUT MARGARITA

Patron tequila and triple sec, coconut milk and fresh lime; toasted coconut rim 9.25

BERRY LEMONADE

Stoli Raspberri vodka shaken with lemonade and pureed mixed berries; served tall 7.75

MARIA'S ICED CAPP

Tia Maria and dark crème de cocoa with cinnamon infused iced cappuccino; tall 8.50

SOUP AND SALADS

CREAM OF GARLIC SOUP

Our signature soup is a garlic lover's delight.
"The best soup in Vermont" VT MAGAZINE
Cup 5.50 • Bowl 6.50 • Take-home Quart 13.50

HOUSE SALAD

The freshest greens, grated carrot, cucumber and red onion topped with our own crunchy almonds; garlic-maple vinaigrette 6.00

SUMMER SALAD

Grilled zucchini and fresh picked greens with melon balls, scallions, goat cheese, pancetta bits and black pepper-Parmesan croutons; honey lemon vinaigrette 7.25

CAESAR SALAD

Crisp romaine with freshly grated Parmesan, garlic croutons and Spanish anchovies 6.00
Full 9.25 • Add Chicken 13.95

SMALL PLATE APPETIZERS

CRISPY CALAMARI

Graham crusted; with lemon chive aioli 8.75

TRIO OF BRUSCHETTA

Grilled bread with three toppings: eggplant-mint, marinated artichokes, tomato-basil 6.75

LOBSTER POUTINE

Lobster and cheese curds in a lobster sorrel sauce over fries 10.50

BEEF AND TOMATO SKEWERS

Rosemary skewered cherry tomatoes and Boyden Farm beef tenderloin skewer grilled with garlic mustard glaze 9.25

CURED SALMON

Cured with vodka, salt, sugar and herbs; served over greens with lime-chive sour cream 8.00



PRICE-FIXE DINNER

3 course dinner includes Coffee or Tea. Add \$10.75 to entrée price

STARTER ► Cream of Garlic or House Salad

ENTRÉE ► Choice of any Summer Main, Bistro or Bowl Entrée

DESSERT ► Berry Shortcake, Chocolate Tarte, Sorbet or Ice Cream

BISTRO FARE



SLIDERS

Lamb with pickled onion, chicken with jalapeño aioli and salmon with citrus salsa verde; open face on griddled cheddar biscuit 15.75

COCONUT TELEGRAPH

Shrimp, zucchini, sweet potatoes, and peppers; coconut curry sauce topped with toasted coconut 12.00

EGGPLANT PARMESAN

Breaded and fried, with tomato-herb sauce and melted mozzarella; sided with pasta 10.50

BIANCA FLATBREAD

Pancetta, caramelized onion, blue cheese and apple slices 12.00

VERMONT BURGER

Sided with french fries & cole slaw
8 oz. Boyden Farm Burger 11.75

- Cheddar, blue, goat or mozzarella
- Crispy bacon
- Sautéed or raw onion
- Sautéed mushrooms

Each topping .75 additional



SIDES

Vegetables of the Day 4.00

Baked Potato with sour cream 4.00

Cheddar Biscuit 1.75

Jalapeño Cornbread 1.75

White Beans with Olive Oil and Rosemary 4.00

French Fries 3.25



MAIN ENTREES

SUMMER RISOTTO

Creamy vegetarian risotto with local vegetables, pesto and shaved tofu; finished with mascarpone and topped with fried scallions 19.25

LOBSTER RAVIOLI

Lobster and ricotta filled ravioli, hand rolled; our own vodka-tomato sauce 25.00

VERMONT MIXED GRILL

LedgEnd Farm venison sausage, Misty Knoll chicken and Boyden Farm beef tenderloin; strawberry rhubarb gastrique, sided with baked potato 27.50

ROOKIES CHICKEN

Misty Knoll Farm; basted with our own root beer barbecue sauce, topped with spicy pickled onions 22.25

BEEF TENDERLOIN

Boyden Farm; spice crusted and grilled, topped with Jasper Hill blue cheese and onion crisps ~ 8 oz 34.00

ARCTIC CHAR

Agave basted and oven roasted on cedar plank; topped with citrus salsa Verde 23.25

KITCHEN CONFIDENTIAL

Chef's choice of two entrees for those who can't decide!

Main courses served with our own fresh baked bread & seasonal accompaniments

SUMMER BOWLS

PRINCE EDWARD ISLAND MUSSELS

Simmered in tomato, scallions, garlic and butter 10.25

FLANK STEAK SALAD

Thinly sliced flank steak tossed with our own greens, white beans and marinated mushrooms in a light sherry vinaigrette 15.75

CHICKEN CHILI

With white, black and kidney beans, topped with sour cream and grated cheddar; jalapeño cornbread 10.25

Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of any food allergies you may have.

TABLE TALKS ► SIDE DISHES FOR THOUGHT

Whet your intellectual appetite at our monthly TABLE TALKS. Pre-talk dinner is \$25 pp *plus tax and tip*; arrivals between 6:00-6:15. Table Talk begins at 7:30 and is **Free**, but reservations are required.

July 23 ♦ **Barbi Schreiber & Local Banquet Magazine**
"Covering Vermont's Local Food Movement"

August 13 ♦ **Jeff Roberts**, Slow Food International Director, Author of Atlas of American Artisan Cheese and Principal Consultant of Vermont Institute of Artisan Cheese. "Slow Food and Current Sustainability Issues"

September 10 ♦ **Jean Hamilton**, Education Director Northeast Organic Farming Association
"Vermont's Dynamic Organic Future "

SUMMER COOKING CLASSES

June 13 or 20 "Smoked and Grilled"

July 18, 24, or 25 "Catch of the Day"

August 14, 15, or 29 "Tuscan Flavors"

3.5 hour class includes lunch with wine
\$75 per person or \$140 for two
Class is limited in size, so book early



RESTAURANT HOURS

- **Dinner** ▪ Wednesday—Sunday 5:30-9:00
- **Sunday Breakfast** ▪ 8:30-10:30
- **Sunday Brunch** ▪ 10:30-2:00
- **Farmhouse Dinners** ▪ co-hosted with our Farm Partners every Wednesday in July and August

THANKS TO OUR SUMMER FARM PARTNERS

BALDWIN CREEK GARDENS

BLUE LEDGE FARM

BOYDEN FAMILY FARM

CABOT CREAMERY

CRAWFORD FAMILY FARM

CHAMPLAIN ORCHARDS

EARTH AND SEA

GLEASON'S ORGANIC GRAINS

LAST RESORT FARM

LEDGEND FARM

LEWIS CREEK FARM

MAPLE MEADOW FARM

MAPLE BROOK FARM

MAPLE WIND FARM

MISTY KNOLL FARMS

MONUMENT FARMS DAIRY

SHUTTLEWORTH FARM

VERMONT COFFEE CO

VERMONT CREAMERY

WANABEA FARM

WILCOX FARMS DAIRY



1868 North Route 116, Bristol, Vermont 05443 ▪ 802-453-2432 ▪ 888-424-2432 ▪ Innatbaldwincreek.com

Owners Linda Harmon & Chef Doug Mack

WEDDINGS • REHEARSALS • WINE DINNERS • COOKING CLASSES • CULINARY TOURS • TABLE TALKS