

The Inn at
**Baldwin
Creek** 

Mary's Restaurant

The Flavor of Vermont

Douglas Mack, Chef-Owner

**MARTINI
MENU**

BALDWIN CREEK MARTINI

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

BARTLETT FALLS MARTINI

*Gin martini with dash of
Cherry Brandy muddled with
orange and lime, orange twist*

BRISTOL BLUES MARTINI

*Gin martini with Dry Vermouth
and Blue Curacao, lemon twist*

PARISIAN MARTINI

*Gin, dry vermouth, cream
de cassis; lemon twist*

FRENCH "75"

*Vodka martini with Cointreau,
Chambord and lemon; twist*

LEMON DROP MARTINI

*Absolute citron vodka, dry
vermouth & fresh lemon;
rimmed with sugar*

FUZZY MARTINI

*Vodka, peach schnapps and
splash of orange juice
topped with champagne*

CAPPUCCINO MARTINI

*Bailey's Irish Cream, vanilla
vodka, dark crème de cocoa
and butterscotch schnapps*

Appetizers

Cream of Garlic Soup

Our signature soup is a garlic lover's delight. "The best soup in Vermont" *VT Magazine* Cup 4.75 Bowl 5.75

Take-home Quart 12.00

French Onion Soup

A savory blend of chicken and beef stock seasoned with sherry; topped with garlic croutons and mozzarella cheese Crock 5.75

Love of the Game

Grilled buffalo sausage served on a griddled corn cake and drizzled with apricot mustard 7.95

Moonlight in Vermont

Cabot cheddar cheese fritters served with apple compote and warm spiced cider sauce 6.95

Venison Skewers

LedgEnd Farm venison bites coffee-crusting and griddled; served with a campfire bean sauce 7.95

Wild Thing

House cured wild Alaskan salmon served with maple-marinated goat cheese rounds with peppercorns and crostini 7.25

Shrimp Walk

Sautéed in tomato, vodka, crème fraîche sauce; served over Belgian-style buttermilk waffle 6.95

Garden Salads

Winter Salad

Winter mesclun greens drizzled with lemon and olive oil; sided with baked goat cheese, roasted nuts and sliced pears 5.25

House Salad

The freshest greens, grated carrot, cucumber and red onion topped with our own crunchy almonds; garlic maple vinaigrette 4.50

Caesar Salad

Traditional romaine caesar with freshly grated Parmesan, garlic croutons and Spanish anchovies Full 8.75 / Petite 4.50

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.

Dinner Entrées

Born on the Bayou

Peanut-crusted catfish pan sautéed; citrus Remoulade sauce; sided with creamy garlic grits 19.75

Caribbean Shrimp

Sautéed in a coconut curry sauce and sided with a grilled molasses-basted banana 22.50

Pork Loin

Pan seared pork medallion topped with roasted pears and served on Pinot Noir sauce 19.25

Venison Pot Roast

LedgEnd Farm venison slow roasted with molasses and ginger gravy; served with egg noodles 24.50

Tender to the Bone

Braised veal shank served with a stew of white beans and winter vegetables topped with saffron aioli 23.75

Grilled Wild Salmon

Family Pride Fisheries wild Alaskan salmon, grilled and served with maple-pesto butter; sided with grilled red onion 25.25

Blue Rodeo

Boyden Farm beef tenderloin sautéed, crusted with blue cheese, pepper and herbs; oven finished and served over Madeira sauce

Full • 10 ounce 31.75 / Petite • 5 ounce 24.25

Vegetable Napoleon

Layers of polenta and vegetables - eggplant, mushrooms, onion, peppers—topped with seitan; on red pepper coulis with a drizzle of basil olive oil 18.25

Kitchen Confidential

The chef's choice of two entrees presented for those guests who simply can't decide on one

Dinner entrees served with our own fresh baked bread & seasonal accompaniments

Price-Fixe Dinner Three course dinner includes coffee or tea Add \$9.00 to Entrée price

Starter: Cream of Garlic Soup, House Salad or Petite Caesar Salad

Entrée: Choice of any Dinner or Bistro Entrée

Dessert: Crème Brûlée, Apple-Cheddar Bread Pudding, Blackbottom Pie, Sorbet or Ice Cream

Bistro Small Plates

Vermont Short Ribs

Boyden Farm short ribs simmered in beer & bacon; served with mashed potatoes and vegetables 13.95

Croque Monsieur

Egg-dipped ham and cheddar sandwich griddled and served with small house salad 8.95

Pesto Pizza

Flatbread pizza with sun-dried tomato, black olives, mushrooms, spinach pesto; mozzarella cheese 7.75

Duck Confit

With maple-bourbon sauce; served with mashed potatoes and fresh vegetables 14.95

Beef Bourguignon

Tender bits of beef tenderloin simmered with carrot, mushrooms and onion in a rich red wine sauce 15.95

Instant Karma

Chicken sautéed with sauce of oranges and cranberries and tossed with penne pasta 10.25

Great Burgers

Red Rock Elk Ranch elk burger; 8 ounces 7.50

Boyden Farm beef burger, 8 ounces 7.50

Topped with lettuce and tomato; served with fries

Add: cheddar, blue cheese, goat cheese, mushrooms, sautéed or raw onions, bacon .75 each