

Inn at  
**Baldwin  
Creek**   
Mary's Restaurant

Chef Doug Mack and  
Linda Harmon, Owners

## COCKTAIL MENU

### BALDWIN CREEK MARTINI

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

### BASIL-LIME SPRITZER

Belvedere vodka, muddled  
basil, simple syrup and lime;  
topped with club soda 7.75

### WATERMELON MARTINI

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

### THE HENDRICK LEMONADE

Our own limoncello muddled  
and fresh mint; Hendricks gin  
and club soda—over ice 8.00

### MARIA'S ICED CAPP

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

### SUMMER IN PARIS

Citron vodka with muddled  
rosemary, fresh lemon and lem-  
ongrass simple syrup; splash of  
club soda—over ice 7.75

### POMEGRANATE PUCKER

Pomegranate liqueur, sour ap-  
ple vodka, splash of cranberry;  
sugar rim—served up 8.50

### CUCUMBER LOCO

Patron tequila and Cointreau,  
muddled cucumber and lime;  
salt rimmed, over ice 9.50

## SOUPS 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

### CAESAR SALAD

Crisp romaine with freshly grated Parmesan, garlic  
croutons and Spanish anchovies Petite 6.00  
Full 9.25 • Add Chicken 13.95 • Add Shrimp 14.75

### SUMMER SALAD

Watermelon, feta and pine nuts over fresh picked garden  
greens drizzled with honey-herb vinaigrette 6.25

### CAPRESE SALAD

Tomato slices layered with fresh basil and Maplebrook Farm fresh  
mozzarella; on pesto, drizzled with balsamic vinaigrette 7.25

## SMALL PLATES

### CALAMARI SALAD

Mint marinated, griddled and chilled; tossed with  
chick peas, onion, celery and orange sections 8.00

### STROZZAPRETI "Priest Stranglers"

Spinach-ricotta dumplings over red pepper tomato sauce 6.50

### COCONUT SHRIMP

Spicy beer battered shrimp, rolled in coconut and deep fried;  
Served with tangy orange dipping sauce 10.25

### BEEF SPEIDINI

Olive oil and herb marinated beef and bread skewers  
paired with rosemary skewered cherry tomatoes 9.75

### GRILLED RED PEPPER

Stuffed with farro, mushrooms and celery; on spinach  
pesto, topped with melted mozzarella 7.75

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.

Summer 2009

## BISTRO FARE



### MEDITERRANEAN TASTE

Couscous salad, farro tabouleh salad, chickpea salad, marinated olives, Feta cheese and pita wedges 9.75

### TURKEY MEATLOAF

With mozzarella and sun-dried tomatoes; on mashed potatoes with balsamic gravy 9.95

### FLATBREAD PIZZAS

- ▶ PANCETTA ◦ mushrooms, red onions; tomato sauce and chèvre 10.75
- ▶ PESTO ◦ black olives, oven roasted tomato, artichokes; with spinach pesto and mozzarella 9.75

### COD CAKES

Panko crusted fish cakes griddled and served on garden greens with French fries and our own tartar sauce 11.50

### MOROCCAN CHICKEN STEW

Simmered in Moroccan spices with tomato, peppers and raisins; over rice with almonds and mint 10.75

### VERMONT BURGER

- ▶ Beef Burger, 8 oz 10.75  
*Served with fries and pickle*

Add: ▪ Cheese: Cheddar, Swiss, Blue, Mozzarella or Chèvre

▪ Sautéed or Raw Onions

▪ Sautéed Mushrooms ▪ Bacon

75 each additional

## PRICE-FIXE DINNER



Three-course Dinner includes Coffee or Tea. ▪ Add \$10.75 to entrée price

Starter ▶ Cream of Garlic Soup, House Salad or Strozzapreti

Entrée ▶ Choice of Any Main Entree, Bistro or Spring Bowl

Dessert ▶ Blackberry Pie a la mode, Chocolate Tart, Sorbet or Ice Cream

## MAIN ENTREES

### VEAL SCALOPPINE

Crawford Family Farm veal medallions sautéed with melon, mushrooms and capers 22.75

### COD PROVENCAL

Maine cod baked with chopped fresh tomatoes, black olives, tarragon and white wine 21.50

### SUMMER LASAGNA

Individually rolled with summer vegetables and herbed ricotta; on tomato-red pepper sauce, topped with Parmesan 18.75

### FLANK STEAK

Boyden Farm flank grilled and sliced; served on mashed potatoes with pepper-onion relish and brûléed Jasper Hill blue cheese 25.00

### SEA SCALLOPS

Grilled scallops on grilled red onion-tomato relish with lemon-garlic vinaigrette; sided with couscous salad 23.25

### ROASTED CHICKEN

Misty Knoll Farm breast stuffed with ham, goat cheese and basil; with tomato fondue 22.50

## SUMMER BOWLS

### PASTA AND VENISON

Our own hand cut pappardelle with braised Ledge Farm venison ragout 12.95

### BEEF GNOCCHI

Tossed with chopped beets, crispy sage and walnuts; sage brown butter 10.50

### PASTA PUTTANESCA

Spicy sauce of tomato, capers, black olives and pancetta; over spaghetti 9.95



# Inn at Baldwin Creek



Mary's Restaurant

[Innatbaldwincreek.com](http://Innatbaldwincreek.com)

Chef Doug Mack &  
Linda Harmon Owners  
Sous Chef Leah Pryor

## SUMMER 2009



### TABLE TALKS ► SIDE DISHES FOR THOUGHT

Whet your intellectual appetite at our monthly **TABLE TALKS**; good food paired with stimulating discussions on current food issues and trends.

Pre-talk **Dinner**: \$25 per person plus tax & gratuity

**Table Talk** begins at 7:30 and is **FREE**, but reservations are required.

June 12 ♦ **John Elder**

*"Local Food in Environmentalism"*

July 10 ♦ **Todd Hardie**, Honey Gardens

*"The Honey Bee Connection"*

August 14 ♦ **Allison Hooper**, VT Butter and Cheese

*"The Vermont Cheese Trail"*

### UPCOMING EVENTS

#### STRAWBERRY FESTIVAL

Wednesday—Sunday Jun 24-28

#### FARMHOUSE DINNER SERIES

Every Wednesday in July & August

Meet our farm partners and sample the best in local food. Complimentary appetizer table

Reservations encouraged

## OUR FARM PARTNERS

EAT FRESH • EAT LOCAL

BALDWIN CREEK GARDENS

BLUE LEDGE FARM

BOYDEN FAMILY FARM

CABOT COOPERATIVE

CHAMPLAIN ORCHARDS

CRAWFORD FAMILY FARM

GLEASON'S ORGANIC GRAINS

JASPER HILL FARM

LAST RESORT FARM

LEDGEND FARM

LEWIS CREEK FARM

MAPLE MEADOW FARM

MAPLE BROOK FARM

MISTY KNOLL FARMS

MONUMENT FARMS DAIRY

VERMONT COFFEE CO

VERMONT BUTTER & CHEESE

WANABEA FARM

WILCOX FARMS DAIRY



### SUMMER COOKING CLASSES

Hands-on cooking classes with Chef Doug Mack.

Three and one half hour class includes class prepared lunch.

\$75 per person OR 2 students in the same class for \$140

#### SEAFOOD SECRETS

Sun July 12 or 19

#### VEGETABLE LOVE

Sun August 2, 9 or 16

#### TONGUE THAI'D

Sun Sept 6, 13 or 20

### RESTAURANT HOURS

• **Dinner** • Wednesday—Sunday  
5:30-9:00

• **Sunday Breakfast** • 8:30-10:30



1868 North Route 116, Bristol, Vermont 05443 802-453-2432 • 888-424-2432

WEDDINGS AND CIVIL UNIONS • REHEARSALS • WINE DINNERS • COOKING CLASSES • TABLE TALKS