

ELECTRA'S RESTAURANT

French Fries...9
Garlic Aioli

Truffle Fries...12
Airoi's Honey Aioli

Sweet Potato Fries...10
Sweet Glaze

SAVOURIES

Duck Frites

Dredged with Graham Cracker Crumbs then Flash Fried served with Chili Maple Dipping Sauce...17

Mushroom "Escargot"

Braised Cremini Mushrooms in Marsala & Herb-Walnut Butter topped with Parmesan & Fontina Cheese served with Toast...16

Slider Trio

Bison with Caramelized Onion & Blue, **Duck** with Cherry Compote & Chèvre, **Wagyu** with American, Pickle & Secret Sauce on Brioche Roll...24

Masa & Poblano Fried Calamari

Pt. Judith Rhode Island Day Boat Calamari Tossed with Corn Masa & Poblano Rings topped with Cotija Cheese served with Chili de' Arbol Roja Sauce...17

Crispy Duck Wings

Duck Wing Drumettes tossed in Chipotle Maple Sauce served with Celery, Carrots & Herb Buttermilk...20

Beef Short Rib & Pork Belly Poutine

Crispy French Fries tossed with Parsley, Crispy Shallots, Crispy Pork Belly, Braised Beef Short Rib, Maple Brook Farms Cheese Curds & Beef Gravy...17

Full Moon Wagyu Beef Tartare

Vermont Full Moon Farm Wagyu tossed with Truffle Aioli, Cornichons, Capers, Parsley topped with Quail Egg & Paddlefish Caviar served with Caramelized Onion "Dip" & Duck Kettle Chips...24

Meze Plate

Roasted Red Pepper & Walnut Muhammara, Cucumber & Dill Tzatziki, Garlic Hummus, Tabouli, Mixed Vegetables, Stuffed Grape Leaves, Marinated Feta, Mixed Olives served with Warm Pita & Lavash Flatbread...23

Chorizo & Mussels

Prince Edward Island Mussels steamed with Salsa Roja Sauce, Pacifico Pilsner, Leeks, Scallions, North Country Chorizo & Cream served with Grilled Baguette...17

Truffle Squash Blossoms

Vermont Butter & Chèvre stuffed Squash Blossoms Dipped in Tempura served with Bacon Sherry Vinaigrette, Sautéed Baby Spinach and Truffle Honey Drizzle...20

Southern Tomato Pie

Southern Style Heirloom Tomato Pie with Jasper Hill Cave Aged Cheddar, Herb & Butter Crust, served with Crispy Pork Belly Burnt Ends & Fried Okra Arugula Salad & Remoulade ...18

PLATE ADDITIONS

Grilled Beef Tenderloin...24
Shelled Lobster Tail...18

Wagyu Steak, Seared Salmon or Seared Rare Tuna...15
Grilled Chicken Breast, Beyond Meat Italian Sausage
Two Beef Skewers, or Two Shrimp Skewers...12
Single Seared Scallop...4
Seared Foie Gras 2oz...18

SEAFOOD

Fruits de Mer

Four Cocktail Shrimp, Four Oysters on ½ shell, One Maine Lobster Tail, Coconut & Lime Colossal Crab Meat with Plantain Chips, Six Chilled Saffron Mussels & Charred & Chilled Octopus, served with Remoulade & Cocktail Sauce...50

1/2 Dozen Oysters

Served with a Champagne Mignonette & Lemon...22
Single Oyster...4

Shrimp Cocktail

½ Dozen Gulf White Tiger Shrimp served with Cocktail Sauce & Lemon...18

Tuna & Watermelon Crudo

Yellowfin Saku Tuna, Compressed Rosé Watermelon, Pickled Cucumber & Watermelon, Maple Brook Feta Mint Dressing, Local Baby Arugula...19

Cheese Plates

All 2oz. Cheese Plates come with Assorted Crackers, Flatbread, Bing Cherry Compote & Fresh Fruit...13

* Extra Crackers ...2

Blue Ledge Farm - Lakes Edge

Morning & evening milking separated with dramatic ash-veined goat cheese aged for three weeks

Grafton Village 2yr Cheddar

Raw cow's milk aged for two full years to achieve a mature flavor and dense, firm-yet-creamy texture.

Mt. Mansfield Creamery - Forerunner

Raw Milk Havarti cave aged for three months. Full body flavor with buttery notes.

Von Trapp Mad River Blue

Buttery smooth blue is made with von Trapp Farmstead's certified organic milk

SOUP & SALADS

Roasted Poblano & Sweet Corn Bisque

Fire Roasted Poblano Peppers simmered with Summer Sweet Corn, Leeks, Yukon's finished with Cream topped with Crema, Corn & Micro Cilantro...9 / 11

Chilled Gazpacho

Chilled Soup with Tomatoes, Garlic, Onions, Cucumber, Peppers Olive oil with Crispy Corn Chips, Lime & Cotija Cheese ...9 / 11

House Greens Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Fried Shallots tossed in Maple Balsamic Vinaigrette...13

Caesar Salad

Chopped Romaine tossed with Croutons, & Garlic Dressing topped with Shaved Parmesan...15
Add White anchovies...3

Wedge Salad

Baby Iceberg, Grape Tomatoes, Sweet Corn, Apple Smoked Bacon, Hard Boiled Egg, Watermelon Radish, Crumbled Blue Cheese & Garlic Croutons with Herb Buttermilk Dressing ...16

Peach, Tomato & Burrata Salad

Maple Brook Burrata served with Pitchfork Farms Baby Arugula tossed with Sliced Peaches, Heirloom Tomatoes, Mint and Red Onion tossed with Creamy Citrus Basil Vinaigrette...\$17
Add Sliced Prosciutto...3

ENTREES

Plum & Cherry Hot Honey Duck

Cast Iron Seared Duck Breast & Country Fried Confit Duck Leg with Hot Honey & Plum Sauce, Sauteed Baby Spinach, Bacon & Scallion Cornbread Waffle, Plum & Cherry Slaw ...34

Tomato & Brie Campanelle

Beyond Meat Plant Base Italian "Sausage" Tossed with Campanelle Pasta, Tri-Color Baby Heirloom Tomatoes, Red Onions, & Roasted Tomato, Picked Basil Leaves and Baby Spinach, Tossed in Creamy Brie Sauce...\$28

Lemon Grass & Black Garlic Chicken

Lemon Grass & Black Garlic Murrays All-Natural Airline Chicken Breast Oven Roasted, Sauteed Baby Spinach Coconut Forbidden Rice Cake, Green Curry Sauce Served with Plum & Radish Salad...30

Wagyu Foie Gras Burger

Grilled Nine+ Australian Wagyu 8oz. Burger topped with Seared Foie Gras, Grafton Truffle Cheddar served on Sweet Roll with Heirloom Tomato, Greens and Red Onion served with Truffle Fries...32

Serrano Peach Pork Ribeye

Grilled Serrano & Peach Golden Barbecue Pork Ribeye, Japer Hill Cheddar Polenta Fries, served with Sauteed Baby Spinach, Pork Belly & Ham Collard Greens, Fried Okra & Tomato Salad, Pickled Watermelon Rind...31

Summer Ratatouille & Mushroom Gnocchi

Roasted Blue House Mix Mushrooms, Patty Pan & Sunburst Squash, Red Onions, Roasted Tomatoes tossed with Baby Spinach & Rice Flour Gnocchi with a Tomato & Fennel Pollen Broth with Shaved Truffle Pecorino Cheese...31

Chef De Cuisine Kevin Bell
Bar Manager Hana Nielsen

Manager of Operations Jake Loyer
Executive Chef & Owner Donnell Collins

Filet Mignon

Grilled Beef Tenderloin served with VT Loaded Red Bliss Mashed Potatoes with Jasper Hill Cheddar, Sour Cream & Bacon & Scallions, Sauteed Baby Spinach, Asparagus, Peppercorn Port Demi-Glace served with a Crab, Corn, Tomato, & Mini Maine Lobster sweet Roll...36

Spiced Apricot & Cognac Scallops

Rhode Island Day Boat Scallops Glazed Spiced Apricot & Cognac Sauce, Crispy Smashed Red Bliss & Bacon Potato Cake, served with Sauteed Baby Spinach and Edamame Apricot & Cherry Succotash...34

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major served with Haricot Verts, French Fries topped with Pink Peppercorn-Port Wine Demi-Glace...33

Corn Dredged Ahi Tuna

Pan Seared Rare, Tajin & Corn Chip Crusted Ahi Tuna, Creamed Corn Mashed Potatoes, Sautéed Baby Spinach, Roasted Poblano Demi-Glace & Raspberry Gastric Drizzle served with Elote & Arugula Corn Salad ...33

Strawberry & Rhubarb Chutney Salmon

Pan Seared Salmon topped with Strawberry & Rhubarb Chutney served with Pork Belly & Jade Fried Rice, Sauteed Baby Spinach and Tomato, Strawberry & Smoked Feta Salad...31

SIDES & ADD ON'S

Polenta Fries...10
Roasted Garlic Mashed Potatoes ...6
Pork Belly & Jade Fried Rice...8
VT Loaded Mash or Creamed Corn Mash...8
Haricot Verts, Sautéed Baby Spinach or Asparagus...4
Pork Belly & Ham Collard Greens...8
Crispy Smashed Red Bliss & Bacon Potato Cake...7
Crispy Coconut Forbidden Black Rice Cake...7
Substitute White Truffle Fries or Truffle Mashed...4

PRIX FIXE TWILIGHT DINNER

\$26

4 - 5p.m. Daily

Not available for take-out
May not be combined with any
other discounts or promotions
add \$3 for any substitutions.

CHOICE OF SALAD OR SOUP
MIXED GREEN SALAD
CHILLED GAZPACHO
ROASTED POBLANO & CORN BISQUE

Add a glass of house
Pinot Noir, Rose or Chardonnay
(one glass per meal) \$7 - 5oz

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major served with Baby Spinach, French Fries topped with Pink Peppercorn-Port Wine Demi-Glace

Strawberry & Rhubarb Salmon

Pan Seared Salmon served with Garlic Mashed Potatoes, Baby Spinach, Strawberry & Smoked Feta Salad

Meatloaf Wellington

Gorgonzola stuffed Meatloaf wrapped in Puff Pastry served with Garlic Mashed Potatoes, Baby Spinach, & Beef Gravy

Fried Chicken Statler

Butter Milked Marinated Airline Chicken Breast, Hot Honey Drizzle, Garlic Mashed Potatoes & Collard Greens & Cole Slaw

Tomato & Brie Campanelle

Beyond Meat Plant Base Italian "Sausage" Tossed with Campanelle Pasta, Baby Heirloom Tomatoes, Red Onions, & Roasted Tomato, and Baby Spinach, Tossed in Creamy Brie Sauce

Salmon Frites

Seared Salmon served with French Fries Baby Spinach & Horseradish Sauce

Wedge, House or Ceasar with added Protein

Grilled Chicken Breast, Seared Salmon Two Beef Skewers, Two Shrimp Skewers, Seared Tuna, Grilled Steak or Beyond Meat Italian Sausage