
Red Clover Inn & Restaurant



Appetizers

House Salad

baby arugula, Vermont mozzarella, heirloom tomatoes, fresh basil, Champagne vinaigrette
10.

Corn Soup

pureed sweet corn, truffle oil
10.

Agnolotti

house made potato & chevre agnolotti, leeks, mushroom, kale, truffled béchamel
13.

Escargot

miso emulsion, soy chili glaze, seaweed salad, puffed rice
13.

Butcher's Block

house made & Vermont charcuterie, pickled vegetables, beer caraway mustard, crostini
16.

Vermont Cheese Plate

quince jam, honeycomb, marcona almonds, crostini
16.

Specials

Chef's Tasting Menus

(Table Minimum, Not Available Holidays & Saturdays)

\$45 Three-Course/Wine Pairings + \$25

\$70 Five Course/Wine Pairings + \$45

Features

❖ *All That Jazz with the Red Clover Trio Select Thursdays*

Come enjoy a night of live jazz starting at 6 PM.
Featuring \$5 beers and 50% off select bottles of wine.

❖ *Award-winning International Wine List*

❖ *Full Menu Available for Takeout* Ask your server or give us a call!

❖ *Outdoor seating available (weather permitting)*

*20% gratuity will be added to parties of 6 or more &
Gift Certificate holders including Restaurant.com.*

Discounts cannot be combined.

Checks can only be split up to 3 ways.

Sorry, no substitutions!

Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

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Entrées

Lamb Rack

roasted rack, chorizo, shiitake mushroom, haricots verts, green lentils, romesco, demi glaze
36.

New York Strip Steak

grilled, haricots verts, cabernet braised shallots, tarragon butter, garlic pommes puree, red wine demi
30.

Maine Lobster

pound and a quarter lobster, double baked potato, broccolini, drawn butter
30.

Atlantic Halibut

seared halibut, broccolini, roasted cauliflower, lemon & fine herb quinoa, lobster emulsion
30.

Duck Breast

pan roasted breast, carrot puree, broccolini, herbed fingerling potatoes, port wine demi
32.

Shrimp & Scallop Fettuccine

house made pasta, bay scallops, shrimp, shiitake mushrooms, leeks, kale, fennel pollen tomato vin blanc
28.

Pasta Primavera

kale, shiitake mushrooms, leeks, summer squash, house made ricotta, tomato vin blanc, micro herbs
26.

Thank you for dining with us!
Executive Chef Mike Ryan & Sous Chef Tom Holland
The Red Clover Inn Staff