

SMALL BITES (TAPAS STYLE)

<u>Lily & Izzy's Pommes Frites</u> Cumin Aioli & Spicy Homemade Ketchup, Fresh Herbs	7
<u>Lamb Meatballs</u> Moroccan Pomegranate Syrup, Maplebrook Farms Feta Cheese	10
<u>Tuna Tartar</u> Sushi Grade Tuna, Sesame Oil-Seaweed Salad, Miso Aioli, Siriache	14
<u>Classic Escargot</u> Parsley-Garlic Butter & Browned Panko Crumbs	10
<u>Crispy Tortilla Slow Roasted Pork</u> -Mango Salsa- Avocado & Jalapeno Crème	10
<u>Crab Cakes</u> Tarragon Aioli- Blood Orange Zest	12
<u>VT Goat Cheese & Caramelized Onion Tart</u> Kalamata Olives- Rosemary	10
<u>Rice Flour Dusted Calamari</u> Cucumbers, Mint, Garlic, Spicy House Tomato Dipping Sauce	12

IN A BOWL

<u>PHI Soup of the Day</u>	
<u>PEI Mussels of the Day</u>	14
Add Pommes Frites	

FROM THE GARDEN

Wild Water Farm <u>Field Greens</u> , Balsamic- Pomegranate Vinaigrette, Dates, Radishes, Toasted Pepita, Blue Cheese Crumble	5/9
<u>PHI Caesar</u> Romaine Hearts, Homemade Basil and Garlic Croutons & Imported Italian Anchovies, Parmesan, Lemon Zest	7/12

PARKER HOUSE ENTRÉES

<u>New England Clambake</u> Mussels, Shrimp, Lobster, Clams, Local Corn, Black River Kielbasa & Roasted Potatoes- Lemon, Dill & Garlic Broth	26
<u>PHI Burger</u> Served with PHI Pommes Frites	16
<u>Panko Coated Chicken Breast</u> Topped with Arugula Salad, Parmesan Curls, Lemon, Roasted Tomato Puree and Basil Oil	24
<u>Roasted Salmon</u> Roasted Pistachio Oil, Strawberry Chutney, Yukon Gold Mashed Potatoes	30
<u>Crispy Half Duck</u> Pan Seared in Duck Fat, Creamy Shaved Garlic Risotto Blueberry Bourbon Compote	33
<u>Roasted 4 Rack of Lamb</u> Pan Demi Glace, Yukon Gold Mashed Potatoes, Lavender Honey- Mint Reduction	34
<u>Pan Seared Chilean Sea Bass</u> over a Creamy Lemon and Sundried Tomato Risotto, Topped With Shaved Asparagus & Golden Beets, White Balsamic Reduction	32
<u>Vermont Community Farms Filet Mignon</u> 6oz Bourbon Peppercorn Crème, Jasper Hill Blue Cheese	34
<u>PHI Signature Shrimp and Lobster Risotto</u> Saffron Infused Creamy Arborio Rice folded with Shaved Asparagus, Black Tiger Shrimp and Maine Lobster, Basil Puree	29

ON THE SIDE

Cumin <u>Honey Roasted Carrots- Beets</u> -Local Herbed Goat Cheese-Pistachios	7
Roast <u>Brussel Sprouts & Acorn Squash</u> , Hulled Hemp Seeds, Basil Oil	7
Crispy <u>Prosciutto Wrapped Asparagus</u> - Sweet Balsamic Mostarda	7

Split entrees \$4 .00

<u>Cheesemonger's Board</u> A Selection of Artisanal Cheeses with Crostini, Fig & Orange Jam & Seasonal Fruit 22	<u>Butcher's Board</u> Country Pate, Chicken & Apple Sausage with Calvados, Cured Italian Meats, Cornichons, Grain Mustard 20	<u>Fishmonger's Board</u> Scottish Smoked Salmon, Smoked Trout, Capers & Lemon, Horseradish Crème 21
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Tables of 6 or more 20% gratuity will be added
 VT Department of Health asks us to remind you-
 Eating undercooked or raw foods may increase your risk of food borne illnesses

