

## Small Plates

### **Blistered Peppers \$13**

Japanese Shishito Peppers with Asian Sauce

### **Stuffed Mushrooms \$14**

Filled with Sausage & Baked with Parmesan Cream Sauce

### **Spinach Artichoke Dip \$16**

Served with House Crostini

### **Brussel Sprouts \$15**

Baby Brussel Sprouts, Topped with Nutritional Yeast, Parmesan, Toasted Pine Nuts, And Smoked Maple Syrup

## Salads

### **Spinach Salad \$14**

Spinach, Mushrooms tossed in House French Dressing with warmed Bacon and Onions

### **Sycamore Salad \$17**

Mixed Greens, Tomatoes, Mushrooms, Watermelon Radish, Pickled Onion, Dried Cranberries, Goat Cheese & Candied Walnuts served with Fresh Mint Vinaigrette

### **House Salad \$13**

Mixed Greens, Mushrooms, Pickled Red Onion, Roasted Red Peppers, Tomatoes, Goat Cheese served with Maple Balsamic Vinaigrette

## Entrees

### **Chicken Marsala \$20**

Sauteed Chicken Breast with Garlic, Onion, Mushrooms in Marsala Wine Sauce served over Rice Pilaf

### **BBQ Ribs \$18/\$26**

(Half Rack Or Full Rack)

St. Louis Style Ribs, slow cooked in Sweet & Spicy Barbeque Sauce, served with Fries and Coleslaw

### **Fettuccine Alfredo \$16**

House Alfredo Sauce, parmesan cheese,

Add Chicken \$5

Add Cajun Chicken \$6

### **Fish & Chips \$20**

Beer Battered Fried Pollock, Classic English Style Chips and Coleslaw

### **Steak Frites \$24**

12oz Black Angus NY Strip Steak, served with Chimichurri and French Fries

### **Burger \$18**

8oz local Boyden Farm burger, Cheddar, lettuce, Tomato, Pickled onion served with Fries & a Pickle

Add Bacon \$3

@TWOSONSVT

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.