

The Red Clover Inn

Restaurant & Tavern



802-775-2290/800-752-0571

Open: 7 nights a week

Hours: 5:30pm

Location: 54 Red Clover Lane
Mendon, Vermont

Reservations Appreciated



Appetizers

Salad of Local Greens, Fresh Herbs
& Chèvre Lemon Lime Vinaigrette

Grilled BBQ Bacon & Three Cheese
Pizza Topped with Roasted Sweet
Onions & Fresh Herbs

Sesame Scented Shrimp Tempura
& Grilled Sake Scented Striped Bass
with Sweet & Sour Ponzu
Dipping Sauce

5-Spiced Rubbed Grilled Cavendish
Quail with Fire Roasted Red Peppers
& Garden Herbs Scented Cous Cous

Pan Seared Le Bella Farm's Foie Gras
with Balsamic Dressed Cherries, Chives
& Toasted Mie de Pain.

Endive & Frissé Salad
with Grilled Sliced Finocchiona Sausage
& Stone Ground Mustard Vinaigrette

Red Wine, Truffle Braised Maple
Organic Beef Cannelloni with
Hen of the Woods Mushrooms, Truffle,
& Thyme Demi Parmesan Cheese

Cider Roasted Butternut Squash Soup
with Maine Lump Crab Meat
& Pumpkin Oil

Bowl of Mixed Olives
with an Assortment of Grilled Bread



Entrées

Porcini Mushroom & Truffle Scented
Risotto with Orwell Roasted Rabbit
& Balsamic Roasted Shallots
& Fig Drizzle

Oven Roasted Sirloin of Beef
with Local Green Beans,
Duck Fat Roasted Potatoes
& Red Wine Shallots

Garlic Marinated Grilled Portuguese
Steak Topped with Fried Egg,
Roasted Pepper & House Fries

10oz Black Watch Farm Ground Sirloin
Burger with Grilled Onions
& House Duck Fat Fries

Rabbit Duo Confit of Sea Salt Cured
Leg, Half of a Roasted Artichoke Heart
Stuffed with Slow Braised Shoulder &
Topped with Parmesan Cheese
& Vegetable Barigoule

Vermont Raised Pheasant
with Roasted Broccoli Sweet Onions,
Yellow Fingerling Potatoes
& Black Truffle Scented Demi Glaze

Duck Fat Roasted Wild Sockeye Salmon
with Baby Spinach & White Wine
Tomato Shallot Reduction

Fennel Dusted, Roasted Gooseberry
Cove Cod Loin with Olive Oil Crushed
Potatoes & Red Onion Thyme Relish

Two Pan Seared Soft Shell Crabs
with Herb Scented Nappa Cabbage,
Rosemary Roasted Apples
& Sauce Verge

Seafood & Sweet Corn Cavatelli with
Roasted Shrimp, Sauted Squid & Mid
Neck Clams, Fresh Herbs & Vermont
Local Red and Yellow Tomatoes

White Wine Shallot Scented Baby
Spinach with Vermont Feta Cheese
Rolled in Crisp Phyllo Dough Served
with Lemon Dill Drizzle

Menu items are subject to change.