

506 BISTRO & BAR

STARTERS

BISTRO WINGS – 17

8 Jumbo Chicken Wings, choice of Maple Chili, Buffalo or Datil Sweet Heat, served w/Ranch

POINT JUDITH CALAMARI – 16

Crispy Calamari, tossed in Garlic Butter with Sweet Peppers and Served w/House Made Marinara Sauce,

VERMONT CHEESE & CHARCUTERIE BOARD – 25

Butter & Cheese Chevre, Bayley Hazen Blue, Cabot Sharp Cheddar, Vermont Salumi Bresaola, Capocollo & Red Wine Garlic Sausage, Fig Jam, Candied Nuts, Drunken Fruit and Assorted Crackers

FRESH MAINE MUSSELS AND TRUFFLE FRITES – 18

Steamed Mussels, Garlic, White Wine, Butter, Roasted Red Peppers, Grape Tomatoes, Locally Smoked Andouille Sausage, Topped w/Parmesan Truffle Frites

PAN-SEARED CRABCAKES – 22

Lobster, Lump Crabmeat, Red & Yellow Peppers, Red Onion, Chives, Creole Remoulade Sauce

ROASTED RED PEPPER HUMMUS – 14

Roasted Red Pepper Hummus, Vermont Chevre, Greek Olives, Pita

SALADS

SIMPLE SALAD – 12

Local Hot House Greens, Cucumber, Carrots, Grape Tomatoes, Apple Cider Vinaigrette

506 CAESAR SALAD – 15

Romaine, Shredded Parmesan, Sourdough Croutons, House Caesar Dressing

ROASTED BEET SALAD – 17

Arugula, Roasted Red & Gold Beets, Bayley Hazen Blue, Candied Pecans, Craisins, Maple Balsamic Vinaigrette

THAI CHICKEN SALAD – 28

Local Hot House Greens, Radish, Jicama, Red Peppers, Grilled Chicken, Crispy Won-Tons, Maple-Lime Vinaigrette, Peanut Sauce

Add on:

Steak 15

Chicken 8

Salmon 12

Scallops 11

Tofu 8

MAINS

FAROE ISLAND SALMON – 38

Pan Roasted Salmon topped w/Mango Salsa served w/Coconut Rice, Guava Sauce, Lime

THAI CHICKEN SALAD – 28

Local Hot House Greens, Radish, Jicama, Red Peppers, Grilled Chicken, Crispy Won-Tons, Maple-Lime Vinaigrette, Peanut Sauce

SEARED SEA SCALLOPS – 36

U15 Sea Scallops, Sweet Pea Ravioli, English Peas, Asparagus, Tomatoes, Roasted Red Pepper, Sun Dried Tomato Cream Sauce

506 BURGER – 25

Choice of 8oz. Steak Burger or Beyond Burger, Cabot Sharp Cheddar Cheese, Whiskey Bacon, Jalapeno Jam, Crispy Onions, Fresh Cut Fries

CAPRESSE RISOTTO – 30

Arborio Rice, Shallots, White Wine, Maplebrook Mozzarella, Vine-Ripe Tomatoes, Basil Pesto, Cream, Parmesan

ASIAN BABY PORK MEATLOAF – 32

10oz Individual Pork Meatloaf, Ginger, Soy Sauce, Scallions, Chiles, Sweet & Sour Glaze Served w/Coconut Rice, Vermont Kimchi, Seasonal Vegetables

CHICKEN SCALLOPINI PICCATA – 31

Pan Seared Chicken Scallopini, Lemon, Chardonnay, Fresh Herbs, Crispy Capers, Summer Vegetables and Roasted Garlic mashed Potatoes

BISTRO STEAK – 41

10oz Grilled Bistro Steak, served w/Asparagus, Roasted Crimini Mushroom Garlic Mashed Potatoes, and Bordelaise Sauce



Raw or undercooked foods may increase your risk of food borne illness