

506 BISTRO & BAR

STARTERS

BISTRO WINGS – 17

8 Jumbo Chicken Wings, Choice of Maple Chili, Buffalo, or Datil Sweet Heat Sauce, Served w/ Ranch

POINT JUDITH CALAMARI – 16

Crispy Calamari, Tossed w/ Sweety Peppers, Served w/ House Made Marinara Sauce

VERMONT CHEESE & CHARCUTERIE BOARD – 28

Butter & Cheese Chèvre, Bayley Hazen Blue, Cabot Sharp Cheddar, Triple Cream Brie, Vermont Salumi Bresaola, Capocollo & Red Wine Garlic Sausage, Fig Jam, Candied Nuts, Olives, Assorted Crackers

FRESH MAINE MUSSELS AND TRUFFLE FRITES – 20

Steamed Mussels, Garlic, White Wine, Butter, Roasted Red Peppers, Grape Tomatoes, Topped w/ Parmesan Truffle Fries

PAN-SEARED CRABCAKES – 22

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

BUTTERNUT SQUASH BISQUE – 10

Roasted Butternut Squash, Fresh Cream, Cinnamon, Sage

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
Add Anchovies 3

ROASTED BEET SALAD – 17

Arugula, Roasted Red & Gold Beets, Bayley Hazen Blue Cheese, Candied Walnuts, 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 25 Chicken 12 Salmon 22 Shrimp 16 Lobster Tail 25 Tofu 8

MAINS

FAROE ISLAND SALMON – 38

Pan Roasted Salmon, Maple Pecan Sage Crust, Maple Bourbon Cream Sauce, Mashed Sweet Potatoes, Seasonal Vegetables

LOBSTER & SHRIMP RAVIOLI – 38

Sautéed Lobster & Shrimp, Wild Mushroom Ravioli, Fresh Thyme, Sherry Wine 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

BISTRO STEAK FRITES – 42

10oz Grilled Bistro Steak, Parmesan Truffle Fries, Cremini Mushrooms, Red Wine Demi-Glace
Add Shrimp 16 or Lobster Tail 25

HARVEST RISOTTO – 28

Arborio Rice, Shallots, White Wine, Pumpkin Puree, Green Apples, Parmesan Cheese, Toasted Pepitas, Balsamic Glaze

ASIAN BABY PORK MEATLOAF – 32

10oz Individual Pork Meatloaf, Ginger, Soy Sauce, Chiles, Sweet & Sour Glaze, Vermont Kimchi, Roasted Garlic Mashed Potatoes, Seasonal Vegetables

CHICKEN MARSALA – 32

Pan Seared Organic Chicken Breast, Cremini Mushrooms, Fresh Herbs, Marsala Wine Demi, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

GRILLED PORK CHOP – 35

Grilled 12oz Bone-In Pork Chop, Cranberry Apple Rosemary Compote, Mashed Sweet Potatoes, Seasonal Vegetables



SEASONAL COCKTAILS



GARNET & SMOKE 16

Illegal Mezcal, Hibiscus Simple Syrup, Fresh Lime Juice, Soda

THE VELVET "NY SOUR" 16

Four Roses Bourbon, Fresh Lemon Juice, Simple Syrup, Egg White, Red Wine Floater

WOODSTOCK 75 16

Bombay Gin, Blood Orange Juice, Vanilla Berry Syrup, Sparkling Wine

SPICED ORCHARD MARGARITA 16

Espolòn Reposado Tequila, Jalapeno Honey Simple Syrup, Fresh Lime Juice, Apple Cider, Cinnamon Salt Rim

WINTER BLOOM MARTINI 16

Titos, Crème De Violette, Violette Simple Syrup, Fresh Lemon Juice

MAPLE GRIND 16

Coffee Bean Infused Woodford Rye, Bitters, Maple Sugar Rim

506 MOCKTAILS

HIBISCUS COCONUT FIZZ 9

Coconut Water, Seltzer, Hibiscus Simple Syrup, Bitters, Lime Juice

SPARKLING ROSEMARY BLOOD ORANGE 9

Muddled Rosemary, Blood Orange Simple Syrup, Seltzer

LAVENDER HAZE 9

Lemon Juice, Violet Simple Syrup, Vanilla Syrup, Lavender, Lemon-Lime Soda

APPLE GINGER BUBBLY 9

Fresh Apple Cider, Ginger Beer, Thyme

NON-ALCOHOLIC

NON-ALCOHOLIC BEERS

Guinness

Athletic IPA & Athletic Upside Dawn Golden

OTHER BEVERAGES

Coke Products

Lemonade

Arnold Palmer

Unsweetened Iced Tea

Goya Coconut Water

Apple, Cranberry, Pineapple, Orange Juices

Saratoga Sparkling Water

VT CRAFT BREWS

Heady Topper, Focal Banger & Citizen Cider

Ask About Our Rotating Tap Selection

WINES

WHITE WINE

Boen, Chardonay, CA – 15 / 58

Fleurs De Prairie Rose, France – 13 / 50

Zenato Pinot Grigio, Italy – 10 / 38

White Haven, Sauvignon Blanc, NZ – 13 / 50

Hopler Gruner Veltliner, Austria - 14 / 54

Conundrum White Blend, CA – 12 / 46

Seaglass Riesling, CA – 10 / 38

La Marca Prosecco, Italy – Split 10 / 34

PREMIUM WHITE WINE

Frog's Leap Sauvignon Blanc, CA – 50

Santa Margherita Pinot Grigio, Italy – 60

Pouilly-Fuissé Chardonay, France – 70

J Moreau & Fils Gloire de Chablis, France - 75

Cakebread Cellars Chardonay, CA – 120

Veuve Clicquot Brut, France - 120

Roederer Estate Brut, CA – 85

J Cuvee Sparkling Wine, CA – 55

RED WINE

Black Stallion Cabernet Sauvignon, CA – 15 / 58

Substance Pinot Noir, WSH – 13 / 50

Cigar Box Malbec, Argentina – 11 / 42

Conundrum Red Blend, CA – 12 / 46

Azienda Agricola Elvio Tintero,

Nebbiolo, Italy – 13 / 50

Louis Jadot Beaujolais Villages, France – 14 / 54

PREMIUM RED WINE

Belle Glos Clark & Telephone Pinot Noir,

Santa Lucia, CA – 110

Beringer Knights Valley Cabernet

Sauvignon, CA – 80

Stags' Leap Cabernet Sauvignon, CA - 150

Orin Swift Papillon Bordeaux,

Napa Valley CA – 195

Subject To Change Due To Limited Availability