

# 506 BISTRO & BAR

## STARTERS

### BISTRO WINGS – 18

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

### POINT JUDITH CALAMARI – 17

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

### VERMONT CHEESE & CHARCUTERIE BOARD – 29

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 – 21

Steamed Mussels, Garlic, White Wine, Butter, Red Curry, Coconut, Fresh Cream, Onions, Served w/ Toasted Crostini

### PAN-SEARED CRABCAKES – 23

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

### GARDEN BRUSCHETTA – 14

Diced Tomatoes, Garlic, Fresh Basil, Balsamic Vinegar, Fresh Pesto Toasted Crostini, Shredded Parmesan Cheese

## SALADS

### SIMPLE SALAD – 13

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

### BURRATA SALAD – 18

Fresh Burrata Cheese, Tomato, Red Onion, Arugula, Basil Vinaigrette, Served w/ Toasted Crostini

### CAESAR SALAD – 16

Romaine, Shredded Parmesan Cheese, Sourdough Croutons, House Made Caesar Dressing  
*Add Anchovies 3*

### 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 26 Scallops 18 Chicken 13 Salmon 23 Shrimp 17 Lobster Tail 26 Tofu 9*

*Dinner Rolls (4) w/ Maple Whipped Butter - 7*

## MAINS

### CARIBBEAN SALMON – 39

Pan Roasted Fresh Salmon, Topped w/ Avocado, Tomato, Cilantro & Red Onion, Served w/ Yellow Rice & Sautéed Asparagus

### ASIAN PORK MEATLOAF – 33

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

### VENEZUELAN SEAFOOD RICE – 42

Sautéed Fresh Lobster, Maine Mussels & Shrimp, Spanish Rice w/ Onions & Red Peppers, Topped w/ Pickled Red Onions

### CHICKEN PICCATA – 32

Pan Seared Organic Chicken Breast, Lemon, White Wine, Capers & Butter Sauce, Served w/ Roasted Garlic Mashed Potatoes & Seasonal Vegetables

### 506 BURGER – 26

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

### SEA SCALLOP PAPPARDELLE – 36

Sautéed Fresh Sea Scallops, Asparagus, Garlic, White Wine, Lemon, Butter, Parsley, Tossed w/ Fresh Pappardelle Pasta

### BISTRO STEAK – 48

10oz Grilled Bistro Steak, House Made Chimichurri Sauce, Served w/ Roasted Potatoes & Seasonal Vegetables

### WILD MUSHROOM RISOTTO – 30

Arborio Rice, Shallots, White Wine, Garlic, Wild Mushrooms, Truffle Oil, Parmesan Cheese, Balsamic Glaze

*Add Shrimp 17 or Lobster Tail 26*

*Add Any Protein*



## SEASONAL COCKTAILS



### PITAYA MARGARITA 17

Espolón Blanco Tequila, Orange Curacao, Fresh Lime Juice, Dragon Fruit Syrup

### GARNET & SMOKE 17

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

### BEE'S KNEES 17

Barr Hill Gin, Fresh Lemon Juice, Raw Honey Syrup, Lemon Twist

### LIMONCELLO SPRITZ 17

Pisco, Lillet Blanc, Limoncello, Sparkling Wine

### SUMMERTHyme SCREWDRIVER 17

Titos Vodka, Aperol, Lemon & Orange Juice, Muddled Orange & Thyme, Soda

### MAPLE RUM OLD FASHIONED 17

Blended Rum, Maple Simple Syrup, Aromatic Bitters, Cherry, Orange Twist

### WHISKLY REBELLION 17

Basil Hayden Bourbon, Pimm's No 1, Fresh Lemon Juice, Simple Syrup

## 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

### DRAGON FRUIT SMASH 9

Club Soda, Fresh Mint, Dragon Fruit Simple Syrup

## NON-ALCOHOLIC

### NON-ALCOHOLIC BEER

Athletic IPA & Athletic Upside Dawn Golden

### OTHER BEVERAGES

Coke Products

Lemonade

Arnold Palmer

Unsweetened Iced Tea

Ginger Beer

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, Chardonnay, CA – 15 / 58

Fleurs De Prairie, Rosé, France – 13 / 50

Zenato Pinot Grigio, Italy – 10 / 38

White Haven, Sauvignon Blanc, NZ – 13 / 50

Hopler Gruner Veltliner, Austria – 14 / 54

Pine Ridge Vineyards, Chenin Blanc Viognier, CA – 12 / 46

Kung Fu Girl, Riesling, WA – 12 / 46

La Marca Prosecco, Italy – Split 10 / 34

Chic Barcelona, Cava Brut, Spain – 10 / 38

Yes Way, Non-Alcoholic Rosé, France – 13 / 50

### RED WINE

Black Stallion, Cabernet Sauvignon, CA – 15 / 58

Caymus Vineyards, Cabernet Sauvignon, CA – 25 / 98

Lyric, Pinot Noir, CA – 13 / 50

Bodega y Viñedos Catena, Malbec, Argentina – 14 / 54

Conundrum Red Blend, CA – 12 / 46

Azienda Agricola Elvio Tintero,

Nebbiolo, Italy – 13 / 50

Louis Jadot, Beaujolais Villages, France – 14 / 54

### PREMIUM WHITE WINE

Frog's Leap, Sauvignon Blanc, CA – 50

Santa Margherita, Pinot Grigio, Italy – 60

Pouilly-Fuissé, Chardonnay, France – 70

J Moreau & Fils, Gloire de Chablis, France – 75

Cakebread Cellars, Chardonnay, CA – 100

Veuve Clicquot, Brut, France – 120

Do Epic Sh\*t, Brut, Washington – 58

### PREMIUM RED WINE

Belle Glos Clark & Telephone Pinot Noir,

Santa Lucia, CA – 110

Beringer Knights Valley Cabernet

Sauvignon, CA – 85

Stags' Leap Cabernet Sauvignon, CA - 120

Orin Swift Papillon Bordeaux,

Napa Valley, CA – 125

*Subject To Change Due To Limited Availability*