

506 BISTRO & BAR

STARTERS

BISTRO WINGS – 18

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

POINT JUDITH CALAMARI – 18

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

VERMONT CHEESE & CHARCUTERIE BOARD – 30

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

MAINE MUSSELS & TRUFFLE FRITES – 22

Steamed Fresh Mussels, Garlic, White Wine, Butter, Shallots & Grape Tomatoes, Served w/ Parmesan Truffle Fries

PAN-SEARED CRABCAKES – 24

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

ROASTED BEET SALAD – 18

Arugula, Roasted Red & Golden Beets, Bayley Hazen Bleu Cheese, Candied Pecans, Craisins, Maple Balsamic Vinaigrette

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 Wontons, Maple-Lime Vinaigrette, Peanut Sauce

Add On: Steak 26 Scallops 20 Chicken 14 Shrimp 18 Lobster Tail 30 Tofu 10

Dinner Rolls (4) w/ Maple Whipped Butter - 8

MAINS

SWORDFISH PICCATA – 40

Pan Roasted Line-Caught Swordfish, Topped w/ a Lemon, White Wine, Caper & Butter Sauce, Served w/ Roasted Garlic Mashed Potatoes & Seasonal Vegetables

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

SEAFOOD PAPPARDELLE – 48

Sautéed Fresh Lobster, Sea Scallops & Shrimp, Sherry Thyme Cream Sauce, Tossed w/ Fresh Pappardelle Pasta

COQ AU VIN – 34

Braised Organic Chicken, Bacon, Onions, Mushrooms, Red Wine Cognac Sauce, Served w/ Roasted Garlic Mashed Potatoes & Seasonal Vegetables

506 BURGER – 28

Choice of 8oz Steak Burger or Beyond Burger, Cabot Sharp Cheddar Cheese, Whiskey Bacon Jalapeño Jam, Crispy Onions, LTO, Served w/ Fresh Cut Fries

GRILLED PORK CHOP – 36

Grilled 12oz Bone-In Pork Chop, w/ an Apple Thyme Compound Butter, Served w/ Roasted Fingerling Potatoes & Seasonal Vegetables

BISTRO STEAK GORGONZOLA – 46

10oz Grilled Bistro Steak, Gorgonzola Cream Sauce, Served w/ Roasted Fingerling Potatoes & Seasonal Vegetables
Add Shrimp 18 or Lobster Tail 30

HARVEST RISOTTO – 30

Arborio Rice, White Wine, Garlic, Onions, Sundried Tomato Pesto, Mushrooms, Cherry Tomatoes, Arugula, Truffle Oil, Parmesan Cheese, Balsamic Glaze
Add Any Protein



Raw or Undercooked Foods May Increase Your Risk of Foodborne Illness

SEASONAL
COCKTAILS



GARNET & SMOKE 17

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

CRANBERRY & ORANGE MULE 17

Titos Vodka, Cranberry Juice, Fresh Squeezed Orange Juice, Dash of Lime Juice, Ginger Beer

SAZERAC 17

Sazerac Rye, Absinthe Rinse, Peychaud's Bitters, Simple Syrup, Lemon Twist

THE HAMMOND MANHATTAN 20

Whistle Pig 6yr Bourbon, Averna Amaro, Antica Sweet Vermouth, Angostura Bitters, Amarena Cherry

VERMONT NEGRONI 17

Barr Hill Gin, Antica Sweet Vermouth, Campari, Orange Twist

506 MOCKTAILS

HIBISCUS COCONUT FIZZ 10

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

SPARKLING ROSEMARY BLOOD ORANGE 10

Muddled Rosemary, Blood Orange Simple Syrup, Seltzer

LAVENDER HAZE 10

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

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, 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

PREMIUM WHITE WINE

Frog's Leap, Sauvignon Blanc, CA – 50

Santa Margherita, Pinot Grigio, Italy – 60

Pouilly-Fuissé, Chardonnay, France – 70

Cakebread Cellars, Chardonnay, CA – 100

Veuve Clicquot, Brut, France – 120

Do Epic Sh*t, Brut, Washington – 58

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

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