

TO START

- East coast oysters with accoutrements
half dozen \$18
dozen \$36
- Calamari \$16
Hand cut fresh, banana peppers, chipotle aioli
- House onion dip & chips \$9
- Fries \$7
- Parmesan Truffle fries \$9

GREENS

- Baby kale Caesar \$12
parmesan crisp, house dressing
*Add anchovies \$2
- House salad \$12
Baby greens, tomatoes, onions
cucumbers, candied walnuts, maple vin
- Maplebrook burrata \$14
Tomatoes, local burrata, kale and mint pesto,
balsamic reduction, EVOO

BURGERS and SANDWICHES with fries & a pickle

- the Hugo burger \$22
½ pound Boyden Farm beef, American, special
sauce, brioche, LTO
- Black bean & quinoa burger .. \$16
Cilantro-lime aioli, pickled onion relish,
lettuce, tomato
- Fried chicken sandwich \$14
Brioche, cajun aioli
- Crispy haddock sandwich \$14
House tartare, brioche
- Lobster roll \$28
Brioche hot dog roll, Maine lobster

- Wings \$10
Buffalo, barbecue, or Asian street sauce
- Blackened fish tacos \$12
Cajun aioli, corn tortilla

DINNER PLATES

- Steamed PEI Mussels \$22
Coconut curry broth, green chilies, grilled sourdough
- Korean Fried Chicken \$19
Boneless thigh, spicy sticky sauce, rice, kimchi
- New York Strip Steak \$30
10 oz grilled, choice of frites or mashed, seasonal veg
- Broiled Scallops \$28
White wine butter sauce, panko, rice, seasonal veg
- Wood Mountain Co. Fish
and Chips \$24
dayboat haddock, coleslaw
- Maine Crab Cakes \$28
Rice and seasonal veg, chipotle aioli
- Fettucine Primavera \$22
Summer vegetables, cream, Parmigiana Reggiano
- Broiled Haddock \$25
Dayboat haddock, beurre blanc, panko, seasonal veg, rice
- ½ rack of Asian Street Rib \$19
Spicy and sweet glazed, fries, cole slaw
- Jamaican Jerk Chicken \$19
Spicy rub, grilled, rice
- Chiang Mai Tofu \$17
chili-lime & basil, seasonal veg, sticky rice

SWEETS

- Crème brulee \$10
- Beignets \$8
- Cheese cake \$12

ALL THE DRINKS

CRAFT COCKTAILS

- Envious Moon 15
Barr Hill Gin, St. Elder, Lemon,
Pomegranate
- Elder Royale 14
Prosecco, Chambord St. Elder
- Italian Sunshine 16
Habanero Infused Tequila, Cointreau,
Amaretto, Pineapple Juice
- Hugo's Martini 14
Vodka Or Gin, Olive Brine, Vermouth,
Peppercorns, Tabasco, Olives, Citrus
- Berry Spicy Margarita 15
Spicy Tequila, Blue Curacao, Cointreau
- Hugo's Old Fashioned 16
Rye, Cardamon Simple, Bitters, Orange
- French Martini 14
Vodka, chambord, Pineapple juice

TEMPERANCE

- Lemon Lavender 9
Lemon, Lavender, Simple, Cherry Bitters,
Soda, Rocks
- G&P 9
Ginger Beer, Pomegranate, Soda Rocks
- Guinep, Ocean Mineral
Cocktail 5
12 oz can, Vermont, Monk Fruit

DRAFT BEER

- Rotating Draft 7
Good Measure Brewing, Northfield VT
- Fiddlehead IPA 7
Fiddlehead Brewing Co., Shelburne VT 6.2%
- Alexandr Pilsner 7
Schilling Brewing, Littleton, NH, 5%
- Cerveza con Lima 7
Stone Corral Brewing, Richmond VT
- Northern Heights DIPA 8
Ten Bends Beer, Hyde Park, VT, 8%

WINE

White

- Les Rocailles Rosé 15/50
Dry with Aromas of Strawberry and Raspberry
- Chardonnay 13/45
Lola, 2021, Sonoma Coast, CA
Tropical Fruit, Citrus, Creamy Oak
- Pinot Grigio 13/45
Goretti, 2021, Umbria, Italy
Peach, Pear, Medium Bodied, Dry Finish
- Sauvignon Blanc 13/45
*Bliss Family Vineyards 2021,
Mendocino, CA*
Crisp & Clean, Melon & Citrus

Red

- Grenache-Syrah Blend 13/45
*Domaine d' Assignon 2022,
Languedoc, France*
Very Light, Gorgeous Cherry Color
- Pinot Noir 13/45
*Commuter Cúvee 2021,
Willamette Valley, OR*
Medium Bodied, Lean, Smooth
- Big Red, Italian Blend 13/45
*Bliss family vineyards 2019,
Mendocino CA*
Fruit Forward, Great Steak Wine
- Architect Cab 18/68
Sonoma County 2021
Lush Dark Berry, Silky Finish

SPARKLING

- Prosecco on Draft 10
Light Bodied, Vibrant, Fresh, Aromatic, Crisp

BOTTLES & CANS

- Downeast Ciders 7
Original and Blackberry
- Miller High Life 5
The Champagne Of Beers
- Athletic N/A 6
non-alcoholic, IPA
- Corona 6

NON-ALCOHOLIC

- Vermont Artisan
coffee and tea 3
- Soda & Juice 3
Coke, Diet Coke, Sprite, Ginger Ale,
Cranberry Juice
- Iced Tea or Lemonade 4

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