

Chef Erik's Vegetarian Specials

Pastas

Winter Pasta—Cavatelli with Toasted Pine nuts and Spinach with Roasted Tomato and Vegetable Broth Topped with Aged Provolone Cheese

Eggplant and Peppers Ravioli with Fresh Tomato Sauce and Roasted Cauliflower

Fresh Lo Mein Noodles with Shiitake Mushrooms, Peppers, Bok Choy and Tossed with Tofu and a Spicy Peanut Sauce

Gemelli with Sundried Tomato, Artichoke, Summer Squash and Zucchini Tossed with Goat Cheese

Butternut Squash Ravioli with Fresh Sage Brown Butter Sauce and Roasted Carrots and Brussels Sprouts Finished with Roasted Pumpkin Seed Oil

Gemelli Pasta Sautéed with Tuscan Kale, Red Kidney Beans and Tomato Broth with Asiago Cheese

Noodle House Special—Broccoli, Shiitake Mushroom, Peppers, Celery, Baby Bok Choy and Tofu in a Pho Broth

Noodle Bowl—Udon Noodles with Steamed Greens, Snow Peas, Shitake, Shoots in a Vietnamese Miso Broth Served with Purple Sticky Rice Cakes

Cavatelli Pasta with Sundried Tomato, Tuscan Kale, White Beans, Caramelized Onions and Vegetable Broth Finished with Asiago Cheese

Fusilli Pasta Tossed with Goat Cheese, Figs, Currants and Pumpkin seeds Served with Sautéed Spinach

Butternut Squash Ravioli with Tuscan Kale, White Beans, Red Peppers, Roasted Tomato Garlic Broth

Cavatelli with Tuscan Kale, Red Beans, Tomato Broth, Aged Provolone and Sautéed Summer Squash and Zucchini

Ravioli Filled with Mediterranean Vegetables with Fresh Tomato Sauce, Olives and Roasted Cauliflower Topped with Romano Cheese

Vegetable Lasagna with Grilled Vegetables, Ricotta Cheese, Fresh Chunky Tomatoes, Spinach Baked and Topped with Aged Provolone

Gemelli Pasta Sautéed in Olive Oil and Garlic with Tuscan Kale, Red Kidney Beans, Vegetable Broth

Finish with White Truffle Oil, and Asiago Cheese Served with a Toasted Multigrain Baguette

Penne Pasta with Walnut, Parsley and Pesto Served with Roasted Tomatoes and Toasted Baguette



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Stews

Bryton's Favorite—Braised Sweet Potato, Carrots and Tuscan Kale in a Vegetable Broth and Finished with Grated Parmesan Cheese

Litchfield Cabin Stew—Squashes and Greens Slow Simmered in a Vegetable Broth with Wheat Berries and Barley Finished with Connecticut Maple Syrup and Smoked Sea Salt

Ribollita—Italian Tuscan Bean and Vegetable Stew Served over Broken Crusty Bread and Topped with Shaved Aged Provolone

Winter Curry Stew—Slow Simmered Stew with Local Hubbard Squash and Root Vegetables, Tofu with Apple and Currants and a Classic Curry Sauce over Steamed Basmati Rice

White Bean, Butternut Squash, Kale and Olive Stew—Slow Braised and Finish with Freshly Grated Romano Cheese

Vermont Cabin Stew—Slow Simmered Pumpkin, Celery Root, Brussels Sprouts in a Savory Vegetable Broth with a Touch of Maple Butter, Finish with Smoked Salt and Served with Corn Bread

Quesadillas

Quesadilla—Mexican Cheese with Roasted Tomato, Fresh Basil Served with Black Bean Salsa

Quesadilla—Mustard Greens, Fennel, Acorn Squash and Ricotta Cheese and a side of Olive Tapenade

Quesadilla—Tuscan Kale, Red Beans, Roasted Garlic, Arborio Rice, Fontina Cheese Balanced with Gorgonzola

Quesadilla—Black Beans with a Blend of Monterey Jack and Cheddar Cheese, Grilled Summer Squash, Grilled Zucchini and Peppers with a side of Salsa and Sour Cream

Quesadilla—Black Beans with a Blend of Monterey Jack and Cheddar Cheese, Grilled Summer Squash, Grilled Zucchini and Peppers with a side of Salsa and Sour Cream

Quesadilla—with Roasted Tomato and Peppers, Fresh Mozzarella and White Beans Served with a Mild Green Chili Salsa on the side

Burrito: Sweet Potato and Yellow Pepper Burrito Filled with Black Beans, Jack and Cheddar Cheese and Served with a Sassy Peach Salsa on the Side



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Other Various Entrées

Marrinated Grilled Vegetables & Tofu Skewers over Steamed Brown Rice, Sauteed Broccoli, Roasted Red Pepper Sauce and Parmesan Cheese

Roasted Butternut Squash with Pine nuts, Sage over Creamy Polenta Topped with Smoked Gouda and Grated Parmesan Cheese Served with Broccoli Rabe

Spaghetti and Meatballs—Spaghetti Squash with Black Barley “Meatballs” our own Marinara Sauce, Romano Cheese and Sautéed Spinach Served with Garlic Bread

Quinoa Crusted Eggplant Cutlets with Fresh Tomato Sauce, Sautéed Broccoli Rabbe and Topped with Romano Cheese

Eggplant Rollatini with Fresh Tomato Sauce and Grilled Asparagus

Sheppard's Pie—Slow Cooked Lentils and Barley over Mashed Turnips and Potatoes with Peas and Carrots Topped with Grated White Cheddar and a Miso Gravy

Parmesan Asparagus Risotto—Creamy Risotto with Parmesan Slow Cooked and Stirred with a Wooden Spoon Served with Butternut Squash Seasoned with Nutmeg

Baked Polenta with Butternut Squash, Roasted Parsnips & Carrots Served with Broccoli Rabe Sautéed with Lemon and Topped with Aged Provolone

Cous Cous with Cashews, Curry Seasonings, Currents, Red Peppers and Bok Choy Sautéed with Thai Basil Served with Grilled Flat Bread

Stuffed Peppers with Quinoa, Summer Squash, Zucchini, Currants, Sundried Tomatoes Baked with Goat Cheese and Served with a Black Bean Salsa

Goat Cheese Dumpling with a Tomato and Fennel Sauce, Roasted Zucchini and Yellow Squash Served with a Toasted Multigrain Baguette

Risotto with Leeks and Butternut Squash, Basil and Vegetable Broth Slow Simmered and Finished with Aged Provolone

Polenta Strada—Creamy Polenta Layered with Sundried Tomato, Green Olives, Romano Cheese and Topped with Alfredo Sauce and Served with Roasted Vegetables

