

# THE BLACK LANTERN INN

WE SOURCE OUR FOOD LOCALLY. BEEF AND PORK COME FROM OUR NEIGHBORS AT BREEZY ACRES FARM HERE IN MONTGOMERY. OUR LAMB COMES FROM PARSONS FARM IN RICHFORD, OUR NEIGHBORING TOWN TO THE NORTH. WE FEATURE VERMONT CHEESE, IN-SEASON REGIONAL PRODUCE, AND LOCALLY CRAFTED BEERS AND SPIRITS.

## Starters

### MUSSELS A LA TORO 18

One pound of poblano spiced mussels sautéed in garlic, suntan peppers, cilantro, diced tomatoes, capers and scallions. Deglazed with ranchero white wine sauce. Served with a toasted French baguette, garnished with cotija cheese.

*\*Gluten free without french baguette*

### LOBSTER AVOCADO TOAST 19

Crostini, cotija cheese, guacamole, fresh avocado, lobster, crème fraiche, cilantro, Kaluga malossol caviar, drizzled with maple sweet soy.

### CEVICHE GF 20

Central American style. Shrimp, scallops, tomatoes, cucumber, scallions, avocado, mangos, served with Terra chips.

### STREET CORN (ELOTE) GF V 12

Poblano spice, ranchero sauce, Cuervo cilantro crema, cotija cheese, cilantro, scallions, Tajin.

### PROSCIUTTO WRAPPED SCALLOPS GF 19

Italian prosciutto, basil, artichoke-caper aioli, mango salsa.

### CRABCAKE 19

Jumbo lump crab, poblano spice horseradish aioli, seasonal apple salsa.

### TRUFFLE YUCCA BITES V 15

Yucca tossed in house infused truffle oil, roasted garlic, parmesan cheese, fresh herb de Provençal.



## Soups & Salads

### SOUP OF THE DAY 6

Please check our specials board or ask your server.

### FRENCH ONION SOUP 8

A Black Lantern Inn house recipe. Caramelized onions, rich beef stock, French baguette slices garnished with melted Swiss and Parmesan cheese.

### NEW ENGLAND CLAM CHOWDER 8

Traditional New England style chowder.

### CLASSIC CAESAR SALAD 8

Romaine lettuce with house-made Caesar dressing, parmesan cheese, anchovies, house croutons.

*Add grilled chicken \$5 Add steak tips \$8*

### HOUSE GARDEN SALAD 7

Fresh mixed greens, tomatoes, cucumbers, carrot, and onions served with a choice of house dressings.

*Add grilled Chicken \$5 Add steak tips \$8*

### SUMMER CAPRESE 12

local heirloom tomatoes, cucumbers, yellow beets, red onions, local chevre, arugula, citrus mint vinaigrette.

*\*Featuring Boston Post Dairy Farm in Enosburg Falls*

\* Featuring; Breezy acres Farms, Loving Life Farm, Parsons Farm.

## Entrée

\*Bread service provided by Flowers to Flour bakery in Enosburg falls

### HANGER STEAK **GF** 38

Grilled hanger steak top with chimichurri, served with mashed potatoes and grilled asparagus.

### PORK ADOBO **GF** 32

Grilled 16 oz. porterhouse pork chop brined and achiote rubbed. Served with black bean ranchero rice, grilled scallions, and sweet fried plantains.

### DUCK L' ORANGE 28

Brown butter sautéed house rolled sweet potato and local chevre gnocchi, braised fennel and blood orange demi glace.

*\*Featuring Loving Life Farm.*

### MAPLE CHIPOTLE SALMON 28

Pan seared, and maple chipotle glazed salmon, vegetable quinoa hash, cilantro crema, crispy leeks.

### SCALLOPINE MARSALA 19

Thinly sliced chicken, sauteed with marsala, prosciutto, chef blend wild mushrooms, served with asparagus risotto.

### ROASTED VEGGIE MAC & CHEESE **V** 19

Roasted garlic, roasted peppers, wild mushrooms, spinach, summer squash. Vermont cheddar house mac & cheese.

*\*featuring Boston Post Road Dairy.*

### BBQ TIPS 24

Grilled house BBQ marinated tips, pan fried Cajun potato coins, grilled asparagus, crispy onions strings.

*add chef blend mushrooms \$3*

### PAN SEARED SCALLOPS **GF** 42

Sea scallops, Vermont guanciale, maple syrup, summer corn succotash.

## Pub Fare

*\*All of our Burger meat come from Breezy Acres Farm.*

*\*All sandwiches are served with fries*

### THE CONSTABLE 15

Beer battered chicken, drizzled with our house-made maple chipotle glaze, cheddar cheese, bacon, and slaw.

### DUCK TACOS **GF** 16

Homemade corn masa tortillas, smoked confit pecking duck, salsa verde, Cuervo cilantro crema, fresh cilantro-onion slaw.

*\*featuring Loving Life Farm*

### BBQ BRISKET SANDWICH 15

Poblano spiced house-smoked brisket tossed in "Sweet Baby Rays" BBQ sauce and topped with house pickles and cheddar cheese.

### FISH FINGERS 18

Fried haddock fingers, french fries, served with artichoke-caper aioli.

### JIMINY BURGER 15

8 oz. burger, topped with homemade mac & cheese, bacon.

### BELLA BURGER **V** 15

Homemade quinoa, black bean veggie burger, grilled portabella cap, local chevre cheese, arugula, roasted garlic aioli.

*\*featuring Boston Post Road Dairy Farm*

### BLI PUB BURGER 13

Breezy Acres Farm 8 oz. burger blend with your choice of toppings.

Cheese (add\$1): American, blue, cheddar, Swiss, cotija. | | Toppings (add\$2): mushroom, onions, peppers, bacon.

Available on request; Lettuce, tomato, onion, mayo, mustard, ketchup.

