Four Columns Inn

Signature Menu

appetizers

spicy grilled local quail
served with mixed greens and lentils
13.

caesar salad
with our signature dressing and house made croutons
10.

arugula, endive & red pepper salad
with goat cheese, toasted pecans, passion fruit vinegar & tuscan olive oil
10.

arugula and parmesan tortelloni
with slow-baked tomato, sage, olive oil & garlic
12.

crispy panko scallops
with a sour cream, mustard, honey, and red curry sauce
14.

main courses

grilled black angus tenderloin
with mixed peppercorn cognac demi-glace
38.

local rabbit
slow baked in vegetable broth, finished with chardonnay and mustard
32.

baked canadian salmon
with spiced orange shallot and coconut reduction
30.

seared moulard duck breast
thinly sliced, with a sauce of black currants, cherries, port & cream (served medium rare)
30.

arugula and parmesan tortelloni
with slow-baked tomato, sage, olive oil & garlic
27.

grilled black angus sirloin strip
with a creamy roquefort sauce
38.

Entrees accompanied by a selection of fresh seasonal vegetables and chef's choice of black veneri rice, wild rice, or oven roasted potatoes.

21 West Street, Newfane Vermont
For Reservations call 802-365-7713
or visit our website to make your reservations online
www.fourcolumnsinn.com

FOUR COLUMNS INN

Four Columns Inn

Chef's Specials

sweet neck oysters from martha's vineyard
with lemon & mignonette
@ 2.50

tossed young lettuce and avocado salad
with villa manodori balsamic vinegar,
and sicilian olive oil
10.

artichoke & winter root vegetable bisque
garnished with spinach puree and shrimp
12.

winter salad of mixed greens
with sliced heirloom navel and blood oranges, beets, green olives,
lazy lady farm blue cheese, red pepper powder,
tuscan olive oil, banyuls wine vinegar, and toasted walnuts
15.

~~~

pan seared venison loin
with shiitake mushrooms, chestnuts, herbs, port & sour cream
38.

grilled berkshire rib pork chop
with a sauce of smoked bacon, green peppercorn, yuzu,
and ginger vinegar
38.

Entrees accompanied by a selection of fresh seasonal vegetables and chef's choice of black veneri rice, wild rice, or oven roasted potatoes.

21 West Street, Newfane Vermont
For Reservations call 802-365-7713
or visit our website to make your reservations online
www.fourcolumnsinn.com

FOUR COLUMNS INN

Four Columns Inn

Desserts

chocolate torte
with fresh raspberries and raspberry sauce

tropical vanilla and mango ice cream terrine
with warm caramelized pineapple
and fresh blackberries

almond and grand marnier cream cake
with a custard butter cream

rustic french cheesecake
with mango sauce and cocoa powder

belgian chocolate tarte
with shortbread crust and zabaglione cream

$8.00

21 West Street, Newfane Vermont
For Reservations call 802-365-7713
or visit our website to make your reservations online
www.fourcolumnsinn.com

FOUR COLUMNS INN