

Company of the Cauldron Dinner and Brunch Menus
Sunday July 15th thru Sunday July 22nd

Sunday Brunch July 15th & 22nd, 11am to 2:00pm

The Company Popovers Vermont butter & Raspberry jam	
First round of pops on us, second round on you	\$5
Delta Green Asparagus Salad Neuske's smoked bacon, poached eggs, garlic baguette	\$19
Parisian Burger pan seared filet, butter toasted brioche roll, caramelized onions, Dijon mustard, served with french fries	\$22
Buttermilk Fried Chicken bacon & chive waffles, Vermont maple syrup	\$21
Liege Belgium Waffle pearl sugar, Vermont maple syrup, choice of fruit	\$16
Quiche with a salad of gem lettuces, arugula, Dijon vinaigrette	\$18
Croque Madame Serrano ham, Gruyere cheese, toasted brioche, fried egg, Mornay sauce, served with french fries	\$20
Side Salad or Side of French Fries	\$6
Ask about our Special Dessert, prepared by Chef Kenny	\$10

THE COMPANY CELEBRATES BASTILLE DAY WITH JULIA CHILD'S BEEF BOURGUIGNON

Saturday, July 14th / two seatings at 6:00 & 8:30PM / \$73 plus tax and gratuity

The Company Popovers Vermont Butter

Classic Caesar Salad baby romaine, garlic croutons, parmesan cheese, flash-fried capers
Beef Bourguignon cippolini onions, glazed rainbow carrots, petite peas, buttered noodles
Profiteroles vanilla ice cream, chocolate sauce

Sunday, July 15th / One seating 7pm / \$59 plus tax and gratuity

The Company Popovers Vermont Butter

Bartlett's Beefsteak & Heirloom Tomato Salad squash, basil pesto, red onion, croutons, herb vinaigrette
Keller's Prime Filet Meatloaf succotash, mashed potatoes, peppercorn sauce
Almond Financier coconut ice cream, raspberry coulis

Lobster 3 Ways / Monday, July 16th / One seating at 7 pm* / \$105 plus tax and gratuity

The Company Popovers Vermont Butter

Salade Laitue Boston lettuce, fresh herbs, Fourme D'Ambert (French blue), Dijon vinaigrette
Creamy Lobster Bisque En Croute classic style, brandy, cream
Butter Roasted Maine Lobster Tail buttered summer vegetables, lobster mac and cheese
Lemon Tart toasted meringue

Tuesday, July 17th / two seatings at 6:00 & 8:30PM / \$79 plus tax and gratuity

The Company Popovers Vermont Butter

Classic Caesar Salad baby romaine, garlic croutons, parmesan cheese, flash-fried capers
Grilled Berkshire Pork Chop buttered pole beans, tomato & squash, creamy anson mills grits, nectarine salsa
Pavlova lemon curd, macerated berries

Wednesday, July 18th / one seating at 7:00 / \$69 plus tax and gratuity

The Company Popovers Vermont Butter

Romaine Lettuce Salad Hobbs bacon, cherry tomatoes, butter cucumbers, blue cheese, ranch dressing
Fried Chicken & Waffles maple syrup, pan roasted brussels, Hobbs smoked bacon, fingerling potato salad
White Chocolate Mousse fresh berries

Thursday, July 19th / two seatings at 6:00 & 8:30PM / \$99 plus tax and gratuity

The Company Popovers Vermont Butter

Mesclun Salad bosc pear, candied walnuts, pickled red onions, baby cucumber, blue cheese vinaigrette
Tomahawk Rib Steak For Two fork crushed potatoes, sautéed swiss chard, cremini mushrooms, steak sauce
Lemon-Poppy Seed Pound Cake blueberry compote, whipped creme fraiche

Friday, July 20th / two seatings at 6:00 & 8:30PM / \$89 plus tax and gratuity

The Company Popovers Vermont Butter

Endive & Arugula Salad radish, pears, poached sultanas, blue cheese, toasted walnuts, apple vinaigrette
Pan Roasted Alaskan King Salmon sautéed spinach, whipped potatoes
Red Velvet Cupcake cream cheese frosting

Saturday, July 21st / two seatings at 6:00 & 8:30PM / \$95 plus tax and gratuity

The Company Popovers Vermont Butter

Tuscan Kale Salad yellow corn, edamame, sweet peppers, pickled red onions, radishes, avocado dressing
Rack of Veal glazed rainbow carrots, smashed potatoes, porcini demi glace
Tart Tatin vanilla ice cream, whipped cream

Sunday, July 22nd / One seating 7pm / \$65 plus tax and gratuity

The Company Popovers Vermont Butter

Baby Iceberg Wedge bacon, cherry tomatoes, radishes, pickled red onions, garlic croutons, ranch dressing
Roast Free Range Chicken yellow corn, oven roasted tomatoes, sweet peppers, chicken jus
K + M Chocolate Pudding white chocolate mousse, chocolate sauce