



Ardelia's

AT BASIN HARBOR

STARTERS

GRILLED OCTOPUS

ROMANESCO | CHARRED ROMAINE | MARCONA ALMOND | SAUCE VERT | SUNFLOWER TAPENADE
\$18
• GF •

MAPLE GLAZED PORK BELLY CONFIT

ROASTED STONE FRUIT | UPLAND CRESS | GOAT CHEESE MOUSSELINE | BLOOD ORANGE
GRENOBLOISE
\$16
• GF •

FULL BELLY FARM HEIRLOOM TOMATO & BURRATA

ELDERFLOWER COMPRESSED MELON | 15-YEAR BALSAMIC | PROSCIUTTO CRACKLING | SOURDOUGH
CROUSTADE
\$16
• VG/GF •

BIGEYE TUNA CRUDO

AVOCADO | SMOKED SEA SALT | SUMMER RADISH | FINGER LIME | CITRUS | SORREL
\$20
• GF •

LOBSTER "CHOWDER"

SUMMER TRUFFLE | SALSIFY | SWEET POTATO | CHERVIL
\$15
• GF •

LITTLE FIELDS GREENS

CONFIT BABY ARTICHOKE | PRESERVED TOMATO | HUCKLEBERRY & BASIL VINAIGRETTE
\$14
• VG/VGN/GF •

ENTRÉES

ROASTED TENDERLOIN

POMMES PUREE | HONEY & THYME FULL BELLY FARM BABY CARROTS
\$38
• GF •

GRILLED SHRIMP

GARLIC CONFIT | PRESERVED TOMATO | BABY FENNEL | SUMMER HERBS | BEURRE BLANC
\$32
• GF •

SHETLAND ORGANIC SALMON

BABY TURNIP | BUTTER BRAISED LEEKS | ASPARAGUS | ENGLISH PEA | MASCARPONE RISOTTO
\$32
• GF •

MISTY KNOLL CHICKEN

PANCETTA | SOFT POLENTA | SHIMEJI MUSHROOM | BROWN BUTTER
\$32
• GF •

MERO BASS

GRILLED ARTICHOKE | SUNCHOKE PUREE | PRESERVED TOMATO | SUMMER HERBS
\$42
• GF •

SWEET PEA RAVIOLI

TOMATO CONFIT | ENGLISH PEA | SUMMER RADISH | SALSIFY | TARRAGON
\$26
• GF •

ROASTED PORCHETTA

APRICOT | PISTACHIO | PRESERVED LEMON | CHIMICHURRI | SOFT POLENTA
\$29

• CHEF CHRIS BONNIVIER HAS LOYALTY TO LOCAL AGRICULTURE, THE SUSTAINABILITY OF OUR COMMUNITY, AND A PASSION FOR THE AREA THAT OUR FAMILY LOVES SO MUCH. OUR CULINARY TEAM WORKS CLOSELY WITH FARMERS AND VENDORS IN THE CHAMPLAIN VALLEY AND WE THANK THEM FOR BEING SUCH AN INTEGRAL PART OF BASIN HARBOR. •

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.