



# Ardelia's

AT BASIN HARBOR

## STARTERS

Harvest squash soup \$10 - GF/VG

French onion soup \$10 - GF

Caesar salad | parmesan crisp| garlic croutons| creamy Caesar dressing \$14 - GF/VG

Full Belly farms greens salad| blood orange vinaigrette| cucumbers| sun gold cherry tomato \$14 - GF/VG/VGN

Arugula salad| granny smith apple| candied walnut| goat cheese| pepitas| dry cranberry| red wine vinaigrette \$14 - GF/VG/VGN

Spinach salad| toasted Pecans| blueberry| fall citrus vinaigrette| goat cheese \$14 - GF/VG/VGN

all salads add Salmon| chicken breast| tofu add-\$7.00

## ENTREES

Boyden farms burger| Bayley Hazen blue cheese| sundried tomato| bacon| garlic aioli| Martins potato bun \$16 - GF

Open-faced warm pastrami sandwich| stout caramelized onion| Rye| Emmenthal cheese| stone ground mustard \$16 -GF

Grilled chicken sandwich| Fuji apple| spinach| pickled red onion \$16 - GF

Tofu BBQ sandwich| pickled red onion| arugula| Bulgogi sauce| roasted mushroom| roasted red pepper \$16 - GF/VG/VGN

Chef Chris Bonnavier 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.

Several dishes can be modified to become vegan - please ask your server for assistance.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity added to all checks