



Cocktail Bites

Basket of Warm French Breads Maine Butter and Sea Salt Tapenade and White Bean Dip	\$8
Warm House Made Potato Chips Smoked Salt and Roasted Shallot Dip	\$8
Salty Maple and Chili Almonds	\$6
Scallion Pancakes and Ginger Soy Dip	\$8
Guacamole, Cumin Tortilla Chips	\$7
Edamame, Ginger Sea Salt and Lime	\$5

Artisan Cheese Board

\$5 each selection \$25 flight of six

Fresh Vermont Goat Crottin
Tomato Confit

Champlain Triple Cream
Ripe Berries

MouCo Camembert
Bordeaux Poached Pear

Point Reyes Blue
Vermont Honeycomb

Grafton 3 Year Cheddar
Spiced Apple Butter

Thistle Hill Tarentaise
Spiced Pecans



Shared Bites

Ahi Tuna Tataki Yuzu Pickled Vegetables	\$10
Smoked Salmon Hako Sushi Toasted Spices, Green Apple and Ponzu	\$10
Porcini Mushroom and Parmesan Arancini	\$8
Poutine Fries, Cheddar and Duck Gravy	\$10
Smoked Chicken Wings Chili Honey and Blue Cheese Powder	\$10
Thai Basil Spring Rolls	\$9
Lamb Meatballs, Moroccan Spices Sultanas and Preserved Lemon	\$12
Crispy Point Judith Calamari Sweet Chili, Black Sesame and Cilantro	\$14
Pork and Ginger "Shaomai" Soy, Green Onion and Honey Dip	\$14
Lobster and Chorizo Quesadilla Queso Blanco and Dried Corn	\$20
Chilled Poached Colossal Shrimp	\$16



Big Bites

Potato and Farmer's Cheese Pierogi Truffle Onion Rings	\$18
*Sautéed Chicken Livers Oloroso Sherry, Almond Polenta and Figs	\$16
Gorgonzola and Crimson Grape Pizza Caramelized Onion and Rosemary	\$18
Green Curry Chicken and Pumpkin Mango Chutney and Naan	\$26
*Caramelized Sea Scallops Butternut Squash Risotto, Amoretti and Sage	\$28
Grilled Shrimp Piri Piri Cranberry Beans, Tomato and Kale	\$30
*Beef Tenderloin "au Poivre" Smoked Fingerling Potatoes	\$40
*"Double Cheeseburger" Northeast Family Farm Beef Vermont Cheddar and Maple Bacon Massachusetts Blue and Red Onion Jam	\$20

BOND
restaurant | lounge
Sweet Bites

Sticky Toffee Pudding Brown Butter Ice Cream, Bookers Bourbon Caramel	\$9
Xocopili Chocolate Cake Pineapple Sorbet, White Chocolate Cream, Chantilly	\$9
Espresso Affogato Tahitian Vanilla Ice Cream, Ricotta Orange Zeppoli	\$12
Honeycrisp Apple Tart Apple Confit, Crème Fraiche, Caramelized Puffed Pastry	\$9
Chocolate Tasting Smoked Chocolate Cake, Milk Chocolate Powder, Hot Chocolate Mousse, Guanaja Ice Cream	\$12
BOND Dessert Elevation (serves two to four people) Chef's Sampling of Assorted Sweets	\$30

*These items are prepared raw, or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has an allergy.