



Hardwick Street Café

at the Highland Center for the Arts
2875 Hardwick St. Greensboro VT
for reservations or take out call: 802-533-9399
Wed - Sat 9 - 8 | Sun 10 - 8

MORNINGS AT THE CAFÉ

available from 9 - 11 Wed - Sat

Fruit and Yogurt

3

Baked Good of the Day

served with Cabot Butter 4

Breakfast Sandwich

egg, bacon, and Vermont cheddar
served on Brioche bun 6

Breakfast Tostada

GF corn tortilla topped with scrambled egg,
Vermont cheddar, tomato, sausage,
cilantro, and avocado lime crema 6

**We feature Vermont Coffee Company
and offer drip coffee, espresso drinks,
chai, Harney & Sons teas, and more.**

LUNCH AND DINNER

available Wed - Sat 11 - 8 | Sun 3 - 8

STARTERS

Soup of the Day

4 / 7

Spinach Salad

maple candied bacon, garlic sautéed portobello mushrooms, toasted pine nuts, cucumber, tomato and avocado, with creamy poppyseed dressing 13

Brussels Sprout Tartine

sautéed shaved Brussels sprouts and ricotta on griddled bread, drizzled with chili and Vermont maple 8

Vermont Cheese Board

a selection of Vermont farm cheeses, served with Caledonia Spirits raw honey, dried apricots and Patchwork matzoh 13

Smoked Atlantic Salmon Plate

with herbed cream cheese, capers, red onion and Patchwork matzoh 15

Potato Skins

with caramelized onions, bacon, Vermont cheddar and sour cream 8

LUNCH AND DINNER MAINS

available Wed - Sat 11 - 8 | Sun 3 - 8

BLT

bacon, lettuce, and tomato on griddled bread with mayo, served with mixed greens 10

Roasted Turkey Sandwich

with greens, caramelized onions and Vermont cheddar on griddled bread with dijonnaise, served with mixed greens 12

Fish Tacos

sautéed haddock with GF breading, topped with slaw, avocado lime crema and cilantro, served in soft, white corn tortillas 14

Cheeseburger

Vermont beef burger topped with Vermont cheddar on a brioche bun with lettuce, tomato and onion, with your choice of side 14

Veggie Burger

lentil, quinoa, red pepper, scallion, and portobello topped with Springbook Farm raclette and a roasted scallion aioli, on a brioche bun, with your choice of side 14
available vegan and/or GF

Seafood Manicotti

filled with shrimp, scallops, Maplebrook Farm cheeses with sherry cream sauce topped with shaved parmesan, sautéed shrimp and served with grilled garlic toast 16

Vermont Beef and Pork Meatloaf

with caramelized onions, horseradish creme, potato wedges and seasonal vegetables 16

We offer a full line of spirits, beer, and wine to compliment your dining experience.

SUNDAY BRUNCH

available 10 - 3

Soup of the Day 4/7

Baked Good of the Day
served with Cabot Butter 4

Fruit and Yogurt 4

French Toast
with blueberry compote and Vermont maple syrup 10

Mediterranean Omelette
roasted tomatoes, feta, and kalamata olives, served with home fries 12

Roots and Grain
lemon ricotta topped with moroccan spiced roasted carrots and parsnips, greens, farro, apricots and almonds, with a vinaigrette drizzle 13

Vegetable Frittata
spinach, broccoli, asparagus, portobello mushrooms, and roasted red peppers, served with a side salad 12

Hawaii Five-0 Burger
five-spice seasoned pork burger and applewood smoked ham, or a house-made veggie burger, grilled pineapple, red onion, and maple chipotle aioli on a brioche bun, with your choice of side 14

Roasted Turkey Sandwich
with greens, caramelized onions, and Cabot cheddar on griddled bread with dijonnaise, served with side salad 12

Cheeseburger
Vermont beef, or house-made veggie burger topped with Vermont cheddar on a brioche bun with lettuce, tomato, and onion, with your choice of side 14

Smoked Atlantic Salmon Plate
with herbed cream cheese, greens, capers, red onion, and Patchwork matzoh 15

As members of the Vermont Fresh Network, we are committed to using fresh, local ingredients. Therefore all menus are subject to change.