



APPETIZERS

WINGS \$10

Eight of our jumbo wings coated with your choice of buffalo, bbq or Jamaican jerk seasoning. Served with celery carrots and blue cheese dressing.

CORNED BEEF POUTINE W/ GUINNESS GRAVY \$10

French Fries topped with corned beef, Maple Brook Farms cheddar cheese curds, sauerkraut and our own Queen City Porter gravy garnished with scallions.

CALAMARI \$14

Crispy house dredged calamari and sliced jalapenos served over artisan greens with a lemon caper aoli.

PUB CHEESE & PRETZEL KNOTS \$9

Fiddle Head IPA and Grafton smoked cheddar pub cheese served with soft pretzels.

SOUPS & SALADS

VERMONT COUNTRY SALAD \$9

Mixed artisan greens, grape tomatoes, cucumbers, carrots, sunflower seeds, dried cranberries, blue cheese crumbles and a maple-balsamic vinaigrette.

THE PERFECT SPINACH SALAD \$9

Baby Spinach, red onion, grape tomatoes, mushrooms, North Country smoke house bacon and a hard-boiled egg with a red wine vinaigrette.

KALE CAESAR SALAD \$8

Crisp kale tossed in a house Caesar dressing topped with fresh blueberries, sunflower seeds and shaved asiago.

SOUP DU JOUR \$6

Add chicken to any salad \$3
Ranch and Blue Cheese dressing also available.

ENTREES

BACHANDEL CHICKEN SANDWICH \$11

A panko crusted de-boned chicken leg served on a toasted brioche bun with a chipotle mayo and topped with Cabot cheddar, North Country smoke house bacon, lettuce tomato and onion.

BURKE'S BURGERS \$11/12

Choose from our house burger or our "pig in the Pen Burger". The pig in the pen is infused with ground bacon. Both Burgers are 6oz and hand formed. Served on a toasted brioche bun with cabot cheddar, lettuce, tomato and onion

ASIAN PORK STREET SANDWICH \$10

Asian marinated sliced pork loin served on a ciabatta roll with cucumbers, fried onions, cilantro, scallions and a sesame-siracha mayo.

FISH & CHIPS \$15

A hearty portion of beer battered haddock served with French fries, lime-cilantro coleslaw, house tartar and a lemon wedge.

AHI-TUNA BURGER \$14

A 6oz sesame encrusted tuna steak cooked medium rare and served on a toasted brioche bun with wasabi mayo, pickled ginger, lettuce, tomato and onion.

THE GAP'S MEATLOAF \$14

A personal meatloaf made with Vermont beef and pork, and tomato glaze. Served with classic mashed potatoes and honey glazed carrots.

ITALIAN PRESSED VEGGIE SANDWICH \$9

Roasted eggplant, artichokes, pepperoncinis, roasted red peppers, baby spinach and provolone cheese grilled in a ciabatta roll with a tapenade spread.

HUNGARIAN GOULASH \$13

Pork stewed with onions, tomato, marjoram, paprika and kraut. Served over egg noodles with sour cream.