



APPETIZERS

TAKO POKE \$13

Chilled Calamari Marinated in Ginger, Soy, Honey, Lemongrass and Garlic, then tossed with Kimchi to finish

CHICKEN WINGS \$11

Eight Wings cooked to Crispy Perfection served with a choice of Buffalo, BBQ, or Jamaican Jerk Spiced Rub with a side of Bleu Cheese or Ranch Dressing & Vegetable Crudit 

CHIPS AND DIP \$9

House Made Tortilla Chips served with a Side of House made Pico de Gallo & House Made Guacamole

BLEU CHIPS* \$9

House Made Bleu Chips with Bailey Hazen Bleu crumbles, Bleu Cheese Dressing and Scallions

JUMBO CRAB CAKES \$14

Blue Crab Meat tossed with Old Bay Seasoning, Panko Bread Crumbs, Scallion, Dijon, Worcestershire, Red Bell Pepper, and Egg, served on a bed of greens and a Cajun Remoulade

HOUSE MADE PRETZEL BITES* \$11

House Made Pretzel Bites with served with a Green State Lager Cheese Dip

TOMATO BRUSCHETTA* \$11

Grilled Bread topped Local Vermont Chevre, Cracked Black Pepper, Fresh Basil, and a Honey Balsamic Drizzle

VEGETABLE NORI ROLL \$11

Carrots, Daikon Radish, Red Bell Peppers, Scallion, Napa Cabbage, Shishito Peppers & Sticky Rice rolled within Nori Seaweed and served with a side of Ponzu Teriyaki

SALADS & SOUPS

ADD GRILLED CHICKEN \$5

ADD GRILLED JUMBO BLACK TIGER SHRIMP \$8

HOUSE SALAD* \$10

Lef Farms Mixed Greens topped with Cucumber, Tomato, Carrots, and Onion with a House Made Maple Balsamic Vinaigrette

COBB SALAD* \$16

Crisp Romaine Lettuce with Chicken, Tomato, Blistered Corn, a Hard-boiled Egg, North Country Bacon Crumbles, with an Avocado Ranch Dressing

CAESAR SALAD \$11

Crisp Romaine Lettuce, House Made Caesar Dressing, Shaved Asiago, and Croutons

SPINACH SALAD* \$14

Fresh Spinach topped with Sundried Peaches, Fresh Blueberries, Almonds, Local Vermont Chevre, and tossed in a Pomegranate Honey Vinaigrette

KALE SALAD \$14

Fresh Kale Greens topped with Strawberries, Feta Cheese, Pepitas, and Pear tossed in a Sherry Black Peppercorn Vinaigrette

SOUPS D' JOUR \$6

Please ask your Server about Today's Soup of the Day

*PREPARED WITH LOCALLY-SOURCED INGREDIENTS

**Parties of six or more are subject to a 20% automatic gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SANDWICHES (served all day)

HOUSE BURGER* \$16

8oz Grilled Local Vermont Beef topped with Cabot Cheddar Cheese, Lettuce, Tomato, and Onion on a Brioche Bun with a side of French Fries and a Pickle **Add Bacon \$1.50**

CRISPY CHICKEN SANDWICH* \$13

Panko Crusted boneless Chicken Thigh, topped with Cabot Cheddar, Bacon, Chipotle Aioli, Lettuce, Tomato and Onion on a Brioche Bun with French Fries and Pickle

GRILLED CHICKEN SANDWICH \$13

Grilled Chicken Breast topped with Artichokes, Roasted Red Peppers, Provolone Cheese and basil pesto on a Brioche Bun with French Fries and a Pickle

BLACK BEAN BURGER* \$12

House Made Black Bean Burger, Avocado Cream, Cabot Cheddar, Lettuce, Tomato, Onion on a Brioche Bun with French Fries and a Pickle

FRIED CALAMARI PO' BOY \$15

Deep Fried Calamari served with Lettuce, Pickles, and a Cajun Remoulade on a Hoagie Roll

CLASSIC REUBEN \$12

Shredded Corned Beef, Sauerkraut, 1000 Island Dressing on Toasted Rye Bread with a side of French Fries and a Pickle

STEAK AND CHEESE \$14

Certified Angus Shaved Beef tossed with House Gravy on a Demi-Baguette with Horseradish Aioli, Provolone, Cabot Cheddar, Caramelized Onions and Peppers
Add Mushrooms \$1

VERMONT BLT* \$12

Local North Country Bacon with Lettuce, Tomato, and Bailey Hazen Bleu Cheese Aioli on Toasted Bread with French Fries and a Pickle
Add House Made Guacamole \$2

ENTREES (served after 4pm)

SEARED SCALLOPS PROVENCAL \$28

Seared U-10 Sea Scallops sautéed with Butter, White Wine, Tarragon, Shallots, and Parsley with Chef's choice of Starch and Vegetable

STATLER CHICKEN ENTREE \$26

Pan Roasted Statler Chicken served with a pomegranate pistachio mint sauce, and side of Chef's Choice of Starch and Vegetable

GRILLED HAWAIIAN AHI TUNA \$29

Grilled Sushi Grade Ahi Tuna served over Soba Noodles, Shitake Mushrooms, Carrots, Shishito Peppers, and Scallions in a Miso Consomme

DUCK BREAST \$28

Pan Roasted Maple Leaf Duck Breast served with a Honey Garlic Reduction and Chef's Choice of Starch and Vegetable

STEAK ENTREE \$26

Pan roasted Teres Major served with a Smoked Tomato Romesco and Chef's Choice of Starch and Vegetable

MEDITERRANEAN PASTA \$18

Linguine tossed with Artichokes, Sundried Tomatoes, Roasted Garlic, Asparagus, Arugula, and topped with Asiago

ADD GRILLED CHICKEN \$5

ADD GRILLED JUMBO BLACK TIGER SHRIMP \$8

FISH AND CHIPS \$16

Sierra Nevada's Hazy Little Thing IPA Battered Icelandic Haddock with French Fries, House made Tartar Sauce, Coleslaw, and Lemon

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