



## APPETIZERS

<b>CHIPS &amp; SALSA</b>	\$5
tortilla chips served with house salsa	
<b>BATTERED GREEN BEANS</b>	\$7
breaded and fried served with our house spicy ranch	
<b>BLUE CHIPS*</b>	\$9
house chips, Bailey Hazen bleu, bleu cheese dressing, scallion	
<b>GREEN GODDESS HUMMUS</b>	\$10
spinach, parsley, tarragon, lemon, garlic, olive oil, served with tortilla chips and crudité	
<b>POUTINE*</b>	\$10
French fries, cheese curds, poutine gravy, rosemary salt <b>Add Bacon \$3 Add Pork \$4 Add Chicken \$5</b>	
<b>SMOKED SALMON DIP</b>	\$15
house smoked salmon, fried capers, shallot, fresh dill, served with potato chips and cucumber slices	
<b>SPINACH ARTICHOKE DIP</b>	\$11
spinach, artichoke, roasted red pepper, parmesan served with tortilla chips and crudité	
<b>VERMONT CHEESE BOARD*</b>	\$14
Cabot cheddar, Bailey Hazen bleu, Blythedale brie served with crackers and apple chutney	

## SOUPS & SALADS

<b>Add Chicken \$5 Add Shrimp \$7</b>	
<b>SOUP DU JOUR</b>	\$6
<b>HOUSE SALAD</b>	\$10
artisan greens, carrot, onion, cucumber, grape tomato, tossed in house maple balsamic dressing	
<b>KALE CAESAR SALAD</b>	\$11
kale, asiago, house caesar dressing, roasted garlic oil croutons	
<b>HIPPIE BOWL</b>	\$14
quinoa, sweet potato, kale, pumpkin seeds, pomegranate seeds, tahini dressings	
<b>SPINACH SALAD*</b>	\$14
apple, feta cheese, red onion, toasted almonds, raisins, orange white balsamic vinaigrette, bee pollen	
<b>KALE SALAD*</b>	\$15
chopped kale, Bailey Hazen bleu, bacon, cranberries, candied walnuts, roasted beets, sherry vinaigrette	

## SIGNATURE SANDWICHES

<b>HOUSE BURGER*</b>	\$14	<b>CRISPY CHICKEN SANDWICH*</b>	\$12
8 oz. burger, Cabot Cheddar, lettuce, tomato, onion, brioche bun		panko crusted boneless chicken leg, Cabot cheddar, chipotle mayo, bacon, lettuce, tomato, onion, brioche bun	
<b>BLACK BEAN BURGER*</b>	\$12	<b>SMOKED CUBAN</b>	\$15
house made black bean burger, avocado cream, sriracha aioli, Cabot cheddar, lettuce, tomato, onion, brioche bun		house smoked pork loin, ham, swiss, pickle and mustard served on a ciabatta roll	
<b>SALMON BLT*</b>	\$15	<b>BUILD YOUR OWN TACOS*</b>	
house cured and smoked salmon, dill aioli, North Country bacon, lettuce, tomato, served on white bread		Our tacos are deconstructed so you can build them to your liking. We use Vermont handmade tortillas and all tacos are served with queso fresco, pickled red onion, shredded lettuce, jalapenos, house salsa, avocado salsa, sour cream, and a side of tortilla chips	
<b>REUBEN</b>	\$12	<b>Pork \$15 Chicken \$15 Shrimp \$16 Flank steak \$16</b>	
corned beef, sauerkraut, swiss, 1000 island, rye bread			
<b>BBQ PULLED PORK SANDWICH*</b>	\$13		
8 hour smoked pork butt, finished with Cabot cheddar, house BBQ sauce served on a toasted brioche bun with a side of coleslaw			

## ENTRÉES (served after 4pm)

<b>SEARED STATLER CHICKEN*</b>	\$22	<b>PASTA ALFREDO</b>	\$14
pan seared Statler chicken, roasted garlic mashed potato, broccoli and carrot medley, finished with a thyme and rosemary pan jus		linguine, alfredo, asiago, fresh parsley <b>Add chicken \$5 Add shrimp \$7</b>	
<b>FLANK STEAK CARBONARA</b>	\$26	<b>SEARED SALMON</b>	\$24
grilled flank steak served over our house carbonara with pancetta, parsley, egg, and asiago tossed with linguini and served with garlic bread		Faroe Island salmon over a bed of jasmine rice, grilled asparagus, finished with a garlic lemon parsley cream sauce	
<b>ROTATING STEAK ENTRÉE*</b>		<b>FISH &amp; CHIPS</b>	\$16
*market price*		Long Trail Ale beer battered haddock, French fries, tartar sauce, coleslaw, lemon	

\*PREPARED WITH LOCALLY-SOURCED INGREDIENTS

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