



the view pub

## APPETIZERS

### BREAD SERVICE

Four rolls served with our chef-special butter of the week.

\$6

### POUTINE\*

Hand-cut house fries, bacon bechamel sauce, cheese curds, chopped bacon, and scallions.

\$14

ADD FRIED EGG - \$1.50

### GARLIC KNOTS

Four buttery garlic knots topped with Parmesan and served with marinara.

\$13

### BLEU CHIPS\*

Baked house-made russet chips topped with bleu cheese crumbles, bleu cheese dressing and scallions.

\$14

ADD BACON - \$3

### CHICKEN WINGS\*

Fried chicken wings with your choice of spicy buffalo, mango habanero, or jamaican jerk-brown sugar rub. Served with house-made pickled veggies and ranch or bleu cheese dressing on the side.

\$17

### PORK BELLY BITES\*

Deep fried smoked country-style pork belly tossed in a sticky sesame sauce.

\$15

### VEGGIE NACHOS

Hand-cut tortilla chips topped with Vermont cheddar-jack cheese, roasted corn-black bean salsa, pickled red onions, chopped tomatoes, jalapenos, queso and sour cream.

\$13

ADD CHICKEN - \$8

ADD SHAVED STEAK - \$10

## SANDWICHES

Sandwiches come served with a side of house-made potato chips and a pickle. Substitute onion rings, fries, sweet potato fries, or a side salad for \$3.50

### BIKE RACK BURGER\*

1 6oz patty with cheddar on a toasted brioche roll with lettuce, tomato, and onion.

\$17

### CRISPY CHICKEN SANDWICH\*

Breaded chicken cutlet, fried and then baked. Topped with cheddar cheese, bacon, lettuce, tomato, onion and mango-habanero aioli. Served on a toasted brioche roll.

\$16

### THAT'S A WRAP\*

Wheat wrap with choice of grilled chicken or fried sesame pork belly with lettuce, tomatoes, cucumbers, shaved carrots and wasabi sesame dressing.

\$16

### STEAK & CHEESE\*

Certified angus shaved ribeye on a sub roll topped with VT cheddar, onions, pepper, and maple aioli.

\$18

### BEYOND BURGER

Delicious and juicy plant-based burger served on a toasted brioche roll with lettuce, tomato, and onion.

\$16

## SALADS

ADD STEAK TIPS - \$12

ADD GRILLED CHICKEN - \$9

ADD GRILLED JUMBO SHRIMP - \$10

ADD SEARED RARE AHI TUNA - \$11

### HOUSE SALAD

Greens topped with grape tomatoes, English cucumbers, shaved red onion and slivered carrots. Served with a choice of ranch, bleu cheese, citrus vinaigrette or maple balsamic vinaigrette.

\$15

GF

### ARTISAN CAESAR SALAD\*

Chopped romaine with a shaved parmesan blend, garlic croutons and our very own house-made Caesar dressing.

\$15

### EAST BOWL

Greens, quinoa edamame blend, shaved carrots, cucumbers, and pickled vegetables tossed in a wasabi-sesame vinaigrette. Topped with wakame and crispy rice noodles.

\$15

### BRUSSELS SALAD\*

Fried brussels, bleu cheese, bacon, raisins, pine nuts, and dried apricots with a maple sesame dressing.

\$15

### MEDITERRANEAN MTN BOWL

Sun dried tomato, pickled red onion, roasted red peppers, olives, scallions, peas, feta, greens, and orzo. Dressed in olive oil, lemon juice, salt, and pepper.

\$17

## ENTREÉS

### VEGETABLE CURRY

Roasted potatoes, turnip carrots, onions and chickpeas with coconut curry sauce. Served over a veggie quinoa blend and topped with house-made pickled vegetables.

\$19

### CHEF STEAK TIPS\*

Topped with sweet cream butter and served with starch & vegetable du jour.

\$MKT

### CHICKEN MARSALA\*

Sautéed onions, mushrooms, garlic and chicken with a marsala wine & butter sauce. Served over pasta with a side of grilled bread.

\$18

### TUSCAN CHICKEN\*

Sautéed chicken with garlic, spinach, roasted artichokes, and tomatoes in a white wine cream sauce.

\$18

### PORCINI-TRUFFLE RAVIOLI\*

Raviloli with sauteed onion and proscutto in a white wine butter-parsley sauce. Served with a side of grilled bread.

\$20

### MAHI MAHI\*

Juicy mahi-mahi filet pan seared and topped with citrus salsa. Served with daily starch & vegetable.

\$20

GF

**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 food borne illness.