

APPETIZERS

CHICKEN WINGS A Pound of Chicken Wings with a Choice of Buffalo, Asian Orange Garlic, or Jamaican Jerk	\$16	PRETZEL KNOTS Baked Pimento Stuffed Pretzel Knots, served with a House Ale Mustard	\$11
Spiced Rub, served with a side of Bleu Cheese or Ranch and Vegetable Crudité		POUTINE	\$12
	\$9	French Fries topped with Melted Cheese Curds Smothered in Gravy	
House Made Chips with Bailey Hazen Bleu Cheese Crumbles, Bleu Cheese Dressing and Scallions		FRENCH ONION BRUSCHETTA Grilled Bread smothered with Caramelized	\$8
FRIED DILL PICKLES Beer Battered Dill Pickles Deep Fried,	\$9	Onions, Demi Glaze and melted Swiss Cheese	¢10
served with a Spicy Dipping Sauce		SPINACH & ARTICHOKE RANGOON	\$13
SOUP DU JOUR Ask your Server about the Soup of the Day	\$7	Fried Wontons stuffed with Spinach & Artichoke Dip, served with a Roasted Red Pepper Coulis	
SALADS			
HOUSE SALAD Local Mixed Greens topped with Cucumbers, Tomatoes, Carrots, and Onions with a House-	\$13	WEDGE SALAD Iceberg Lettuce Wedge topped with Apple, Dried Cranberries, Roasted Butternut Squash, Walnuts	

Local Mixed Greens topped with Cucumbers, Tomatoes, Carrots, and Onions with a House-Made Maple Balsamic Vinaigrette

CAESAR SALAD

Crisp Romaine Lettuce, House-Made Caesar Dressing, Shaved Asiago and Garlic Herb Croutons Iceberg Lettuce Wedge topped with Apple, Dried Cranberries, Roasted Butternut Squash, Walnuts, and Vermont Goat Cheese with a Black Peppercorn Dressing

ADD GRILLED CHICKEN \$6

ADD GRILLED JUMBO SHRIMP \$9

KID'S OPTIONS

CHICKEN TENDERS

Chicken Tenders served with a side of Fries, Carrots and Celery, and a Pickle

GRILLED CHEESE

\$9

\$9

\$13

American Cheese on Toasted White Bread, served with a side of Fries, Carrots and Celery, and a Pickle



KID'S BURGER

4oz Angus Patty with American Cheese on a Brioche Bun, served with a side of Fries, Carrots and Celery, and a Pickle

ADD CHEESE \$1

KID'S PASTA

Pasta topped with Choice of Butter or Marinara and Parmesan Cheese

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.

As a Response to minimizing exposure to Covid-19 all offerings will be served using Compostable Paper Goods. Thank you for your understanding and patience.

PLEASE CALL AHEAD (802) 626-7460 FOR RESERVATIONS IF LOOKING TO EAT IN OUR DINING AREA. RESERVATIONS MUST BE TAKEN IN ADVANCE AND CONTACT INFORMATION MUST BE PROVIDED.

\$9

\$9



SANDWICHES (served all day)

\$14

\$15

\$15

\$15

BLACK BEAN BURGER

Black Bean Burger on a Brioche Bun with Guacamole, Cabot Cheddar, Lettuce, Tomato, Onion, served with a side of Fries and a Pickle

BEER BRAT

Beer Boiled Brat served on a Pretzel Roll withSauerkraut and House Ale Mustard, served with a side of Fries and a Pickle

STEAK & CHEESE

Certified Angus Shaved Beef on a Sub Roll topped with Provolone, Onions, Peppers, and Mayo, served with a side of Fries and a Pickle

DOUBLE STACK CHEESEBURGER

Two 4oz Black Angus Patties topped with American Cheese, Lettuce, Tomato and Onion, served with a side of Fries and a Pickle ADD BACON \$2

CRISPY CHICKEN SANDWICH

Crispy Panko Breaded Chicken topped with Cabot Cheddar Cheese, Crispy Bacon and Sriracha Aioli on a Brioche Bun with Lettuce, Tomato and Onion, served with a side of Fries and a Pickle

TOFU BAHN MI

Ginger Garlic Marinated Tofu topped with Pickled Vegetable Slaw (Peppers, Carrots and Onions), Cilantro and Fresh Jalapeno on a crispy sub roll, served with a side of Fries and a Pickle

FISH SANDWICH

Fried Haddock topped with Tartar Sauce on a Brioche Bun with Lettuce, Tomato and Onion, served with a side of Fries and a Pickle

PULLED PORK SANDWICH

Shredded Pork Smothered in House-Made BBQ sauce andTopped with an Onion Ring and Jalapenos, served with a side of Fries and a Pickle

ENTRÉES (served after 4pm nightly)

DUCK CONFIT

\$19 FIS

\$19

\$15

\$12

\$16

\$14

Duck Leg rendered in its own juices, served Be on a bed of White Beans & Leeks with a Tai Fig Compote

BEEF STROGANOFF

Sautéed Beef smothered in Sour Cream, Mushrooms, Worcestershire Sauce and Fresh Herbs, served over Cheese Perogies

COUNTRY FRIED STEAK

Thinly Pounded Steak drenched in Buttermilk then Breaded and Deep Fried, smothered in Gravy, served with a side of Mashed Potatoes and Vegetable du Jour

PORK TENDERLOIN

Oven Roasted Bacon-Wrapped Pork Tenderloin served with a Madeira Pan Sauce, Mashed Potatoes and Vegetable du Jour

\$24

\$19

\$19

FISH & CHIPS Beer Battered Deep Fried Haddock served with Tartar Sauce, Lemon Wedges, Fries and a Pickle

\$15

RAINBOW TROUT \$25 Blackened and Pan-Seared Rainbow Trout served with a Shrimp Maque Choux Cream Sauce, Rice and Vegetable du Jour

CURRY RAMEN NOODLES

Ramen Noodles tossed in a Red Curry Sauce with Napa Cabbage, Scallions, Cilantro and a Wedge of Lime, garnished with Crispy Noodles ADD GRILLED CHICKEN \$6

ADD GRILLED JUMBO SHRIMP \$9

\$18

Thai Fried Rice tossed with Tofu, Snap Peas, Pineapple, Cashews, and Scallions.

TOFU FRIED RICE

SUB GRILLED CHICKEN \$22

SUB GRILLED JUMBO SHRIMP \$25

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