



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.

\$16

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, jalapeños, 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

Grilled ground sirloin & brisket burger 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 wasabe 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

TACO OF THE DAY

Ask your server what the Culinary Team creation of the day is.

\$MKT

SALADS

ADD STEAK TIPS - \$12

ADD GRILLED CHICKEN - \$9

ADD GRILLED JUMBO SHRIMP - \$10

ADD SEARED RARE AHU 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 house-made Caesar dressing.

\$15

EAST BOWL

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

\$15

GREEK SALAD

Greens with tomatoes, red onion, cucumber, olives, sun dried tomatoes, and feta drizzled with a delicious citrus vinaigrette.

\$15

GF

BRUSSELS SALAD

Fried brussels, blue 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, arugula, and orzo. Dressed in olive oil, lemon juice, salt, and pepper.

\$14

ENTREES

VEGETABLE CURRY

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

\$19

CHEF STEAK TIPS

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

\$MKT

GF

CHICKEN MARSALA

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

\$18

CHICKEN PARM

Hand-breaded chicken cutlet topped with parmesan. Served with house-made marinara over bow tie pasta.

\$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 mango salsa. Served with starch & vegetable du jour.

\$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.