



## APPETIZERS

### BLEU CHIPS\* \$9

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

### CHICKEN WINGS \$11

A Pound of Chicken Wings served with a choice of Buffalo, Asian Orange Garlic, or Jamaican Jerk Spiced Rub with a side of Bleu Cheese or Ranch and Vegetable Crudité

### FRIED DILL PICKLES \$9

Beer Battered Dill Pickles Deep Fried and served with a Spicy Dipping Sauce

### CHILI RELLENOS POPPERS \$10

Poblano Pepper Bites with Pepper Jack and Cotija Cheese Battered and Deep Fried with a Green Chili Salsa Verde

## SALADS

Add Chicken \$6 Add Shrimp \$9

### HOUSE SALAD \* \$13

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

### CAESAR SALAD \$13

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

## SOUP & SANDWICHES

Served All Day.

### SOUP D' JOUR \$7

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

### BLACK BEAN BURGER \$13

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

### STEAK AND CHEESE \$14

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

### DOUBLE STACK CHEESEBURGER \$15

Two 4oz Black Angus Patties topped with American Cheese with Lettuce, Tomato and Onion, Fries and a Pickle Add Bacon \$2

### BLAT \$12

Hickory Smoked Bacon, Lettuce, Tomato, and Avocado on Country Style Artisan White Bread

### CRISPY CHICKEN RANCH WRAP \$13

Crispy Breaded Chicken with Romaine Lettuce, Pico de Gallo, and Ranch tossed in a Flour Tortilla Add Sriracha \$1

### STEAK BAHN MI \$16

Ginger Garlic Marinated Steak, Pickled Vegetable Slaw (Peppers, Carrots and Onions) Cilantro and Fresh Jalapeno

## ENTRÈES (served nightly after 4pm)

### STEAK FRITES \$29

Pan Roasted Teres Major served with a Bearnaise Compound Butter, Asparagus, and French Fries

### SHRIMP SCAMPI \$24

Jumbo Shrimp tossed with White Wine, Garlic, Butter, Parsley, and Lemon over Linguine

### GREEK CHICKEN \$23

Pan Roasted Chicken Breast with Artichokes, Kalamata Olives, Capers, Spinach, Garlic, Sundried Tomatoes, Asparagus, White Wine and Feta, with Basmati Rice

### GRILLED SALMON \$27

Grilled Atlantic Salmon topped with Miso Marinated Pickled Slaw (Peppers, Carrots and Onions) with Basmati Rice

## KIDS' OPTIONS

### CHICKEN TENDERS \$9

Chicken Tenders, French Fries, Carrots and Celery, and a Pickle

### KID'S BURGER \$9

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

### GRILLED CHEESE \$9

American Cheese, Toasted White Bread, Fries, Carrots and Celery, and a Pickle

**\*PREPARED WITH LOCALLY-SOURCED INGREDIENTS**

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 and minimal staffing, 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.

Additional Seating is available indoors and outdoors for Grab and Go.

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