

STARTERS

Bread Service - \$9

Warm half-loaf of sourdough served with your choice of butter of the day or olive oil and aged balsamic.

Garlic Knots - \$12

Garlic knots served with a side of marinara.

Chef's Flatbread - \$MKT

Ask your server about the flatbread options for today.

Jasper Hill Truffle Fries - \$16

Hand-cut fries tossed with truffle oil and shredded Jasper Hill Whitney & Alpha Tolman and baked to perfection. Topped with a beef and red wine demi-glaze.

Jasper Hill Bleu Chips - \$17

Our very own russet potato chips topped with Jasper Hill Bayley Hazen bleu cheese crumbles, bleu cheese dressing, scallions, and balsamic drizzle.

ADD BACON- \$5

Chicken Wings - \$17

Fried chicken wings with your choice of spicy buffalo, garlic parmesan, mango habanero, or Jamaican jerk rub. Served with a side of celery sticks & ranch or bleu cheese dressing.

Fried Green Beans - \$12

Battered and deep fried green beans served with maple aioli.

Hot Honey & Pimento Bites - \$13

Battered and deep fried pimento cheese bites topped with our house-made hot honey sauce.

Pork Belly - \$15

2 thick slices of seared pork belly with sweet chili sauce.

SANDWICHES

Sandwiches come served with greens tossed in maple Balsamic, topped with pickled red onions and a pickle. Substitute onion rings, fries, sweet potato fries, or a side salad for \$4.

Mr. Parr's Burger - \$17

Grilled 6oz burger on a brioche bun topped with caramelized onion jam and Cabot cheddar.

Crispy Chicken Sandwich - \$17

Fried hand breaded chicken cutlet on a brioche bun topped with Cabot cheddar, black pepper bacon, lettuce, tomato, onion, and house-made hot honey sauce.

Steak & Cheese - \$18

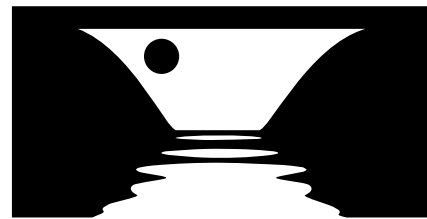
Certified Angus shaved rib-eye on a sub roll topped with Cabot cheddar, onions, peppers, and smoked bacon aioli.

Smoked Turkey Sandwich - \$17

Sliced smoked turkey on toasted sourdough with Cabot cheddar, LTO, black pepper bacon, and lemon-basil aioli.

Caprese - \$17

Fresh sliced tomatoes, lettuce, and thick-cut mozzarella on foccacia bread. Topped with balsamic drizzle and lemon-basil aioli.



the view pub

SALADS

ADD GRILLED CHICKEN- \$10

ADD GRILLED JUMBO SHRIMP- \$12

ADD SEARED AHI TUNA- \$14

House Salad - \$16

Greens, grape tomatoes, cucumber, shaved red onion, and slivered carrots. Served with house-made ranch, bleu cheese, citrus vinaigrette, or maple balsamic vinaigrette.

Artisan Caesar Salad - \$16

Chopped artisan romaine with shaved Parmesan, garlic croutons, and house-made Caesar dressing.

East Bowl - \$17

Greens and forbidden rice blend tossed with sesame vinaigrette, shaved carrots, cucumbers, pickled red onions. Topped with wakame and crispy rice noodles.

Mediterranean Bowl - \$17

Greens, orzo, sun dried tomato, pickled red onion, roasted red peppers, olives, scallions, peas and feta tossed in a citrus vinaigrette.

Roasted Beet Salad - \$17

Roasted beets, greens, spinach, dried cranberries, and candied walnuts tossed in our house-made strawberry poppy seed dressing. Topped with VT Creamery herbed goat cheese.

MAINS

ADD GRILLED CHICKEN- \$10

ADD GRILLED JUMBO SHRIMP- \$12

ADD SEARED AHI TUNA- \$14

Basil Pesto Pasta - \$20

Pasta, heirloom tomatoes, red onion, and spinach tossed in a basil pesto cream sauce.

Veggie Stir Fry - \$19

Sautéed pearl onions, baby corn, carrots, broccoli, bamboo shoots, and water chestnuts in an orange sesame sauce over forbidden rice & quinoa.

Chef Steak - \$MKT

Chef steak topped with sweet cream butter. Served with starch and vegetable of the day.

Chicken Veronique - \$20

Sautéed chicken with garlic, spinach, and roasted grapes with a white wine cream sauce. Served over pasta.

Fish & Chips - \$24

8oz battered New England Cod deep fried with hand cut fries, smoked tartar sauce, and a side of coleslaw.

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.