

SOUP AND SALAD

Soup of the Day \$8

Jackfruit Chili \$10

Quinoa, Jackfruit, Kidney Beans, Black Beans, Garlic, Tomato, Corn, Green Chiles



Tossed Salad \$9 small / \$15 large

Mixed Greens, Tomato, Cucumber, Carrot, Red Onion, Choice of Dressing



Caesar Salad \$9 small / \$15 large

Chopped Romaine, Shaved Parmesan, Croutons, Caesar Dressing

Sasquatch Salad \$16

Mixed Greens, Dried Cranberries, Feta, Chopped Bacon, Sunflower Seeds, Candied Pepitas, Maple Balsamic Vinaigrette



Dressings

- Maple Balsamic
- Ranch
- Bleu Cheese
- Caesar

Protein Add-ons

- Chicken \$8
- Jumbo Shrimp \$10

APPETIZERS

Cornbread (2 pcs) \$5

Maple Bourbon Butter

Poutine \$15

French Fries, Vermont Cheese Curds, Gravy, Chopped Bacon, Maple Drizzle

Bleu Chips \$14

House Made Russet Potato Chips, Bleu Cheese Dressing, Bleu Crumbles, Scallions  
Add Bacon \$3



Seared Ahi Tuna \$13

Ahi Tuna, Pickled Ginger, Wasabi Crema, Ponzu Sauce



Dipper Doodle Dip \$15

Spinach, Artichoke, Pita Chips

Bear Den Nachos \$16

Tortilla Chips, Shredded Cheese, Jalapeño, Pickled Onion, Sour Cream, Black Bean & Roasted Corn Salsa



Crispy Chicken Wings ½ lb \$10 / 1 lb \$17

Drums and Flats, Baked then Fried  
Choice of Sauce: Buffalo, Jamaican Jerk, Mango Habanero, Garlic Parmesan



SANDWICHES

Served w/ French Fries and Pickle Spear

Substitutes: Tossed or Caesar Salad \$4 | Sweet Potato Fries \$4 | Onion Rings \$4 | Gluten Free Bun \$3

House Burger \$18

Black Angus Short Rib and Chuck, Cabot Cheddar Cheese, Lettuce, Tomato, Onion, Snowmakers Sauce, Brioche Bun | Add Bacon \$3

Crispy Chicken \$17

Fried Chicken Cutlet, Cabot Cheddar, Bacon, Lettuce, Tomato, Onion, Dijonnaise, Brioche Bun

Steak and Cheese \$18

Shaved Ribeye, Shredded Cheddar, Grilled Bell Peppers & Onions, Mayo, Hoagie Roll

Bahn Mi \$12

Carrot, Cucumber, Jalapeño, Pickled Red Onion, Snowmaker Sauce, Sweet Chili Drizzle, Bahn Mi Roll \*Hold the Snowmaker Sauce to make it

Add Chicken \$6 | Add Shrimp \$9 | Add Tofu \$6



# ENTREES


Red Trail Ravioli

Daily Special - please see server for details.

\$20

Marshland Mahi Mahi

Seared Mahi Mahi, Pineapple Cranberry Pico de Gallo, Jasmine Rice, Stick Season Sauce





\$26

Poke Bowl

Seared Ahi Tuna, Cucumber, Avocado, Carrot, Edamame, Pickled Red Onion, Jasmine Rice, Ginger, Garlic Chile Tamari

Sub Chicken \$3 | Sub Shrimp \$5 | Sub Tofu \$3



\$22

Red Barn Ragu

Braised Beef, Pulled Pork, Carrots, Onions, Tomato White Wine Sauce, Pappardelle Noodles

Sub GF Penne Pasta \$3

\$26

Fish & Chips

½ lb Crumb-battered Alaskan Cod Filets, French Fries, Tartar Sauce, Lemon

\$24

Grilled Steak Frites

14oz Ribeye, Maple Bourbon Butter, French Fries

\$42

---

# KID’S MENU

Kid’s Tenders

Two piece chicken tenders; served with fries or side salad and a pickle.

\$15

Kid’s Grilled Cheese

Grilled cheese sandwich; served with fries or side salad and a pickle.

\$12

BLT

Bacon, lettuce, tomato, and mayo on toasted bread. Served with fries or side salad.

\$14

Kid’s Pasta

Choice of plain pasta, marinara sauce, or butter.

\$11

Burkie Burger

4oz beef patty with LTO on a potato bun. Served with fries or side salad.

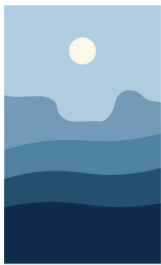
Add Cheese +\$1

\$13

Kid’s Wings

5 plain fried wings with ranch. Served with fries or side salad.

\$13



BIG DIPPERS

<b>Blame It On The Blues</b> Tito’s Handmade Vodka, Cointreau, Lemon Juice & Blueberry Puree	\$13
<b>Smoke Show</b> Casamigos Blanco, Mezcal, Grapefruit Juice, Soda Water, Lime Juice & Jalapeño Syrup Served with a Tajín rim	\$14
<b>Sunset Margarita</b> Milagro Silver, Grand Marnier, Lime Juice, Simple Syrup & Blood Orange Juice	\$14
<b>First Chair Fizz</b> Burke Bourbon, Apple Cider, Lemon Juice & VT Maple Syrup Topped with Ginger Beer	\$13
<b>Caveman Espresso Martini</b> Captain Morgan, Kahlua, Espresso, Milk, Chai Flavoring & VT Maple Syrup	\$13
<b>Sherburne Sangria</b> Blackberry Brandy, Triple Sec, Cognac, Chambord, Red Wine & Our House Made Sangria Mix	\$13
<b>Après 75</b> Barr Hill Gin, Lemon Juice, Honey Simple Syrup & Pomegranate Juice Topped with Prosecco	\$14
<b>Let’s Get Lav-ish</b> Lavender Liquor, Limoncello, Lemon Juice & Tonic	\$13

LITTLE DIPPERS

<b>Maple Blueberry Lemonade</b> Maple Syrup, Blueberry Puree, Lemon Juice & Soda Water	\$8
<b>Blood Orange Spritz</b> Blood Orange Juice, Lemon Juice & Ginger Beer	\$8

WINE

<b>Sparkling &amp; Rosé</b>	
La Marca Prosecco (Italy)	\$10/\$35
Gosset Grande Réserve Brut (Champagne)	\$99
Bieler Rosé (France)	\$10/\$35
<b>White Wines</b>	
Barone Fini Pinot Grigio (Italy)	\$9/\$32
Yealands Sauvignon Blanc (New Zealand)	\$9/\$32
J Vineyards Chardonnay (California)	\$13/\$42
Kendall-Jackson Chardonnay (California)	\$10/\$35
Clean Slate Riesling (Germany)	\$8/\$32
Domaine de Vieux Télégraphe Châteauneuf- du-Pape Blanc (France) – Bottle	\$120
<b>Red Wines</b>	
Layer Cake Pinot Noir (California)	\$9/\$32
J Vineyards Pinot Noir (California)	\$13/\$42
Elvio Tintero Rosso (Italy)	\$8/\$32
Rocca della Macie Chianti Classico (Italy)	\$42
Château La Freynelle Bordeaux (France)	\$10/\$35
Josh Cellars Cabernet Sauvignon (California)	\$10/\$35
Decoy Cabernet Sauvignon (California)	\$15/\$52
Cakebread Cabernet Sauvignon (Napa Valley) – Bottle	\$149

CANNED COCKTAILS

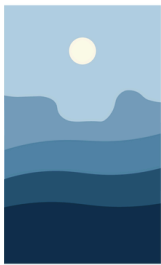
<b>High Noon – 5%</b>	\$9
• Grapefruit	
• Black Cherry	
<b>Suncrusier – 4.5%</b>	\$9
• Classic Iced Tea	

HARD SELTZERS

<b>White Claw – 5%</b>	\$5
• Mango	
• Black Cherry	

SODA

<b>Pepsi Cola Fountain Sodas</b>	\$3
Pepsi, Diet Pepsi, Starry, Ginger Ale, Lemonade, Root Beer, Dr. Pepper, Brisk Sweet Iced Tea & Gatorade	
<b>Sparkling Water</b>	\$5
Saratoga Sparkling Spring Water	
<b>Rookie’s</b>	\$5
• Lemon Mapleade	
• Root Beer	



DRAFT

<b>Ten Bends (Hyde Park, VT)</b>	
Greens Fountains – NE IPA – 6.5%	\$8
<b>Foam Brewers (Burlington, VT)</b>	
Built to Spill – DIPA – 8%	\$9
Dead Flowers – IPA – 6.2%	\$9
<b>Downeast Cider (Boston, MA)</b>	
Original – Unfiltered Cider – 5.1%	\$8
<b>Fiddlehead Brewing (Shelburne, VT)</b>	
Casini – Italian Pilsner – 5.4%	\$8
Fiddlehead IPA – IPA – 6.2%	\$8
Fiddlehead White – Belgian Ale – 5.3%	\$8
<b>Four Quarters Brewing (Winooski, VT)</b>	
Symphony of Stars – Milk Stout – 6%	\$8
<b>Modelo Especial (Mexico)</b>	
Modelo – Mexican Lager – 4.4%	\$6
<b>Lawson’s Finest Liquids (Waitsfield, VT)</b>	
Hop Wired – IPA – 6.8%	\$8
<b>Burlington Beer Company (Burlington, VT)</b>	
Good Company – Märzen – 5.5%	\$8
Little Wizard – NE IPA – 6%	\$8
<b>Switchback Brewing Co. (Burlington, VT)</b>	
Switchback – Amber Ale – 5%	\$8
<b>Guinness (Ireland)</b>	
Guinness – Irish Stout – 4.3%	\$7
<b>Mast Landing Brewery (Maine)</b>	
Gunners Daughter – Milk Stout – 5.5%	\$8
<b>Zero Gravity (Burlington, VT)</b>	
Green State – Lager – 4.9%	\$8
Conehead Haze – NE IPA – 6.3%	\$8
<b>Frost Beer Works (Hinesburg, VT)</b>	
Little Lush – NE IPA – 5.5%	\$8

CANS

<b>Lawson’s Finest Liquids (Waitsfield, VT)</b>	
Fest Bier – Lager – 5.3%	\$8
Sip of Sunshine – DIPA – 8%	\$8
Scrag Mountain – Pilsner – 4.8%	\$8
Nitro Stout – Irish Dry Stout – 5.4%	\$8
Hop Wired – IPA – 6.8%	\$8
Illumine – APA – 7%	\$8
<b>Stone Corral (Richmond, VT)</b>	
Bramble – Blackberry Sour – 6%	\$8
<b>The Alchemist (Stowe, VT)</b>	
Heady Topper – DIPA – 8%	\$9
Focal Banger – NEIPA – 7%	\$9
<b>Stowe Cider (Stowe, VT)</b>	
High N Dry – Dry Cider – 6.5%	\$8
Tips Up – Semi-Dry Cider – 6.5%	\$8
Mountain Glow – Ginger Orange Cider – 6.5%	\$8
Donut – Dry Spiced Cider – 5.5%	\$8

DOMESTICS & IMPORTS

<b>Anheuser Busch (St. Louis, MO)</b>	
Bud Light – Light Malt Beer – 4.2%	\$5
Budweiser – American Lager – 5%	\$5
Michelob Ultra – Light Lager – 4.2%	\$5
<b>Coors Brewing Co. (Golden, CO)</b>	
Coors Light – American Lager – 4.2%	\$5
<b>Miller Brewing Co. (Milwaukee, WI)</b>	
Miller Light – Pilsner – 4.2%	\$5
<b>Pabst Brewing Co. (Milwaukee, WI)</b>	
Pabst Blue Ribbon – American Lager – 4.8%	\$3
<b>Sierra Nevada (Chico, CA)</b>	
Pale Ale – American Pale Ale – 5.6%	\$5

NON-ALCOHOLIC

<b>Athletic Brewing Co. (CT) – .5%</b>	
Free Wave – N/A – Hazy IPA	\$5
Run Wild – N/A – IPA	\$5
Upside Dawn – N/A – Golden Ale	\$5
<b>Switchback Brewing Co. (Burlington, VT)</b>	
Switchback - N/A	\$5