

SOUPS, APPETIZERS & SALADS

SOUP DU JOUR Cup 6 BEEF CHILI Bowl 8

FRENCH ONION SOUP Classic French onion soup with croutons & Gruyere served in a cast iron crock 9

THE GRILLE'S ARTISAN POTATO CHIPS & DIP

Cast iron cooked artisan potato chips served with our own VT blue cheese or ranch dip V Ranch dip 8 Blue cheese 9

HUMMUS PLATE Our own hummus served with marinated Kalamata olives, feta and grilled pita **V 14**

GREEN BEANS Battered green beans, wasabi ranch V 11

TOSTONES Fried plantains served with chipotle aioli dip V 8

MOZZARELLA STICKS Panko breaded mozzarella sticks served with our house marinara sauce V 10

COLOSSAL SHRIMP COCKTAIL Four large prawns served with a citron and fresh horseradish cocktail sauce 17

BUFFALO WINGS Large chicken wings tossed in buffalo sauce served with cut vegetables & blue cheese dressing 15 *Mild, Medium, Hot, Nuclear, BBQ, Garlic Parmesan or Teriyaki*

THE VERMONTER Fresh greens topped with roasted turkey, chopped bacon, apple slices, hard-boiled egg, blue cheese, diced tomatoes and fresh avocado 15

CAESAR Crisp romaine, house croutons shaved parmesan, tossed in our own caesar dressing V 12

THE GREEK Tomato, cucumber, peppers, red onion, Kalamata olives, romaine, oregano & Maplebrook feta V 14

WEDGE GORGONZOLA SALAD

Fresh iceberg wedge topped with our homemade rich Gorgonzola dressing, bacon, diced tomatoes and onion straws V 14

Salad Add Ons

Grilled Chicken 5 Blackened Chicken 6 Grilled Salmon 10 Avocado 2 Bacon 2 Blue Cheese 2 Caramelized Onions 1.5

SANDWICHES, BURGERS & PUB

THE CLUB SANDWICH Toasted sourdough layered with fresh roast turkey, bacon, lettuce and tomatoes with mayo served with house chips & a pickle 17

THE REUBEN Grilled rye corned beef or turkey layered with sauerkraut, Swiss cheese and Russian dressing. Served with French fries & a pickle 15

SOUTHWEST CHICKEN SANDWICH

Grilled marinated chicken, bacon, avocado, caramelized onions, pepper jack cheese, tomato and iceberg lettuce on a grilled brioche bun with Southwest ranch with French fries 15

JERRY'S QUESADILLAS Fresh tortilla filled with Steak, chicken or black bean & corn, with monterrey jack, peppers & onions. Served with salsa & sour cream. **V** 16 *Avocado* + 2

GRILLED SALMON BURGER Fresh Atlantic Salmon Burger lightly grilled and served on brioche roll with chipotle remoulade, lettuce, tomatoes, dill pickle and house chips 17

1776 BURGER 8 oz Prime blackened ground sirloin topped with Blue Cheese and bacon served on a brioche roll with iceberg, tomato, red onions, dill pickle & French fries **16**

BUILD THE MONUMENTAL BURGER 8 oz Prime ground sirloin grilled to your liking, served on a brioche roll with iceberg, tomato, red onions, dill pickle & French fries 14

GRILLED VEGGIE BURGER

Our own veggie burger, on brioche roll with iceberg lettuce, tomato, pickled onions, yogurt, French fries & pickle V 13

Burger Add Ons Avocado 2 Bacon 2 Blue Cheese 2 Caramelized Onions 1.5 Cheese 1

ENTREES

GRILLED SALMON

Fresh Atlantic Grilled Salmon with Creamed Potatoes and Leeks, and Sautéed Spinach. Served with our fresh baked roll and house salad 28

PRIME NEW YORK STRIP STEAK

12oz Prime USDA NY Strip with parsley butter, baked potato & vegetables. *Served with fresh baked roll and house salad* **34** Blackened **36**

LAMB SHANK Slow Roasted Lamb Shank cooked in a red wine demi served with creamy mashed potatoes and sautéed spinach 23

MEDITERRANEAN CHICKEN Sautéed Chicken breast in a light tomato sauce with garlic, capers Kalamata olives, artichoke hearts, feta, with wild rice pilaf and sautéed spinach 23

SHRIMP SCAMPI FETTUCCINE

Gulf shrimp, garlic butter, tomatoes, herbs, white wine, served with garlic bread 23

BUTTERNUT SQUASH RAVIOLI

Handmade ravioli stuffed with savory butternut squash puree and artisan ricotta cheese on a sage cream sauce 23

THANKSGIVING HOT TURKEY SANDWICH

Roast Vermont tom turkey and herb stuffing over sourdough bread, with savory pan gravy, Cape cranberry relish, and creamy mashed potatoes 18

CLASSIC MEAT OR ROASTED VEGETABLE LASAGNA

Layers of meat sauce or roated vegetables with our own marinara, ricotta & mozzarella served with garlic bread 19

THE MULLIGAN Beer battered Haddock with potato medallions, coleslaw, tartar & lemon 19

SIDES Dinner rolls & butter service +1 per person Hand-cut French or sweet potato fries, steak fries V 6 Onion rings 7 Mashed potatoes 5, Garlic bread Sticks(3) 5, Spinach or Vegetable du jour 5, House salad 5, Caesar 5, Coleslaw 5

V Indicates Vegetarian option Gluten Free entreés available GF bread 2 Extra dressing + .75 Extra Avocado + 2

Please let your server know of any Food Allergies prior to ordering.

Consuming raw or under cooked meats, poultry, seafood
or eggs may increase your risk of food-borne illness.

