



## APPETIZERS

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**SOUP OF THE DAY** Cup 6

**BAKED FRENCH ONION SOUP** 10

**ARTISAN HOUSE POTATO CHIPS & DIP**

House made artisan potato chip basket served with our house made VT blue cheese or ranch dip **V** 10

**BAKED BRIE EN CROUTE**

Imported Danish brie wrapped in delicate phyllo dough, baked to perfection. Served with raspberry coulis with toasted baguette slices **V** 15  
*(Please allow extra time for preparation)*

**COLOSSAL SHRIMP COCKTAIL**

Four colossal prawns served with a citron and fresh horseradish cocktail sauce 19

**GREEN BEANS** Lightly battered green beans fried and served with wasabi ranch dipping sauce **V** 13

**MEDITERRANEAN PLATTER**

Our house hummus served with olives, Maplebrook Farm feta, grilled pita **V** 16

**RHODE ISLAND STEAMED CLAMS**

Rhode Island steamed clams simmered in Switchback Ale, garlic, butter, served with warm French bread for dipping 19

## SALADS & PUB FARE

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### **THE VERMONT SALAD**

Fresh greens topped with roasted turkey, chopped bacon, apple slices, hard-boiled egg, blue cheese, diced tomatoes and fresh avocado 19

### **CAESAR**

Crisp romaine, house croutons shaved parmesan, tossed in our own caesar dressing **V13**

### **WEDGE GORGONZOLA SALAD**

Fresh iceberg wedge topped with our homemade rich Gorgonzola dressing, bacon, diced tomatoes and onion straws **V 16**

### **ADD TO YOUR SALAD**

Grilled Chicken 6 Blackened Chicken 7 Grilled Salmon 12 Avocado 2  
Bacon 3 Blue Cheese 3

### **CHICKEN WINGS**

Jumbo chicken wings tossed in your choice of sauce served with cut vegetables & ranch or blue cheese dressing 16 *Mild, Medium, Hot, Nuclear, BBQ, Garlic Parmesan or Teriyaki*

### **THE REUBEN**

Grilled rye corned beef or turkey, sauerkraut, Swiss cheese, Russian dressing.  
Served with French fries 17

### **PESTO CHICKEN SANDWICH**

Grilled marinated chicken breast with Provolone cheese, roasted red peppers, caramelized onions, pesto sauce, house chips 16

### **JERRY'S QUESADILLAS**

Fresh tortilla filled with steak, chicken or black bean & corn, with Monterrey jack, peppers & onions. Served with salsa & sour cream. **V 18** Avocado + 2

### **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 16

### **GRILLED VEGGIE BURGER**

Our own veggie burger, on brioche roll with iceberg lettuce, tomato, pickled onions, French fries & pickle **V 15**

**Burger Add Ons** Avocado 2 Bacon 3 Blue Cheese 3 Caramelized Onions 2 Cheese 2

## ENTREES

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### **PRIME NEW YORK STRIP STEAK** 12oz.

House aged, hand cut USDA Prime NY Strip Steak grilled to your preference, served with baked potato and chef's choice of vegetable 36 Blackened 38  
*Served with our fresh baked rolls and house salad*

### **CREATE YOUR OWN SURF & TURF**

May be added to your steak. Choice of:

Broiled shrimp scampi 13 With lazy lobster - *Market Price*

**STEAK TOPPERS** Caramelized Onions - Sautéed Mushrooms - Gorgonzola Sauce -  
Onion Rings add 4

### **GRILLED SALMON**

Fresh cut Faroe Island salmon fillet served with creamed potatoes and leeks, and sautéed spinach. *Served with our fresh baked rolls and house salad* 30

### **LOBSTER MAC AND CHEESE**

Tender Maine lobster tossed in our five cheese mac & cheese and VT smokehouse bacon 32

### **FETTUCINE WITH RED OR WHITE CLAM SAUCE**

Rhode Island Little Neck clams simmered in white wine, garlic butter clam sauce 28

### **APPLE PORK CHOP**

Heirloom bone-in pork chop grilled and served with caramelized apples, roasted fingerling potatoes and brandied demi glaze 26

### **SUMMER CHICKEN**

Pan roasted, panko-crusting Bell & Evans free range chicken topped with grated Parmigiano, a refreshing arugula, tomatoes, artichokes and red onion salad 24

### **TRADITIONAL TURKEY DINNER**

Roast VT Tom turkey and herb dressing over creamy mashed potatoes, with savory pan gravy and Cape cranberry relish, seasonal vegetable 25

### **COD FISH & CHIPS**

Fresh Cod, lightly battered and fried. Served with English chips and coleslaw 21

# DESSERTS

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## **COCONUT TRES LECHES**

A decadent sponge cake drenched in three milks, including coconut milk topped with whipped cream and shredded coconut 9

## **APPLE PIE A LA MODE**

Chunks of Granny Smith apples held together by a flaky crust and spiced with cinnamon and a dash of nutmeg. Served with vanilla ice cream and caramel sauce 9

## **LEMON ICE BOX CAKE**

A light and moist vanilla layered cake with fresh lemon curd and vanilla cream 9

## **WHITE AND DARK CHOCOLATE MOUSSE CAKE**

Three layers of raspberry soaked chocolate sponge cake between layers of white and dark chocolate mousse finished with a bittersweet chocolate ganache 10

## **MOLTEN CHOCOLATE CAKE**

A moist and decadent dark chocolate bundt cake served warm and with the touch of a fork a rich river of molten chocolate rushes forth. Served with vanilla ice cream 10

## **TIRAMISU LAYER CAKE**

Made from scratch sponge cake infused with premium espresso coffee layered with cream cheese and Marscapone mousse. Topped with whipped cream 10

## **CARAMEL TURTLE CHEESECAKE**

A towering slice of creamy topped with bittersweet chocolate chips, rich caramel and toasted pecans sitting on a rich chocolate cookie crust 9

## **CRÈME BRÛLÉE**

French classic! Rich custard with vanilla bean and caramelized sugar top coating 9