



## DINNER 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

**COLOSSAL SHRIMP COCKTAIL**

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

**COCONUT SHRIMP**

Shrimp coated in crispy panko and coconut served with a Thai chili sauce 18

**GIANT BAVARIAN BAKED PRETZEL**

Served hot off the oven with our house cheese sauce and beer mustard 15

**POUTINE**

Hand cut French fries topped with our house pan gravy, Maplebrook Farm cheese curds 16

**FLATBREAD**

Ask your server for the Chef's weekly flatbread special **V** 16

**ROASTED MAPLE CARROTS**

Slow roasted caramelized baby carrots with olive oil, herbs and VT maple syrup **V** 13

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

**MEDITERRANEAN PLATTER**

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

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.

## 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 20

### **CAESAR SALAD**

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 17**

### **FALL HARVEST SALAD**

Mixed greens, diced apples, roasted carrots, candied walnuts, VT smoked bacon, goat cheese crumble, topped honey vinaigrette 18

### **STEAK SALAD**

Mixed greens, marinated sirloin, blue cheese crumble, tomato wedges, red onions, garlic bread 24

### **ADD TO YOUR SALAD**

Grilled Chicken 6 Blackened Chicken 7 Grilled Salmon 12 Shrimp 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 17 *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 with Pastrami 19

### **HOT HONEY CHICKEN SANDWICH**

Lightly breaded chicken breast basted in hot honey barbecue, finished with a Thai basil aioli and pickled jalapeños 18

### **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 + 3

### **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 17

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

# ENTREES

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## **NEW YORK STRIP STEAK**

12oz House aged, hand cut NY Strip Steak grilled to your preference, served with baked potato and chef's choice of vegetable 35    Blackened 37

## **STEAK TOPPERS**

Caramelized Onions - Sautéed Mushrooms - Gorgonzola Sauce - Onion Rings 4

## **BRAISED SHORT RIB**

Braised beef shortribs, slow roasted natural mirepoix, mashed potatoes 30

## **STEAK FRITES**

A Brasserie classic! Petite sirloin bistro steak cooked to perfection, served with a red wine sauce, topped with chimichurri served with French fries 34

## **GRILLED SALMON**

Fresh cut Faroe Island salmon fillet served with creamed potatoes and leeks, and sautéed spinach 28

## **CHICKEN TIKKA MASALA**

Chunks of grilled boneless chicken, simmered in a creamy curry coconut sauce, served over basmati rice 24

## **MAMA'S MEATLOAF**

Homestyle ground sirloin meatloaf, mashed potatoes, seasonal vegetable, gravy 23

## **WILD MUSHROOM RAVIOLI**

Herbs & Butter Wild Mushroom Ravioli topped with balsamic reduction 23

## **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 22

## **SIDES**

Bread Basket 6, Garlic Bread 5, Caesar Salad or House Green Salad 6

Chef's Seasonal Vegetable 7    Sautéed Spinach 6    Beer Batter Onion Rings 8

French Fries 7    Sweet Potato Fries 8    Steak Fries 8

# 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 10

## **APPLE PIE A LA MODE**

Chunks of Granny Smith apples held together by a flaky crust, spiced with cinnamon and a dash of nutmeg. Served with vanilla ice cream and caramel sauce 10

## **LEMON ICE BOX CAKE**

A light and moist vanilla layered cake with fresh lemon curd and vanilla cream 10

## **CARROT CAKE**

Layers of rich and moist spice cake, full of grated carrots, toasted walnuts and crushed pineapples with a sweet cream cheese icing 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

## **COFFEE & CHOCOLATE CHIP BLONDIE SUNDAE**

Browned butter, dark chocolate chips, Beechwood Berry Farm Maple Syrup and ground espresso make for an amazing base to your coffee blondie sundae! 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 10

## **CRÈME BRÛLÉE**

French classic! Rich custard with vanilla bean and caramelized sugar top coating 10

## **MAPLE WALNUT LAYER CAKE**

Dark brown sugar, pureed toasted walnuts and local maple syrup from Beechwood Berry Farm make this triple layer cake undeniably delicious! Finished with a maple buttercream and candied walnut 10