



## DINNER APPETIZERS

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**SOUP OF THE DAY** Cup 6

**BAKED FRENCH ONION SOUP** 11

**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

**CRISPY STUFFED POTATO SKINS**

Large Idaho stuffed potato skins with VT smoked bacon, ham, onions, topped with VT cheddar, Monterrey Jack. Served with Sour cream 14

**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** 17

**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

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 **GF** 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 **GF V** 17

### **WINTER POACH PEAR SALAD**

Mixed greens, poached pears, candied walnuts, pomegranate seeds, goat cheese, with a ginger honey vinaigrette **GF** 18

### **STEAK SALAD**

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

### **HONEY MUSTARD GRILLED CHICKEN SANDWICH**

Grilled chicken breast on a toasted pretzel roll, Swiss cheese, VT smoked bacon, L.T.O. with honey mustard. Served with house chips 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

### **BISTRO BURGER**

8 oz Prime ground sirloin grilled to your liking, Pepperjack cheese, VT smoked bacon, pickled jalapeños, bistro sauce on a brioche roll topped with onion rings served with steak fries 20

**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 **GF** 35    Blackened 37

## **STEAK TOPPERS**

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

## **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 **GF** 34

## **SCALLOP & SHRIMP PAPPARDELLE PORTOFINO**

Pan seared scallops and jumbo shrimp simmered in Sherry wine sauce served over pappardelle pasta with garlic bread 36

## **GRILLED SALMON**

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

## **CHICKEN FRANCESE**

Pan seared egg battered chicken breast in a lemon and white wine beurre blanc sauce. Served with rice pilaf and Chef's choice of vegetable 24

## **APPLE BRANDIED PORK TENDERLOIN**

Grilled Heirloom Pork tenderloin marinated in apple brandy, served with mashed potatoes and chef's choice of vegetable **GF** 27

## **EGGPLANT PARMESAN**

Lightly breaded eggplant layered with our four cheese blend and marinara, baked and served with garlic bread 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

## **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! GF 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