



Soups

Homemade New England Corn Chowder
our signature soup for over 30 years | 5.75

Homemade Soup du Jour
5.75

Appetizers

Prince Edward Island Mussels
steamed in white wine, garlic butter and fresh herbs | 11.95

Artisanal Cheese Plate
a trio of local cheeses, dried and fresh fruit, candied pecans, stone fruit chutney and crostini | 15.95

Maine Crab Cake
100% crab meat with grilled sweet corn and scallion relish, chimichurri tartar sauce | 12.95

Maple Buffalo Wings
tossed in maple cayenne sauce with celery, carrots and blue cheese dressing | 10.95

BBQ Pulled Pork and Vermont Goat Cheese Egg Roll
served with petite arugula and frisée salad, yuzu barbeque sauce | 9.95

Crispy Calamari
served with citrus Sriracha aioli and sweet chili sauce | 11.95

Sesame Seed Crusted Ahi Tuna
seared rare with edamame bean and seaweed salad, pickled ginger, wasabi aioli | 11.95

Salads

Caesar Salad
romaine lettuce, homemade croutons, caesar dressing,
parmesan cheese | full 9.95 | half 6.95

Summer Salad
frisée and baby arugula with shaved asparagus, pickled carrots, grape tomatoes
and Granny Smith apple vinaigrette | full 9.95 | half 6.95

Baby Iceberg Salad
bacon, crumbled blue cheese, shaved red onions, grape tomatoes and green goddess dressing
full 9.95 | half 6.95

Mesclun Salad
with shaved garden vegetables tossed in maple
balsamic vinaigrette | full 9.95 | half 6.95

Salad additions: chicken 5, shrimp 8, salmon 8, six ounce New York strip 12

Brunch Specialties

Eggs Benedict

toasted English muffin topped with Canadian bacon, poached eggs and hollandaise with asparagus served with home fried potatoes | 13.95

The Whip's Benedict

toasted English muffin topped with poached eggs on a bed of wilted spinach, grilled tomato and hollandaise sauce served with home fried potatoes | 13.95

Eggs Oscar

pan fried crab cakes with poached eggs, hollandaise with truffled asparagus served with home fried potatoes | 14.95

Steak and Eggs

grilled 6 oz Black Angus New York strip steak with two eggs any style served with home fried potatoes | 15.95

Buttermilk Pancakes

light and fluffy buttermilk pancakes (choose from plain, chocolate chip, banana or blueberry) with Vermont maple syrup and butter with a choice of Vermont maple sausage or applewood smoked bacon | 10.95

Classic French Toast

homemade honey oatmeal bread soaked in egg custard and cooked on a griddle with Vermont maple syrup and butter, sprinkled with confectionary sugar with a choice of Vermont maple sausage or applewood smoked bacon | 10.95

Country Inn Omelette

fluffy three egg omelette served with up to three of the following items: cheddar cheese, ham, mushrooms, chopped onions, fresh spinach, bell peppers, tomatoes and a choice of Vermont maple sausage or applewood smoked bacon served with home fried potatoes | 12.95

All American Breakfast

two eggs any style, pancakes with Vermont maple syrup and butter and a choice of Vermont maple sausage or applewood smoked bacon served with home fried potatoes | 12.95

Belgian Waffle

crisp malted waffle with Vermont maple syrup and butter with a choice of Vermont maple sausage or applewood smoked bacon; fresh strawberries with whipped cream upon request | 10.95

Brunch Specialties served with fresh baked fruit bread.





Burgers & Sandwiches

The Whip Burger

Vermont grass-fed beef with Cabot sharp cheddar cheese, lettuce, tomato, onion, mayonnaise and Major Grey's chutney on a homemade roll with fries | 13.95

Black Bean Veggie Burger

homemade bean and garden veggie burger with lettuce, tomato, onion and basil aioli on a homemade roll with fries | 11.95
add Cabot sharp cheddar cheese or swiss | .75

Basic Burger

Vermont grass-fed beef with lettuce, tomato and onion on a homemade roll with fries | 12.95
add Cabot sharp cheddar cheese or swiss | .75

BBQ Pulled Pork

cola braised pork with coleslaw, sharp cheddar and scallions served on a homemade bun with fries | 13.95

Grilled Chicken Cordon Bleu Sandwich

grilled marinated chicken breast, topped with Black Forest ham and Swiss cheese, chimichurri aioli served on a homemade bun with fries | 13.95

Classic Reuben

grilled rye bread with corned beef, Swiss cheese, sauerkraut and Russian dressing with fries | 12.95

"The Starr"

fresh roasted turkey breast, Swiss cheese, applewood smoked bacon, lettuce, tomato and mayonnaise on homemade honey oat bread with fries | 11.95

Green Mountain Club

fresh roasted turkey breast, Black Forest ham, Cabot sharp cheddar cheese, applewood smoked bacon, lettuce, tomato, mayonnaise on homemade honey oat bread with fries | 12.95

Tuna Salad Sandwich

all-white, dolphin-safe albacore tuna salad with celery, onions, lettuce and tomato on homemade honey oat bread with fries | 10.95

BLT and Cheddar

warm applewood smoked bacon, lettuce and tomato with melted Cabot sharp cheddar on toasted homemade honey oat bread with fries | 10.95

Soup and a Half Sandwich

half a Starr, half a Tuna Salad or half a BLT and Cheddar with choice of soup | 11.95

A gratuity of 18% will be added for parties of 8 or more; a \$5.00 charge will be added to all split entrées.

The Vermont Department of Health advises that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.