



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

Entrées

Steak au Poivre

pan seared peppercorn crusted 12 oz Certified Angus New York strip steak, mushroom cognac sauce, potato cheddar gratin and fresh seasonal vegetables | 33.95

Gorgonzola-Crusted Filet Mignon

grilled 8 oz Certified Angus filet topped with gorgonzola butter, potato cheddar gratin, burgundy sauce and fresh seasonal vegetables | 37.95

Rib Eye

12 oz Certified Angus rib eye grilled with Montreal Steak Spice, whipped potatoes and fresh seasonal vegetables | 31.95

Simply Grilled Certified Angus Steaks

char-grilled to your liking with whipped potatoes and fresh seasonal vegetables
8 oz Filet Mignon 35.95 | 12 oz New York Strip 31.95 | 12 oz Rib Eye 30.95

{ RARE - very red, cool center | MEDIUM RARE - red, warm center | MEDIUM - pink, warm center
MEDIUM WELL - slightly pink, warm center | WELL - broiled throughout, no pink
* We are not responsible for steaks ordered over medium. * }

Vermont Cheddar Chicken

Panko crusted chicken breast, Cabot cheddar cheese, apples and a Cold Hollow apple cider reduction with whipped potatoes and fresh seasonal vegetables | 23.95

Green Mountain Inn Turkey Dinner

roasted turkey breast, pan gravy, apple sausage stuffing, cranberry jelly, whipped red bliss potatoes and garden peas | 21.95

Grilled Shrimp

tossed in a rustic tomato sauce with spinach, wild mushrooms and eggplant; served over linguine | 21.50

Citrus Crusted Salmon

with Maine crabmeat, watercress beurre blanc, carrot risotto and fresh seasonal vegetables | 25.95

Miso Glazed Ahi Tuna

seared rare with steamed bok choy, soy-cured shiitakes, scallion rice and maple Sriracha | 24.95

Baked Captain's Cut Cod

topped with apple-smoked bacon crust and served on a bed of sauteed spinach, roasted pepper and eggplant compote with warm bacon vinaigrette | 24.95

Seafood Diablo

linguine with mussels, shrimp, squid and fresh seafood in a spicy tomato white wine broth | 21.50

Grilled Rack of Lamb

served with pesto risotto, blistered roma tomatoes, Cipollini onions and burgundy sauce | 34.95

Mango Chutney Glazed Pork Loin

served with roasted red potatoes and fresh seasonal vegetables, rosemary demi | 22.95

Seared Tofu

with fresh ramen noodles, miso ginger broth, soy caramel and stir fried vegetables | 18.50

Fried Eggplant and Maple Brook Buffalo Mozzarella Napoleon

served with marinara and pesto linguine | 18.50





Sides | 3.95

Fresh Seasonal Vegetables

Mesclun Salad

Potato Cheddar Gratin

Whipped Potatoes

Carrot Risotto

Basmati Rice

French Fries

Burgers & Sandwiches

The Whip Burger

Vermont grass-fed beef, 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

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

Grilled Flatbread of the Day

homemade thin crust pizza dough, ask your server for today's preparation | 12.95

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.