



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

Lunch

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



Lunch

Seafood Diablo

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

Grilled Shrimp

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

Steak Frites

grilled 6 oz Black Angus New York strip steak with arugula, oven dried tomato and fries | 15.95

Pan Roasted Salmon

lemon dill and caper compound butter, sauteed spinach and herb parmesan risotto | 15.95

Grilled Flatbread of the Day

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

Fish and Chips

fried filet of cod with fries, coleslaw and lemon dill tartar sauce | 13.95



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.