



## *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.*