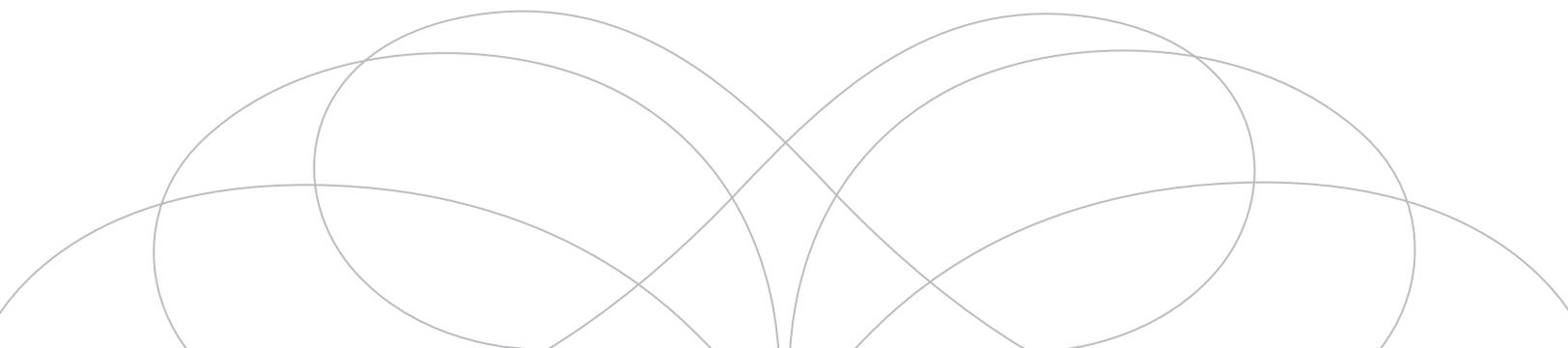




DINNER





WHIP SIGNATURE DRINKS

The Whip Style “Old Fashioned”

Jim Beam, muddled orange and cherries, dash of bitters
and a touch of maple syrup | 11.00

Maple Makers Mark Manhattan

Makers Mark, Vermont Maple liqueur, Sweet Vermouth
and a touch of maple syrup | 12.00

Barr Hill & Ginger

Barr Hill gin with muddled ginger, lemon honey
and a splash of soda on the rocks | 12.00

Hendricks Cucumber Martini

Hendricks gin with muddled cucumber, fresh lime
and a splash of cranberry | 12.00

Grapefruit Martini

Ketel One Vodka, Grand Marnier, grapefruit and lemon juices,
garnished with an orange | 12.00

Strawberry, Bourbon and Basil Lemonade

Jim Beam bourbon with strawberry puree,
lemonade and crushed basil | 10.75

Parasol

Lillet, St. Germaine elderberry liqueur,
honey, lemon and Champagne | 9.75

Tequila Honeysuckle

Milagro silver tequila, honey and lime juice | 9.75

Mexican Mule

Milagro silver tequila, ginger beer and lime
with a little kick of jalapeno | 10.50

Not Your Usual Negroni

Barr Hill gin with Lillet and Carpano Antico Sweet Vermouth | 12.50

Berry Breeze

Tito's vodka with crushed berries and lime juice,
topped with ginger beer | 10.75



PINT DRAFT BEER SELECTION

Switchback Ale | Burlington, VT | 5.75

an unfiltered ale with great hop flavors and a smooth, malty finish 5% ABV & 28 IBU

Fiddlehead I.P.A. | Shelburne, VT | 6.75

hop forward with bright citrus and pine aroma and dry finish 6.2% ABV & 53 IBU

The Shed Mountain Ale | Middlebury, VT | 6.75

an unfiltered English style ale, dark red color, medium full bodied 7.4% ABV & 35 IBU

14th Star Maple Breakfast Stout | St. Albans, VT | 6.50

coffee and chocolate aromas with just a hint of maple 5.5% ABV & 40 IBU

Bud Light | St. Louis, MO | 5.00

light American macro-lager, clean & crisp 4.2% ABV & 7 IBU

Trapp Lager Golden Helles | Stowe, VT | 6.75

a nice light crisp lager 5% ABV

Changing Seasonal Draft

please ask your server

DRAFT CIDER PINT

Citizen Cider, Unified Press | 7.00

an off dry crisp clean cider 6.8% ABV

BOTTLES & CANS

14th Star Tribute | St. Albans, VT | 8.00

Double IPA 8.2% ABV

Heady Topper | Alchemist Brewery, Stowe, VT | 8.00

Unfiltered double IPA 8% ABV

Lost Nation Mosaic | Morrisville, VT | 8.00

American IPA brewed with Mosaic hops 5.5% ABV & 65 IBU

Guinness 6.00

Corona 4.50

Budweiser 4.00

Michelob Ultra 4.25

Heineken 4.50

Clausthaler (non-alcoholic) 4.00

ABV: Alcohol by Volume
IBU: International Bittering Units



WINES BY THE GLASS

WHITE WINES

- Zonin Prosecco**, Veneto, Italy, 187ml bottle 9.50
- NxNW Chardonnay**, 2014, Horse Heaven Hills, Washington 8.00
- The Originals Chardonnay**, 2014, Columbia Valley, Washington 8.75
- Elki Sauvignon Blanc**, 2016, Elqui Valley, Chile 7.50
- Arona Sauvignon Blanc**, 2016, Marlborough, New Zealand 8.25
- Gazerra Pinot Grigio**, 2016, Sicily, Italy 7.25
- Sineann Pinot Gris**, 2014, Columbia Gorge 9.00
- Kung Fu Girl Riesling**, 2016, Columbia Valley, Washington 8.25

RED WINES

- Pico & Vine**, 2015, Russian River Valley 10.25
- King Estate Acrobat Pinot Noir**, 2014, Oregon 10.00
- Domaine Les Grand Bois Côtes du Rhône**, 2015, France 9.00
- Pacific Standard Cabernet Sauvignon**, 2014, California 7.50
- Owen Roe Cabernet "Sharecroppers"**, 2014, Columbia Valley, Washington 10.25
- El Rede Malbec**, 2015, Mendoza, Argentina 7.50

ROSE AND WHITE ZINFANDEL

- Bieler Père & Fils Rosé**, 2017, Aix-en-Provence, France 8.00
- Sycamore Lane White Zinfandel**, California 6.75



APPETIZERS

Crispy Maine Lobster Summer Roll

wrapped in rice paper with tabbouleh, cucumbers, lemon-cracked black pepper dressing, fresh mint | 14.95

Prince Edward Island Mussels

steamed in a garlic butter and fresh herb broth, crispy sourdough baguette | 11.95

Artisanal Charcuterie, Local Cheese Plate

local cheeses and meats served with homemade fig jam, Vermont maple mustard, roasted olives, house made crostinis | 15.95

Panko Crusted Jumbo Lump Crab Cake

with a sweet and sour blueberry sauce, summer cucumber salad | 13.95

Crispy Fried Maple Buffalo Wings

maple buffalo sauce, celery, carrots, local Vermont bleu cheese dipping sauce | 10.95

Crispy Fried Calamari

marinara dipping sauce, roast garlic aioli, herbed pepperoncinis, parmesan, lemon | 11.95

Dumplings

pan fried spicy pork, ginger vinaigrette, fresh cilantro, steamed baby bok choy with black sesame soy glaze | 11.95

Maine Lobster Popover

house made popovers stuffed with Maine lobster, fresh asparagus, Vermont cheddar cheese sauce, applewood smoked bacon, served over seared spinach | 15.95

SOUPS & SALADS

Homemade New England Corn Chowder

our signature soup for over 30 years | 5.95

Homemade Soup du Jour

5.95

Green Mountain Inn Classic Caesar Salad

red and green romaine tossed in a creamy parmesan dressing, garlic croutons, shavings of pecorino romano | full 9.95 | half 6.95

Summer Salad

blackberries, grilled peaches and watermelon with local buttercrunch lettuce, toasted almond brittle, wildflower honey-sour cream dressing, Vermont cheddar and fresh mint | full 9.95 | half 6.95

Vermont Heirloom Tomato Salad

local heirloom tomatoes tossed with opal basil, grilled red onion, local burrata cheese, sourdough croustades, aged red wine vinaigrette | full 9.95 | half 6.95

Salad of Local Organic Baby Lettuces

tossed in a walnut oil-champagne vinaigrette, local radishes, cucumber ribbons, golden cherry tomatoes, fire roasted peppers, spring onions, parmesan tuile, homemade honey oat croutons | full 9.95 | half 6.95

Summer Kale Salad

lacinato kale tossed with peppered strawberries, blueberries, avocado, local Vermont goat cheese, maple, Dijon vinaigrette, toasted pine nuts | full 9.95 | half 6.95

Salad additions: chicken 6, shrimp 9, salmon 9, six ounce New York strip 13



ENTRÉES

Steak au Poivre

pan roasted Certified Black Angus strip steak, green peppercorn cognac sauce, Vermont cheddar scalloped potatoes, sauté of wild mushroom and fresh seasonal vegetables | 34.95

Gorgonzola-Crusted Filet Mignon

grilled gorgonzola crusted filet, served with roast garlic red wine sauce, butter whipped yukon gold potatoes and caramelized baby carrots | 37.95

The Whip Bistro Steak

molasses and black pepper marinated Certified Black Angus steak tender, homemade chimichurri, maple bacon roasted fingerling potatoes and fresh seasonal vegetables | 28.95

Simply Grilled Certified Angus Steaks

char-grilled to your liking with butter whipped yukon gold potatoes and fresh seasonal vegetables
8 oz Filet Mignon 35.95 | 12 oz New York Strip 31.95 | 12 oz Bistro Steak 26.95

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. **

Jumbo Shrimp

horseradish, panko crusted, pan fried in olive oil and served over butter whipped yukon gold potatoes with littleneck clams, asparagus and fresh oregano in a white wine garlic broth | 24.95

Faroe River Salmon

blackened fillet served with a cucumber, pineapple-mango salsa, steamed jasmine rice and fresh seasonal vegetables | 25.95

Pan Seared Ahi Tuna

served over jasmine rice with avocado, spring onions, cucumber noodles, hen of the wood mushrooms, cilantro, ginger lime sauce | 24.95

Seafood Diavolo

linguine with mussels, shrimp, squid, lobster and fresh seafood in a spicy tomato white wine broth | 23.95

Pan Seared Jumbo Sea Scallops

served over wild mushroom ravioli with applewood smoked bacon, fresh asparagus, wild chanterelles, lemon-chive butter sauce, shavings of pecorino | 28.95

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.



ENTRÉES

Skillet Roasted Veal Rack Chop

with a sauce of wild Vermont chanterelle mushroom sauce, asparagus risotto, summer herb salad | 35.95

House Smoked Baby Back Ribs

applewood smoked bacon chipotle barbeque sauce, housemade maple baked beans, summer cabbage slaw, Vermont cheddar mac 'n' cheese, homemade cornbread full 24.95 | half 18.95

Vermont Cheddar Chicken

pan-fried Panko crusted breast of chicken, aged Cabot cheddar-apple stuffing, Cold Hollow apple cider reduction, butter whipped yukon gold potatoes, roasted broccolini | 23.95

Green Mountain Inn Classic Turkey Dinner

roast breast of turkey, house made sausage and apple bread stuffing, pan gravy, butter whipped yukon gold potatoes, orange-cranberry relish, buttered peas | 21.95

Australian Lamb Rack

garlic and herb crusted and roasted with a cabernet dijon sauce, sauté of summer squash, charred tomatoes, onions, wild mushroom risotto | 35.95

Black River Farms Pork Chop

grilled maple barbequed center cut bone in loin chop; served with Green Mountain Inn potato salad and a sauté of peaches, caramelized onions and sugar snap peas | 24.95

Ginger-Sesame Stir Fry

red peppers, shiitake mushrooms, broccoli florets, snap peas, napa cabbage and bok choy in a ginger-sesame-tamari sauce; served with jasmine rice | 18.95
additions: chicken 6, tofu 5, shrimp 9 or six ounce New York strip 13

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



WINES BY THE GLASS

WHITE WINES

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- El Rede Malbec**, 2015, Mendoza, Argentina 7.50

ROSE AND WHITE ZINFANDEL

- Bieler Père & Fils Rosé**, 2017, Aix-en-Provence, France 8.00
- Sycamore Lane White Zinfandel**, California 6.75

BOTTLES

CHAMPAGNE AND SPARKLING WINE

- Bollinger Special Cuvée**, Champagne, France 95.00
Fresh citrus rounded out with toasty, yeasty notes.
- Le Mesnil Blanc de Blancs Grand Cru**, Champagne, France 64.00
From one of only seventeen Grand Cru Champagne vineyards in the world, this 100% chardonnay shows fine bubbles, light citrus flavors and a long, dry finish.
- Lucien Albrecht Brut Rosé Crémant d'Alsace**, Champagne, France 40.00
From 100% Pinot Noir, shows a touch of red fruits with tight bubbles and a just off-dry finish.
- Bisol Prosecco "Jeio"**, Veneto, Italy 31.00
Prosecco is a sparkling wine made in the Veneto region of Italy. Delicious, light bodied, dry and packed with pear, apple and honey flavors, Bisol makes a perfect aperitif or at the table, too.
- Brut D'argent Blanc de Blancs**, Jurool, France 29.00
Not all French sparklers are from Champagne. Made only with Chardonnay grapes, this dry sparkling wine hails from the foothills of the French Alps and delivers a ton of refreshment and flavor for the price.



SAUVIGNON BLANC

Domaine Auchere Sancerre, 2016, Loire, France 42.00

Medium bodied 100% Sauvignon Blanc with mineral and citrus nose and a crisp, clean finish.

Joel Gott, 2016, California 31.00

Napa Valley wine maker Joel Gott crafts one of the best-value Sauvignon Blancs on the market. Striking a perfect balance between bright, zippy green notes and ripe fruit flavors.

Arona, 2016, Marlborough, New Zealand 30.00

This wine combines zesty, ripe passion fruit and melon with a subtle hint of grassiness. Estate bottled from a family owned, sustainable vineyard. 100% Sauvignon Blanc.

CHARDONNAY

Rombauer, Carneros, 2015, California 65.00

Rombauer's opulent wine is bursting with ripe tropical fruit and roasted pineapple flavors augmented by bold, nutty oak undertones.

The Withers Chardonnay "Peter's Vineyard", 2016, Sonoma Coast 65.00

Only 135 cases of this wine were produced. Deep and intense flavors of buttered apples, well balanced with acidity and a long finish.

Cyprus, 2014, Russian River, California 33.00

This is a fine example of Russian River cool climate chardonnay, with flavors of apples and pears balanced by juicy acidity and a light touch of oak.

Foxglove, 2013, Central Coast, California 33.00

One of the top values in California wine, a clean, lively, un-oaked Chardonnay.

The Originals Chardonnay, 2014, Columbia Valley, Washington 32.00

100% Chardonnay from Frenchman Hills Vineyard, at 1600' which produces a medium bodied Chardonnay with just a touch of tropical flavors. 6 months in oak balances the fruit.

Domaine Sallet Macon Uchizy, 2015 "Les Maranches" 29.00

A fine Chardonnay from the southern Maconnaise, with flavors of peaches and a touch of lime zest on the finish.

RIESLING, PINOT GRIS AND WHITE BLENDS

Alois Lageder Pinot Grigio, 2016, Dolomiti, Italy 37.00

From the foothills of the Dolomites comes this exceptional wine from superstar Alois Lageder. Full bodied, ripe and spicy with citrus and stone fruit, crisp acidity and packed with spice and minerals.

Sineann Pinot Gris, 2014, Columbia Gorge 34.00

The warm days and cool nights of this vineyard at 1600' makes for a wine of juicy intensity with a touch of pineapple and tangerine on the palate and a long finish.

Kung Fu Girl Riesling, 2016, Columbia Valley, Washington 30.00

A complex wine of peach and mint Linden leaves with a clean minerality. On the fence between dry and off-dry, Robert Parker calls this wine "shockingly good" and gives it 90 points.

ROSE & WHITE ZINFANDEL

Bieler Père & Fils Rosé, 2017, Aix-en-Provence, France 29.00

A classic dry rosé from the south of France, made primarily from Grenache, Syrah, Cinsault and Cabernet. The dry growing season in 2017 yielded a wine of good intensity and balancing acidity. Flavors are raspberry and peach, citrus and minerals. Elegant and refreshing.

Sycamore Lane White Zinfandel, California 24.00

Produced by the winery which invented White Zinfandel, this is classic pink refreshment with luscious, sweet flavors of ripe strawberries.



PINOT NOIR

Ken Wright "Tanager Vineyard", 2014, Yamhill Carlton, Oregon 80.00

Blackberry fruit with a long finish. This is drinking beautifully now. Wine spectator 94 points.

Holloran La Colina Vineyard, 2014, Dundee Hills, Oregon 50.00

Medium bodied with black cherry flavors and a touch of earthy aromas. Perfect pairing with our veal chop with mushrooms.

Cristom "Mt. Jefferson Cuvée", 2014, Willamette Valley, Oregon 46.00

Made with a blend of grapes from each of the estate's vineyards, this medium-bodied bright ruby red wine features cherry and spice with a hint of vanilla.

Pico & Vine, 2015, Russian River Valley 37.00

More reserved than fruit forward, with dark cherries and earth aromas and a touch of allspice.

Pali "Riviera", 2014, Sonoma Coast, California 35.00

Big with aromas of blueberries and lavender and a touch of cedar on the finish.

Louis Latour "Valmoissine", 2014, Coteaux du Verdon, France 32.00

From the godfather of Burgundy comes this elegant, refined Pinot Noir. Medium-bodied with notes of coffee, chocolate and violets, it is perfect for those who prefer earth and subtlety over up front fruit.

Parker Station, 2015, Santa Maria, California 30.00

The mission of this wine is to deliver "the best Pinot Noir you can afford to drink daily." Bright berry flavors are laced with mint and leather notes and go down very easy.

CABERNET AND CABERNET BLENDS

Silver Oak, 2013, Alexander Valley, California 95.00

Black cherry and cocoa on the palate nicely framed by 24 months in oak.

Heitz, 2012/13, Napa, California 85.00

Aromas of blackberries and cassis. Tannins are soft with a long lingering finish.

Quilceda Creek CVR, 2014, Columbia Valley Washington 80.00

From one of the most sought after wineries in Washington, a blend of mostly Cabernet then Merlot from estate grown fruit, shows a touch of eucalyptus in the nose with rich flavors of dark fruits and chocolate and soft tannins on the finish.

Ramey, 2013, Napa, California 75.00

25% Cab Franc lends smoky overtones to the dark berry flavors of this powerful cabernet.

Sean Minor Cabernet, 2013, Napa 50.00

Medium bodied with a bouquet of rose petals, flavors of raspberry syrup and a soft finish. Pair with a burger or steak.

Owen Roe Yakima Red, 2013, Columbia Valley, Washington 49.00

David O'Reilly shows mastery of blending Bordeaux varietals with this blend of merlot, cab franc and cabernet.

Owen Roe "Sharecropper", 2014, Columbia Valley, Washington 37.00

Washington almost always over-delivers for the price. The Sharecropper is no exception, crafted from the grapes of several Columbia Valley growers and packed with hearty flavors of blackberries, cherries and minerals.

Avalon Cabernet, 2014, Napa 35.00

Full bodied with flavors of black raspberry and dark chocolate.

Charles & Charles, 2015, Washington 31.00

The collaboration of two young wine entrepreneurs (one of whom hails from Waterbury Center) has resulted in this excellent Cabernet-Syrah 50/50 blend. This wine is dark, almost black, smooth in texture and weaves together blackberries, cranberries, dark cherry and a bit of sweet oak.

Excelsior, 2014, South Africa 30.00

A delightfully versatile wine that would taste just as delicious with filet mignon as it would with a rich pasta dish, this is a lot of wine for the price. Soft ripe tannins balance toasty oak aromas and sweet fruit flavors.



MERLOT

Duckhorn Vineyards, 2013, Napa, California 67.00

A full 16 months in French oak barrels endows this wine with a fair amount of structure and weight. Layers of ripe cherry, chocolate and sweet earth emerge after a little time in the glass.

Powers, 2014, Columbia Valley, Washington 32.00

Black cherry and plum flavors with 12 months in French oak for backbone and complexity.

OTHER EXCITING VARIETALS & BLENDS

The Prisoner, 2015, Napa Valley, California 65.00

A blend of Zinfandel, Cabernet Sauvignon, Petite Sirah and Syrah, with aromas of black cherry and plum surrounded by roasted coffee bean and vanillin oak with a soft velvety tannin finish.

Bedrock Zinfandel "Old Vine", 2014/15, California 50.00

From 80 year old vines this is a typical Morgan Peterson wine, inky black with layers of black cherry, red licorice and spice.

Chateau Lamothe de Haux, 2014, Cotes de Bordeaux 48.00

Blend of merlot, cabernet and cabernet franc. Dry and medium bodied with a bouquet of vanilla oak and flavors of raspberry tea and cherries.

Chateau Cap L'Ousteau Haut Medoc, 2014, France 46.00

Cabernet, Merlot, Cab Franc and Petite Verdot make up this lovely Bordeaux. Garnet in color, a bouquet of rose petals and flavor of raspberries nicely finished with soft, drying tannins.

Paxton Shiraz "Jones Block", 2010, McLaren Vale, Australia 39.00

Inky black in color, extracted and powerful with flavors of blackberry jam and roasted meats. Perfect with rack of lamb, prime rib or a rib eye steak.

Castellare Chianti, 2015, Tuscany, Italy 35.00

A classic Chianti made entirely of Sangiovese and Canaiolo grapes native to Tuscany.

Domaine Les Grand Bois Côtes du Rhône "Les Trois Soeurs", 2015, France 33.00

Organically certified grenache, carignan and cinsault from 30-60 year old vines produce a dark purple wine with concentrated flavors of black cherry and black currant and a touch of black pepper on the finish.

Crios de Susana Balbo Malbec, 2015, Mendoza, Argentina 34.00

Fresh yet smoky, jammy yet savory, the Malbec grape has emerged as the ultimate crowd-pleaser. Eight months in first use French oak and dark ruby colored, the full-flavored, medium-bodied Crios is one of the best for the price.

The Show, 2014, California 31.00

With a cowboy label designed by Nashville's famous Hatch Show Print, this really tasty Cabernet blended with Merlot, Cab Franc, Petite Sirah and Petite Verdot brings together flavors of currants, mocha and spice.

Availability, vintage and price subject to change.

