



## SPECIALTY COCKTAILS

### **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

## 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

### **Parasol**

Lillet, St. Germain 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 Drafts**  
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



## 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**

pan fried and served with a blueberry and red onion 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**

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

## 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*

## 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

### **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

### **Grilled Flatbread of the Day**

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

### **Fish and Chips**

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

### **Steak Frites**

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

*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.*