



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

Hot Apple Pie

Tuaca with hot apple cider | 10.50

Grapefruit Martini

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

Pegu Club

Hendricks gin, Cointreau, bitters and lime | 12.00

Perfect Storm

Goslings rum, ginger beer, lime and bitters | 10.50

The Cider House

Smuggler's Notch vodka, apple cider and a squeeze of orange in a nutmeg and cinnamon rimmed glass | 12.00

Snowfall Margarita

Milagro silver tequila, Cointreau and coconut milk with a squeeze of orange and lime and a sugar rimmed glass | 11.00

Winter Breeze

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

WINES BY THE GLASS

WHITE WINES

Zonin Prosecco, Veneto, Italy, 187ml bottle 9.50

NxNW Chardonnay, 2015, Horse Heaven Hills, Washington 8.00

The Originals Chardonnay, 2015, Columbia Valley, Washington 8.75

Elki Sauvignon Blanc, Elqui Valley, Chile 7.75

Arona Sauvignon Blanc, 2017, Marlborough, New Zealand 8.25

Gazerra Pinot Grigio, Sicily, Italy 7.75

Sineann Pinot Gris, 2014, Columbia Gorge 8.50

Kung Fu Girl Riesling, 2017, Columbia Valley, Washington 8.25

RED WINES

Pico & Vine, 2016, Russian River Valley 11.00

King Estate Acrobat Pinot Noir, 2015, Oregon 11.00

Domaine Les Grand Bois Côtes du Rhône, 2017, France 9.00

Pacific Standard Cabernet Sauvignon, California 8.50

Owen Roe Cabernet "Sharecroppers", 2015, Columbia Valley, Washington 10.25

El Rede Malbec, Mendoza, Argentina 8.50

ROSE AND WHITE ZINFANDEL

Bieler Père & Fils Rosé, 2017, Aix-en-Provence, France 8.00

Sycamore Lane White Zinfandel, California 6.75

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

Green State Lager | Burlington, VT | 6.50
clean crisp pilsner 4.9% ABV & 25 IBU

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



SOUPS & APPETIZERS

Homemade New England Corn Chowder
our signature soup for over 30 years | 5.95

Homemade Soup du Jour | 5.95

Prince Edward Island Mussels
steamed in a garlic butter and fresh herb broth,
crispy sourdough baguette | 12.95

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
served with a Cajun lobster sauce and
winter vegetable slaw | 13.95

Crispy Fried Maple Buffalo Wings
maple buffalo sauce, celery, carrots, local Vermont bleu
cheese dipping sauce | 11.95

Crispy Fried Calamari
marinara dipping sauce, roast garlic aioli, herbed
pepperoncinis, parmesan, lemon | 12.95

SALADS

Green Mountain Inn Classic Caesar Salad
red and green romaine tossed in a creamy parmesan
dressing, garlic croutons, shavings of
pecorino romano | full 10.95 | half 7.95

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

Asian Pear Salad
with Belgian endive, baby kale, roasted golden beets, pickled
red onions, aged sherry-hazelnut vinaigrette, honey-oat
croutons, Vermont Creamery goat cheese | full 10.95 | half 7.95

Winter Salad
shredded Brussels sprouts, local heirloom apple, Applewood
smoked bacon, maple-cider vinaigrette, pumpnickel
croutons, crumbled Cabot cheddar, poached
cranberries | full 10.95 | half 7.95

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 bun with fries | 14.95

Vermont Grass-Fed Beef Burger
with lettuce, tomato and onion on a homemade bun with fries | 13.95
add Cabot sharp cheddar cheese or Swiss | .75

Black Bean Veggie Burger
homemade bean and garden veggie burger with lettuce, tomato, onion and basil aioli on a homemade bun with fries | 11.95
add Cabot sharp cheddar cheese or Swiss | .75

The Veggie "Beyond" Burger
100% plant based patty on a homemade bun with our jalapeno aioli, lettuce, tomato, red onion and pickle 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 | 14.95

Classic Reuben
grilled rye bread with corned beef, Swiss cheese, sauerkraut and Russian dressing with fries | 13.95

"The Starr"
fresh roasted turkey breast, Swiss cheese, Applewood smoked bacon, lettuce, tomato
and mayonnaise on homemade honey oat bread with fries | 12.95

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 | 13.95

Tuna Salad Sandwich
all-white, dolphin-safe albacore tuna salad with celery, onions, lettuce and tomato
on homemade honey oat bread with fries | 11.95

BLT and Cheddar
warm Applewood smoked bacon, lettuce and tomato with melted Cabot sharp cheddar
on toasted homemade honey oat bread with fries | 11.95

Soup and a Half Sandwich
half a Starr, half a Tuna Salad or half a BLT and Cheddar with choice of soup | 12.95

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 | 14.95

Steak Frites
grilled 6 oz New York strip steak with arugula, oven roasted tomato and fries | 16.95

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.*