

RUMBLE'S

BISTRO & BAR

At Rumble's Bistro & Bar, we welcome you as you are. Providing a gathering place for all, we strive to bring out the flavors we love in an atmosphere we all feel good in. Please take a seat, have a drink, or start a conversation, and we will take care of the rest.



STARTERS

Charcuterie & Local Cheese Board* \$22
rotating local cheeses | cured meats | accompaniments

Crispy Jumbo Wings\$18
choice of house buffalo, maple sriracha, teriyaki,
smokey BBQ or dry and crispy (no sauce)
Always served with Bayley Hazen dressing for dipping

Firecracker Calamari\$17
hand breaded | sriracha mayo | teriyaki | cilantro |
shaved jalapeno | lime

Classic Shrimp Cocktail (GF)\$17
poached Argentinian red shrimp | spicy cocktail | lemon

Mediterranean Dip Trio (VE)\$16
everything spiced hummus | tzatziki |
spicy red pepper & feta dip | crudité | pita chips

Garlic Parmesan Fries (VE)\$10
crispy fries | confit garlic purée |
parmesan | herbs | aioli

KIDS'\$13.50 each

Tenders & Fries

Burger* & Fries

Grilled Cheese & Fries

Mac & Cheese

DESSERT\$12 each

Rotating Cheesecake (VE)

Maple Crème Brûlée (VE)

Key Lime Pie (VE)

Flourless Chocolate Torte (VE)(GF)

20% Gratuity will be added to parties of 6 or more.

SALADS

Mediterranean Bowl (VE) \$17
crispy falafel | roasted red pepper | Israeli couscous |
marinated cucumber | tahini garlic dressing

Winter Harvest Salad (VE) \$17
heirloom squash | torn kale | Maplebrook feta | toasted pecan |
crispy quinoa | apple | cider vinaigrette

Rumble's Greens (VE)(GF) \$15
artisan lettuce | shaved carrots | pickled red onion |
toasted hazelnuts | Maplebrook chevre | maple balsamic dressing

Grilled Caesar Salad* (VE) \$15
grilled artisan romaine | garlic croutons | marinated anchovies |
handmade dressing | parmesan

SALAD ADD-ONS

Seared Ahi Tuna* (GF)\$8

Spice-rubbed Gulf Shrimp (GF)\$6

Grilled Chicken Breast (GF)\$6

North Country Bacon (GF)\$4

ENTRÉES

Steak and Fries*\$36
grilled Angus flatiron | Cremini mushroom | garlic parmesan fries |
balsamic steak sauce

Filet Mignon*\$44
New England raised beef | crispy potato croquette |
Bayley Hazen blue cheese | sauce Bordelaise
Add Maryland Blue Crab and garlic butter\$12

Smash Burger* \$20
Schweid & Sons beef | yellow American | chopped sweet onion |
shaved lettuce | dill pickle | secret sauce | potato roll |
garlic parmesan fries

Colossal Braised Pork Shank\$38
Slow cooked shank | cheddar-scallion mashed potatoes |
crispy shallots | braising jus

Faroe Island Salmon* (GF)\$28
crispy fingerling potatoes | garlic cream | wilted spinach | artichoke

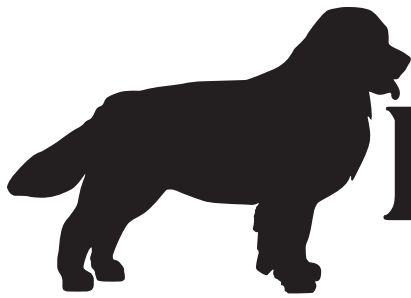
Chicken Under a Brick (GF)\$27
crispy seared | garlic red skin mashed | sautéed broccolini |
maple sriracha

Wild Mushroom Pappardelle (VE)\$25
VT Fresh pasta | foraged mushrooms | Aleppo pepper |
Parmigiano-Reggiano | garlic & herbs | cream

Pumpkin & Butternut Squash Ravioli (VE)\$24
VT Fresh pasta | sage | toasted pecans | sherry cream sauce

VE = Vegetarian | GF = Gluten-free
Please mention dietary restrictions to your server and we will do our best to accommodate them. Gluten-sensitive, vegetarian, dairy-free dishes are available.
* ADVISORY: consuming raw or undercooked meats, fish, fowl, or dairy products may be hazardous to your health.





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Breakfast

Items below served with Lyonnaise potatoes and toast

Rumbles Benedict* ... \$17

handmade hollandaise | poached eggs | prosciutto cotto | scallion | Lyonnaise potatoes

Salmon Benedict* ... \$17

house-cured salmon | poached eggs | avocado | lemon dill crema | Lyonnaise potatoes

Nana's Pancakes ... \$16 (VE)

family recipe | Vermont maple syrup | cultured butter

French Crepes ... \$16 (VE)

classic crepe | mascarpone | Nutella | berries | cream

Breakfast Bowl ... \$17

Lyonnaise potatoes | scrambled eggs | Cabot cheddar | avocado |
grilled peppers & onions | bacon lardons | sriracha mayo

Biscuits and Gravy ... \$17

toasted buttermilk biscuits | herbed sausage gravy

Omelet Du' Jour* ... \$16

Ingredients change with the season. Ask your server about today's creation.

FOR THE KIDS

Buttermilk Pancake ... \$12 (VE)

Buttermilk pancake | Vermont maple syrup | Cabot butter

French Toast ... \$12 (VE)

House brioche | Vermont maple syrup | Cabot butter

Dippy eggs and bacon* ... \$12

2 over easy eggs | North Country bacon | toast

SIDES

North Country Bacon ... \$5 (GF)

Austin's Granola Parfait ... \$9 (VE)

Housemade Breakfast Sausage ... \$5 (GF)

Fresh Fruit ... \$6 (VG) (VE) (GF)

Add an Egg, any style ... \$2.50 (GF)

Lyonnaise Potatoes ... \$4

Toast & Butter ... \$3 (VE)

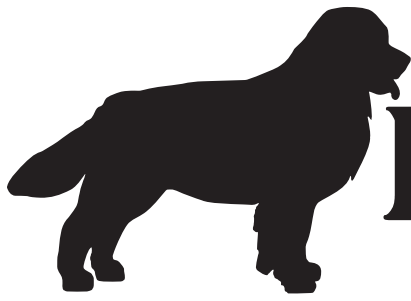
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artisan lettuce | shaved carrots | pickled red onion | toasted hazelnuts | Maplebrook chevre | maple balsamic dressing

Grilled Caesar Salad* (VE).....\$15

grilled artisan romaine | garlic croutons | marinated anchovies | handmade dressing | parmesan

SALAD ADD-ONS

Grilled Chicken Breast (GF) \$6

North Country Bacon (GF) \$4

HANDHELDS

Smash Burger* \$20

Schweid & Sons beef | yellow American | chopped sweet onion | shaved lettuce | dill pickle | secret sauce | potato roll | garlic parmesan fries

Prosciutto, Pesto & Mozzarella Grilled Cheese ... \$18

San Danielle | fresh pesto | local mozzarella | sourdough

Fried Chicken Sandwich \$18

brined chicken thigh | malt vinegar aioli | B&B pickles

BLT \$18

North Country Smokehouse bacon | bib lettuce | hot house tomato | chive aioli | sourdough

New England Chicken Salad Sandwich \$18

roasted chicken | mayonnaise | celery | red onion | bib lettuce | cranberry chutney | soft country bread

Avocado Toast (VE) \$16

toasted sourdough | smashed avocado | hot house tomato | champagne vinegar | micro herbs | everything bagel spice

KIDS' \$13.50 each

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