

# 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.

## BRUNCH

All egg dishes are served with Lyonnaise potatoes.

**Salmon Benedict** ..... \$18

house-cured salmon | poached eggs | avocado | english muffin | lemon dill crema

**Rumble's Benedict** ..... \$17

poached eggs | house-cured pork belly | english muffin | scallion | handmade hollandaise | maple sriracha

**Omelet Du' Jour** ..... \$17

Ingredients change with the season. Served with Lyonnaise potatoes and toast. Ask your server about today's creation.

**Pork & Egg Sandwich** ..... \$16

fried egg | house-made breakfast sausage | Cabot cheddar | bell pepper | Sriracha maple | Portuguese roll

**Sausage and Eggs** ..... \$16

eggs any style | house-made breakfast sausage | brioche toast

**Breakfast Bowl** ..... \$16

scrambled eggs | Cabot cheddar | house-cured pork belly | grilled peppers & onions | avocado | sriracha mayo

**French Toast** ..... \$16

house brioche | strawberry compote | whipped mascarpone | Vermont maple syrup

**Nana's Pancakes** ..... \$15

family recipe | Vermont maple syrup | cultured butter

## BRUNCH ADD-ONS

**Austin's Granola Parfait** ..... \$9

**Hand-cut Fresh Fruit** ..... \$6

**North Country Bacon** ..... \$5

**House-made Breakfast Sausage** ..... \$5

**Lyonnaise Potatoes** ..... \$5

**Add an Egg (any style)** ..... \$3

**Toast & Butter** ..... \$3

## FOR THE KIDS

**Dippy Eggs & Bacon** ..... \$14

2 over easy eggs | North Country bacon | toast

**Buttermilk Pancake** ..... \$12

buttermilk pancake | Vermont maple syrup | Cabot butter

**French Toast** ..... \$12

House brioche | Vermont maple syrup | Cabot butter

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

## SALADS

**Mediterranean Bowl** ..... \$16

crispy falafel | roasted red pepper | Israeli couscous | marinated cucumber | tahini garlic dressing

**Autumn Harvest Salad** ..... \$16

heirloom squash | torn kale | maplebrook feta | toasted pecan | crispy quinoa | apple | cider vinaigrette

**Rumble's Greens** ..... \$15

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

**Grilled Caesar Salad** ..... \$15

charred romaine | garlic croutons | marinated anchovies | olive oiled breadcrumbs | handmade dressing | parmesan

## SALAD ADD-ONS

**5 oz. Flat Iron Steak** ..... \$13

**Pan-seared Salmon** ..... \$10

**Spice-rubbed Gulf Shrimp** ..... \$9

**Grilled Chicken Breast** ..... \$8

**North Country Bacon** ..... \$5

## LUNCH

**Double Smash Burger** ..... \$20

Schweid & Sons beef | yellow American | chopped sweet onion | shaved lettuce | dill pickle | Russian dressing | Martins potato roll | garlic parmesan fries

**BLT** ..... \$16

house-cured pork belly | bib lettuce | avocado | heirloom tomato | chive aioli | sourdough | garlic parmesan fries

**Prosciutto, Pesto, & Mozzarella Grilled Cheese** .. \$16

San Danielle prosciutto | fresh pesto | local mozzarella | sourdough

**Fried Chicken Sandwich** ..... \$16

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

**Sonoma Chicken Salad Sandwich** ..... \$16

roasted chicken | celery | apple | pecans | red onion | poppy seeds | mayo | soft country bread | garlic parmesan fries

**Avocado Toast** ..... \$15

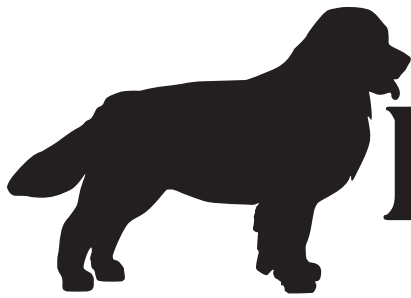
toasted sourdough | smashed avocado | heirloom tomato | ricotta | champagne vinegar | micro herbs | everything bagel spice



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.



**FOR THE PLANET**  
MEMBER



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## STARTERS

**Crispy Jumbo Wings** .....\$18

choice of house buffalo, maple sriracha, smokey BBQ or dry and crispy

*Always served with Bayley Hazen dressing for dipping*

**Rhode Island Calamari** .....\$16

hand-breaded | pickled peppers | spicy remoulade

**Charcuterie & Local Cheese Board** ..... \$20

rotating local cheeses | cured meats | accompaniments

**Steamed Bao Buns** .....\$17

crispy pork belly | cucumbers | shaved jalapeno | cilantro | pickled carrots | hoisin sauce

**Garlic Parmesan Fries** .....\$10

crispy fries | confit garlic purée | parmesan | herbs | aioli

**Fall Flatbread** .....\$17

whipped ricotta | fried brussels | thyme | crispy shallots | maple balsamic reduction

## KIDS'

**Tenders & Fries** .....\$15

**Burger & Fries** .....\$15

**Grilled Cheese & Fries** .....\$12

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## SALADS

**Mediterranean Bowl** ..... \$16

crispy falafel | roasted red pepper | Israeli couscous | marinated cucumber | tahini garlic dressing

**Autumn Harvest Salad** ..... \$16

heirloom squash | torn kale | maplebrook feta | toasted pecan | crispy quinoa | apple | cider vinegarette

**Rumble's Greens** ..... \$15

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

**Grilled Caesar Salad** ..... \$15

charred romaine | garlic croutons | marinated anchovies | olive oiled breadcrumbs | handmade dressing | parmesan

## SALAD ADD-ONS

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**Grilled Chicken Breast** .....\$8

**North Country Bacon** .....\$5

## ENTRÉES

**Steak and Fries** .....\$35

grilled Angus flatiron | Cremini mushroom | garlic parmesan fries | red wine peppercorn demi

**Chicken Under a Brick** .....\$25

crispy seared | garlic red skin mashed | broccolini | chili maple

**Faroe Island Salmon** .....\$28

crispy fingerling potatoes | garlic cream | wilted spinach | artichoke

**Shrimp and Crab Fettuccini** .....\$28

basil tomato salad | white wine | lemon garlic butter

**Double Smash Burger** ..... \$20

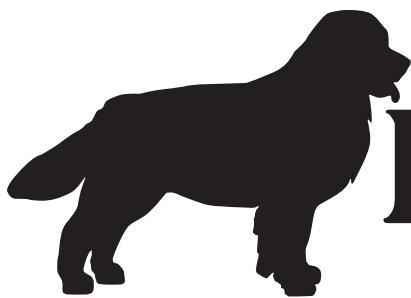
Schweid & Sons beef | yellow American | chopped sweet onion | shaved lettuce | dill pickle | Russian dressing | potato roll | garlic parmesan fries

**Pumpkin and Butternut Squash Ravioli** .....\$24

sage | toasted pecans | sherry cream sauce

**Local Pork Chop** ..... \$30

brown butter polenta | dukkah carrots | honey | apple compote



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rotating local cheeses | cured meats | accompaniments

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choice of house buffalo, maple sriracha, smokey BBQ or dry and crispy  
*Always served with Bayley Hazen dressing for dipping*

**Steamed Bao Buns** ..... \$17  
crispy pork belly | cucumbers | shaved jalapeno | cilantro | pickled carrots | Hoisin sauce

**Summer Flatbread** ..... \$17  
whipped ricotta | preserved lemon | asparagus | Greek olive oil | parmesan | shallot | basil oil

**Fall Flatbread** ..... \$17  
whipped ricotta | fried brussels | thyme | crispy shallots | maple balsamic reduction

**Rhode Island Calamari** ..... \$16  
hand-breaded | pickled peppers | spicy remoulade

**Garlic Parmesan Fries** ..... \$10  
crispy fries | confit garlic purée | parmesan | herbs | aioli

## KIDS'

**Tenders & Fries** ..... \$15

**Burger & Fries** ..... \$15

**Grilled Cheese & Fries** ..... \$12

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**Grilled Caesar Salad** ..... \$15  
charred romaine | garlic croutons | marinated anchovies | olive oiled breadcrumbs | handmade dressing | parmesan

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## HANDHELDS

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

**Prosciutto, Pesto, & Mozzarella Grilled Cheese** .. \$16  
San Danielle prosciutto | fresh pesto | local mozzarella | sourdough

**Fried Chicken Sandwich** ..... \$16  
brined chicken thigh | malt vinegar aioli | B&B pickles

**BLT** ..... \$16  
house-cured pork belly | bib lettuce | avocado | heirloom tomato | chive aioli | sourdough

**Sonoma Chicken Salad Sandwich** ..... \$16  
roasted chicken | celery | apple | pecans | red onion poppy seeds | mayo | soft country bread

**Avocado Toast** ..... \$15  
toasted sourdough | smashed avocado | heirloom tomato | champagne vinegar | micro herbs | everything bagel spice

## DRAUGHT

Lawson's Sip of Sunshine (VT) 8% ABV	\$9
<i>This lupulin-laden IPA is packed with juicy tropical fruit character, bright floral aromas, and delectable layers of hop flavor.</i>	
Switchback Ale (VT) 5.0% ABV	\$8
<i>An unfiltered and well-balanced Pale Ale brewed using only traditional ingredients.</i>	
Fiddlehead IPA (VT) / 6.2% ABV	\$9
<i>Medium-bodied American-style IPA that blends three strains of hops. Crisp and dry.</i>	
Rotating Lawson's Draft	\$9/10
Rotating Craft Draft	\$9/10

## CANS/BOTTLES

Lawson's Sip of Sunshine (VT) 8.0%	\$9
Lawson's Rotating Selection	\$9
14th Star Maple Breakfast Stout (VT) 6.2%	\$10
Alchemist Focal Banger (VT) 7%	\$10
Alchemist Heady Topper (VT) 8%	\$10
Switchback Aetherium White (VT) 5.3% ABV	\$8
Citizen Cider Unified Press (VT) 5.2% ABV	\$9
Eden's Brut Rose Cider (VT) 6.9% ABV	\$9
Eden's Peak Bloom Cider (VT) 6.2% ABV	\$9
Shacksbury Extra Dry Cider (VT)	\$8
PBR	\$6
Budweiser	\$6
Bud Light	\$6
Michelob Ultra	\$6
Corona	\$7
Athletic Brewing NA IPA/GOLDEN/	\$7

## COCKTAILS

Tom Cat Negroni	\$18
<i>Bar Hill Tom Cat Aged Gin, Campari, Pineapple Juice, Lime Juice, VT Maple Syrup, Campari-Soaked Pineapple Wedge</i>	
Green Mountain Mule	\$15
<i>Silo vodka, Sapling Maple Liqueur, Halyard Nicole Ginger Beer, Lime Juice, Peychaud's Bitters, Lime Wedge</i>	
El Diablo	\$15
<i>Pepper Infused Hornitos, Triple Sec, Lime Juice, Agave Syrup, Lime Wedge, Chili Lime Salted Rim</i>	
Blood Orange Paloma	\$16
<i>Joven Mezcal, Blood Orange Juice, Lime Juice, Agave Thyme Syrup, Salt Rim, Blood Orange, and Thyme Garnish</i>	
Second Thoughts Old Fashioned	\$18
<i>Mad River Bourbon, Dash Maple Syrup, Bitters, Rumbles Spiced Cherry, and Orange Peel</i>	
Mad River Manhattan	\$18
<i>Mad River Distillers Revolutionary Rye, Carpana Antica Sweet Vermouth, Bitters, Rumble's spiced Cherry</i>	
A Shrubbery	\$16
<i>Bar hill Gin, Lime Juice, House Blueberry Shrub, Prosecco, Lime Wheel, and Blueberries</i>	
Strawberry Fields Forever	\$15
<i>Green Mountain Organic Lemon Vodka, Elderflower Liqueur Strawberry Puree, Lemon Juice, Simple Syrup, Club Soda, Thyme Sprig</i>	

## SANGRIA

Autumn Harvest Sangria	\$14
<i>White or Red: Spiced Rum, Brandy, Elderflower Liqueur, Fresh Juices and Fresh Fruit</i>	

## WHITE WINE

Whitehaven Sauvignon Blanc: New Zealand	\$12/\$46
<i>This Sauvignon Blanc offers aromas and flavors of lifted citrus, crushed herbs, and ripe passion fruit, melon, and grapefruit. Perfect for all occasions.</i>	
Pizzolato Pinot Grigio: Italy	\$10/\$38
<i>Tropical fruit flavors and delicate floral aromas with a crisp and refreshing finish.</i>	
Wente Morning Fog Chardonnay: CA	\$14/\$54
<i>With ripe mango &amp; butterscotch flavors, the palate is round and creamy, finishing toasty with bright acidity.</i>	
Chateau Peyrassol, Rose, France.	\$14/\$54
<i>A fresh and lively wine with delicate flavors of white fruit and a hint of minerality.</i>	
Les Rocailles Apresmont Savoie, France	\$12/\$46
<i>A fresh and lively wine with delicate flavors of white fruit and a hint of minerality.</i>	

## RED WINE

The Show Malbec: Mendoza ARG	\$11/\$42
<i>Dark fruit, spice, and rich flavors. with integrated and soft tannins. and a lengthy and balanced finish.</i>	
Bonanza Cabernet Sauvignon: CA	\$12/\$46
<i>Ripe black fruits with notes of baked blackberry, warm spices, and earthy undertones.</i>	
Louis Martini, Cabernet Sauvignon: CA.	\$15/\$58
<i>Fresh red plum &amp; blackberry jam aromas. Velvet finish of tasted oak.</i>	
Storypoint Pinot Noir: CA	\$13/\$50
<i>Raspberry &amp; Bing cherry aromas. Red fruits &amp; strawberry backed up by soft tannins and cedar spice. Silky and elegant.</i>	
Mont Gravet, Carignan France	\$10/\$38
<i>Starting with abundant notes of black cherries and raspberries in the bouquet, this French-country wine is rich in fruit flavors and easy drinking.</i>	

## NON-ALCOHOLIC

Saratoga Sparkling Water	\$5
Iced Tea	\$4
Lemonade	\$4
Fountain Soda	\$4
Shirley Temple	\$4.50
Milk or Chocolate Milk	\$4
Coffee, Tea or Hot Chocolate	\$3

