

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.

LUNCH

STARTERS

Rumble's Chicken Wings ~ 18

jumbo wings | choice of house Buffalo, parmesan garlic, maple sriracha | bleu cheese or herb buttermilk

Short Rib Poutine ~ 18

slow-cooked short rib | Maplebrook cheddar curds | house fries | fresh feta | pickled onions | Switchback Ale gravy | scallions

Korean Brussels ~ 15

fried brussels sprouts | Rumble's rub | Hoisin sauce shaved jalapeño | peanuts | crispy garlic

Baked Mac and Cheese ~ 13

Cabot cheddar | buttered breadcrumb | herb topping

Basket of Fries ~ 10

tossed with Gremolata (V)

SOUP & SALADS

Hand-crafted Soup ~ 9 (cup) / 11 (bowl)

Ask your server about today's special!

Rumble's Greens ~ 14

artisan lettuces | shaved carrots | pickled red onions | toasted hazelnuts | Maplebrook chevre | brown butter balsamic (GF)

Mediterranean Bowl ~ 14

crispy falafel | roasted red peppers | couscous, marinated cucumber | tahini garlic drizzle (V) (GF)

Kale Caesar ~ 14

shaved kale | aged parmesan | garlic croutons | traditional dressing

ADD: anchovy ~ 4 | chicken ~ 6

BURGERS & SANDWICHES

Rumble's Burger ~ 17

Angus patty | LTO | Cheddar cheese | brioche roll | french fries

Black Bean Burger ~ 17

Vermont Bean Crafters burger | crispy onions | pepper jack cheese | smokey chipotle aioli | brioche roll | french fries (V)

Fried Chicken Sandwich ~ 16

fried thigh | dill pickles | malt vinegar aioli | brioche roll | french fries

Torta de Carnitas ~ 18

crispy pulled pork | fresh pico de gallo | salsa roja | black beans | avocado spread | jalapeños | buttered torta roll

Short Rib Grilled Cheese ~ 18

Gouda | Cabot cheddar | Texas toast

add: bacon ~ 5

KIDS' MENU

Grilled Cheese ~ 12

Texas toast
Cabot cheddar
french fries

Kids' Burger ~ 12

cheddar cheese
french fries

Chicken Tenders ~ 12

crispy tenders
french fries

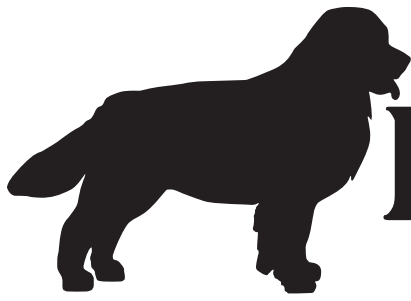
20% Gratuity will be added to parties of 6 or more.

Rumble's Bistro & Bar is now cashless. Purchases may be made using a credit card, Sugarbush gift card or resort charge.

Thank you for dining with us!

Rumble's is proudly supporting our local farmers. Our local poultry is from Union Brook Farm and is processed on the farm and not inspected, but follows the FDA and Vermont Health Department for safe food handling. 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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STARTERS

Local Cheese & Charcuterie ~ 20

rotating local cheeses | cured meats | accompaniments

Hawaiian Tuna Poke ~ 18

raw Ahi tuna | avocado | sesame, shoyu, ginger |
chili crisp aioli | wonton chips | Wakame salad

Rumble's Chicken Wings ~ 18

jumbo wings | choice of house Buffalo, parmesan garlic,
maple sriracha | bleu cheese or herb buttermilk

Short Rib Poutine ~ 18

slow-cooked short rib | Maplebrook cheddar curds |
house fries | fresh feta | pickled onions |
Switchback Ale gravy | scallions

Bahn Mi Lettuce Wraps ~ 17

pork belly | pickled veggies | butter lettuce |
Hoisin sauce | spicy mayo | cilantro

Korean Brussels ~ 15

fried brussels sprouts | Rumble's rub | Hoisin sauce
shaved jalapeño | peanuts | crispy garlic

SOUP & SALADS

Hand-crafted Soup ~ 9 (cup) / 11 (bowl)

Ask your server about today's selections

Mediterranean Bowl ~ 15

crispy falafel | roasted red pepper | Israeli couscous
marinated cucumbers | garlic tahini drizzle (V) (GF)

Rumble's Greens ~ 14

artisan lettuces | shaved carrots | pickled red onions |
toasted hazelnuts | Maplebrook chevre |
brown butter balsamic (GF)

Kale Caesar ~ 14

shaved kale | aged parmesan |
garlic croutons | traditional dressing

ADD: anchovy ~ 4 | chicken ~ 6

ENTRÉES

Steak Frites ~ 34

hanger steak | roasted garlic | bourbon demi-glace |
parmesan herb frites | malt vinegar aioli

Spiced Crusted Ribeye ~ 40

whipped potatoes | brussels sprouts |
foraged mushrooms | Bayley Hazen compound butter

Bone-In Pork Chop ~ 28

apple-parsnip purée | sauteed carrots |
salad of arugula, shallot, and bacon | local apple cider

Pan Roasted Chicken ~ 25

whipped potatoes | sautéed carrots |
burnt orange Madeira demi-glace

Faroe Island Salmon ~ 29

haricot verts | blistered tomatoes |
whole grain mustard cream | charred lemon

Steakhouse Burger ~ 20

8 oz. Angus beef | Bayley Hazen bleu cheese |
hand-battered onion rings | aioli | parmesan herb fries

Potato Gnocchi ~ 25

roasted winter squash | brown butter |
sage | arugula | cream

Beef Short Rib ~ 30

whipped potatoes | root vegetables |
beer battered onions | braising jus

KIDS' MENU

Grilled Cheese ~ 12

Texas toast, Cabot cheddar, french fries

Kids' Burger ~ 12

cheddar cheese, french fries

Chicken Tenders ~ 12

crispy tenders, french fries

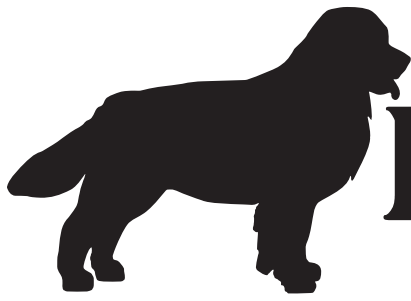
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DRAFT BEER

Lawson's Sip of Sunshine (VT) 8% ABV

This lupulin-laden IPA is packed with juicy tropical fruit character, bright floral aromas, and delectable layers of hop flavor.

BBCO The Barista (VT) 7.3% ABV

Traditional American coffee porter

Switchback Ale (VT) 5.0% ABV

An unfiltered and well-balanced pale ale brewed using only traditional ingredients.

Fiddlehead IPA (VT) 6.2% ABV

Medium-bodied American-style IPA that blends three strains of hops. Crisp and dry.

Rotating Lawson's Draft

Rotating Craft Draft

CANS / BOTTLES

Lawson's Sip of Sunshine (VT) 8.0%

Lawson's Castlerock IPA (VT) 6.2%

14th Star Maple Breakfast Stout (VT) 6.2%

Alchemist Focal Banger (VT) 7%

Alchemist Heady Topper (VT) 8%

Zero Gravity Green State Lager (VT) 4.9% ABV

Fiddlehead IPA (VT) 6.2% ABV

Switchback Ale (VT) 5.0% ABV

UFO White (VT) 5.1% ABV

Citizen Cider Unified Press (VT) 5.2% ABV

Eden's "Heaven's Gate" Dry Cider (VT) 6.5% ABV

Shacksbury "Rose" Cider (VT)

PBR

Budweiser

Bud Light

Michelob Ultra

Corona

Athletic Brewing NA IPA/GOLDEN/

Miller Light

Buckler NA

NON-ALCOHOLIC

Saratoga Sparkling Water

Iced Tea

Lemonade

Fountain Soda

Milk or Chocolate Milk

Coffee, Tea or Hot Chocolate

RUMBLE'S SPECIALTY COCKTAILS

\$9 Second Thoughts Old Fashioned \$18

Mad River Bourbon, dash maple syrup, bitters, Rumble's Spiced Cherry, orange peel

\$10 Gangster's Grotto \$15

Bar Hill Gin, Vermont maple syrup, lemon juice, orange peel, bitters

\$8 The Spinout \$18

Don Julio Blanco, Cointreau, lime juice, spicy salted rim, lime wedge

\$9 Mad River Manhattan \$18

Mad River Distillers Revolution Rye, Carpana Antica Sweet Vermouth, Rumble's Spiced Cherry, bitter's

\$9 Easy Rider \$15

Grainger's Organic Vodka, lemon juice, blueberry syrup, club soda, lemon wedge

\$9 Rumble Juice \$14

light and dark rum, Rumble's Punch Mix, orange slice

\$9 Sap Line \$16

Makers Mark Bourbon, ginger beer, lime juice, Vermont maple syrup, Peychaud's bitter, lime wedge

\$10 Mad Mimosa \$14

Prosecco, orange juice, Gran Mariner float

\$10

WHITE WINE

\$9 Lunetta Prosecco Brut or Rosé 187ml, Italy \$12

An intense fruity bouquet with a hint of golden apples, this Prosecco is very dry, fresh, light in body and well-balanced.

\$8 Whitehaven Sauvignon Blanc New Zealand \$12/\$46

This Sauvignon Blanc offers aromas and flavors of lifted citrus, crushed herbs, and ripe passion fruit, melon, and grapefruit. Perfect for all occasions.

\$9 Pizzolato Pinot Grigio Italy \$10/\$38

Tropical fruit flavors and delicate floral aromas with a crisp and refreshing finish.

\$8 Wente Morning Fog Chardonnay California \$11/\$42

With ripe mango & butterscotch flavors, the palate is round and creamy, finishing toasty with bright acidity.

\$6 Buehler Vineyard Chardonnay California \$14/\$54

A blend from two Russian River vineyards, floral, mineral and lime aromas from the River Vineyard which are complemented by the peach and apricot aromas from the Wood Vineyard. It displays a creamy and full mouthful, but the natural acidity of Russian River fruit carries the velvet textured package to a long clean, finish.

\$7 Château Peyrassol Rosé France \$14/\$54

A fresh and lively wine with delicate flavors of white fruit and a hint of minerality.

\$7 Les Rocailles Apresmont Savoie France \$12/\$46

A fresh and lively wine with delicate flavors of white fruit and a hint of minerality.

\$5

RED WINE

\$5 The Show Malbec Mendoza, Argentina \$11/\$42

Dark fruit, spice, and rich flavors. with integrated and soft tannins. and a lengthy and balanced finish.

\$4 Bonanza Cabernet Sauvignon California \$12/\$46

Ripe black fruits with notes of baked blackberry, warm spices and earthy undertones.

\$4 Louis Martini Cabernet Sauvignon California \$15/\$58

Fresh red plum & blackberry jam aromas. Velvet finish of tasted oak.

\$3 Storypoint Pinot Noir California \$13/\$50

Raspberrry & Bing cherry aromas. Red fruits & strawberry backed up by soft tannins and cedar spice. Silky and elegant.

\$3 Mont Gravet Carignan France \$10/\$38

Starting with abundant notes of black cherries and raspberries in the bouquet, this French-country wine is rich in fruit flavors and easy drinking.