



## LET'S GET STARTED

**CLASSIC NEW ENGLAND CLAM CHOWDER...\$11**  
steamed clams, potato, cream

**SLOW-COOKED BEEF CHILI... \$11**  
slow-cooked beef, tomatoes, spices, Cabot cheddar, sweet onions  
**IN A BREAD BOWL... ADD \$3.50**

**SOUTHWEST EGGROLLS... \$15**  
crispy wonton, chicken, black beans, red pepper, onion, cilantro, jack cheese, ranch dressing

**NACHOS GRANDE... \$16**  
tortilla chips, seasoned beef, Cabot cheeses, tomatoes, onions, jalapeño, Cabot sour cream, fresh guacamole, crispy tortilla bowl, cilantro

**ISLAND STYLE POKE CHO... \$17**  
raw Ahi tuna, avocado purée, soy-lime vinaigrette, sriracha aioli, Furikake, shaved cabbage, scallion, wonton chips  
**WITH CRISPY PORK BELLY... ADD \$3**

**CRISPY CHICKEN WINGS... \$16**  
8 jumbo fried chicken wings with house-made blue cheese and choice of sauce (house-made buffalo, honey BBQ, maple Sriracha, sesame teriyaki, salt and pepper)

**BAVARIAN SOFT PRETZEL & SAUSAGE... \$16**  
house-made cheddar-jalapeño sausage, beer mustard, pickled onions, soft pretzel, Cabot butter, sea salt  
**JUST THE PRETZEL... \$12**

**BASKET OF FRIES... \$10**  
rosemary-parmesan fries, garlic mayo

## UNIQUE SALADS

**OLD NORTH SALAD... \$13**  
kale, quinoa, local apple, toasted pepitas, Maplebrook Farms chèvre, dried cranberries, lemon-maple-thyme dressing

**BAHN MI SALAD... \$16**  
romaine, crispy pork belly, house cucumber kimchi, soy vinaigrette, spicy sauce, cilantro, crispy onions

**ACAPULCO CHICKEN SALAD... \$16**  
crisp tortilla, chicken, greens, shredded Cabot cheese, tomato, tomato, sweet onion, avocado purée, cilantro, scallion, ranch dressing

**GARDEN SALAD... \$8**  
fresh greens, tomato, pickled onions, cucumber, shredded carrots, ranch dressing

**ADD grilled chicken... \$6.00**  
**ADD seared tuna... \$8.00**

## SANDWICHES OUR WAY

sandwiches include dill pickle spear, choice of chips or mixed greens

**Add rosemary parmesan fries... \$2.00**

**Add bacon to any sandwich... \$2.00**

**Substitute a locally-made Kingsbury black bean burger... \$2.00**

**ARKANSAS SMASH BURGER... \$16.50**  
griddled white onions, yellow American cheese, bread and butter pickles, buttered challah roll

**VERMONT SMASH BURGER... \$16.50**  
Grafton cheddar, North Country bacon, Vermont maple syrup, buttered challah roll

**CALIFORNIA SMASH BURGER... \$16.50**  
string cheese, avocado purée, pickled red onion, Sriracha mayo, buttered challah roll

**MONTREAL SMASH BURGER... \$17.50**  
Angus beef patty, Montreal steak spice, roasted mushrooms, Jasper Hill Oma, caramelized onions, garlic mayo, buttered challah roll

**CAROLINA GRILLED CHEESE... \$16**  
house-smoked pulled pork, bread & butter pickles, American cheese, Carolina BBQ sauce for dipping, cabot butter, buttered brioche

**BANKOK FRIED CHICKEN... \$16**  
crispy chicken, Grafton cheddar, house-made cucumber kimchi, bacon-mac sauce, cilantro, buttered challah roll

**N.E. TUNA BLT... \$16.50**  
seared Ahi tuna, North Country bacon, leaf lettuce, fresh tomato, garlic mayo, toasted sourdough

*Burgers are cooked to medium for quality and timing purposes.*

## KIDS

**TENDERS AND FRIES... \$13**  
crispy breaded chicken, honey mustard, garlic-pepper fries

**GRILLED CHEESE AND FRIES... \$13**  
Cabot cheddar and yellow American, buttered brioche, garlic-pepper fries



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



## DRAFTS

Bell's Brewing Porter  
Catamount IPA  
Fiddlehead IPA  
Foam Brewing Rotating Tap  
Lawson's Finest Liquids Sip of Sunshine  
Sierra Nevada Pale Ale  
Switchback Ale  
Von Trapp Helles  
Zero Gravity Green State Lager

*All draft options are subject to availability*

## BOTTLES

Budweiser  
Bud Light  
Corona Extra  
Heineken  
Labatt Blue  
Long Trail Ale  
Miller Lite  
Buckler N.A. (Non-Alcoholic)

## 16OZ CANS

Burlington Beer Co. rotating cans  
Citizen Cider Wits Up  
Citizen Cider Unified Press  
Harpoon IPA  
Harpoon Rec League  
Heady Topper  
Labatt Blue  
Long Trail Flyin Ryan  
Guinness Stout  
Pabst Blue Ribbon  
Zero Gravity Conehead

## WINE

Black Box Chardonnay, Sauvignon Blanc,  
Cabernet Sauvignon, Malbec

## CLASSIER POURS

Echo Bay, Sauvignon Blanc (Marlborough, NZ)  
Decoy, Chardonnay (California)  
Meomi, Pinot Noir (California)  
Skyfall, Cabernet Sauvignon (Washington)  
The Show, Malbec (Argentina)  
Lunetta Proseco (Italy)

## HOT SPECIALTY DRINKS

### HOT COFFEE

Nutty Irishman coffee, Baileys, Frangelico  
Country Road coffee, house bourbon, Vermont maple syrup  
Traditional Irish coffee, Jameson Whiskey  
Licorice Whip coffee, Peppermint Schnapps, whipped cream

### HOT COCOA

Peppermint Patty hot cocoa, Peppermint Schnapps  
Thin Mint hot cocoa, Kahlua, Peppermint Schnapps  
GML Warmer hot cocoa, brandy, Frangelico  
Berry Supreme hot cocoa, black raspberry liqueur, Kahlua

### HOT CIDER

Broken Leg hot cider, Bacardi rum  
Cider Ay hot cider, Crown Royal apple whiskey, cinnamon  
The Warmer hot cider, Captain Morgan's rum, spices  
Hot Toddy hot cider, house bourbon, lemon

## COCKTAIL FAVORITES

Happy Anniversary Mad River Distillers' Sugarbush 60<sup>th</sup> Anniversary whiskey, Citizen Cider Unified Press, lemon  
Fayston Mule Mad River Rye, Gosling's ginger beer, lime  
Maple-Rita tequila, maple syrup, lime, Grand Marnier  
Ridge Runner bourbon, maple syrup, orange bitters, Maraschino cherry  
Snow Day Absolut Vodka, peppermint schnapps, soda

## BOURBON

Makers Mark  
Bulleit  
Whistle Pig  
Eagle Rare  
George Dickel No. 12  
Colonel E.H. Taylor  
Woodford Reserve  
Mad River Rye  
Mad River Sugarbush 60<sup>th</sup> Anniversary Whiskey

## NON-ALCOHOLIC

Coca-Cola Classic, Diet Coke, Cherry Coke,  
Sprite, Canada Dry Ginger Ale,  
Gold Peak Unsweetened Iced Tea  
Apple Cider, Cranberry Juice, Orange Juice  
Coffee, Hot Tea  
Monster, Monster Sugar Free, Monster Coffee