



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 N' SUCH

Vermont Cheese Board ~ 16

rotating selection, winter chutney, pickled red onions, garlic crostini

Truffle Fries ~ 9

parmesan cheese, Rumble's sauce, herb medley (GF/V)

Sub Sweet Potato Fries ~ 11

Crispy Brussels Sprouts ~ 10

fried artichoke hearts, roasted red peppers, toasted almonds, lemon aioli (GF/DF)

Dinner Rolls with Maple Butter ~ 8

BAR FARE

Rumble's Chicken Wings ~ 16

carrot & celery, blue cheese dressing, choice of smoked maple glaze, Buffalo or Rumble's dry rub (GF)

Fried Pickle Chips ~ 9

buttermilk dill sauce, chipotle aioli (V)

Cornmeal Coated Calamari ~ 14

artichoke hearts, roasted red pepper, pepperoncini, lemon aioli (GF)

Gaylord Farm Beef Burger ~ 17

Cabot cheddar, local bacon, Rumble's sauce, LTO, house fries, farmhouse ketchup, bread n' butter pickles

Sub Vermont Bean Crafter Veggie Burger ~ n/c

Sub Sweet Potato Fries, Truffle Fries or Side Salad ~ 2

Nachos ~ 13

tri-color tortilla chips, Cabot cheddar, black beans, salsa verde, tomatoes, pickled jalapeño, fresh cilantro, cumin sour cream

Add Misty Knoll Chicken ~ 7

Add Smoked Beef Brisket ~ 9

Prime Rib Sliders ~ 15

roasted ribeye, caramelized onion, blistered shishito peppers, Vermont cheddar fondue, brioche rolls

SOUP N' SALADS

Chef Vanessa's Clam Chowder ~ 7 (cup)/ 10 (bowl)

local bacon, grapeseed oil, house-made cracker

Gaylord Farm French Onion Soup ~ 11

beef broth, local onions, Alpha Tolman cheese crostini

Rumble's Greens ~ 10

mixed salad greens, pickled red onions, parsnip, carrot, toasted pumpkin seeds, maple balsamic vinaigrette (GF/DF/V/VG)

Fried Goat Cheese Salad ~ 14

butter lettuce, Vermont chevre, roasted beets, apple butter, toasted walnuts (V)

Winter Greens ~ 12

seasonal mixed greens, roasted squash, spiced hazelnuts, shaved fennel, native apple, white balsamic (GF/DF/V/VG)

Add Chicken ~ 7

Add Salmon ~ 12

ENTREES N' MORE

Lobster Mac n' Cheese ~ 32

classic elbow macaroni, Vermont cheese sauce, Maine lobster, house-made crumb

Chicken Schnitzel ~ 32

Misty Knoll herb-breaded chicken breast, potato lyonnaise, caramelized shallots, crispy brussels sprouts, pickled red cabbage, lemon caper sauce

Steak Frites ~ 26

grilled bistro steak, house fries, herb butter (GF)

Faroe Island Salmon ~ 29

roasted root vegetable medley, apple slaw, noir fennel purée, micro celery (GF)

Switchback Braised Short Rib ~ 29

Gouda mashed potatoes, crispy brussels sprouts, pickled shallots, fried parsnips

Primavera Pasta ~ 22

lentil pasta, oven-dried tomatoes, cauliflower, sautéed green blend, roasted squash, marinated olives, fresh basil, asiago cheese (GF/DF/V)

14 oz. Prime Rib ~ 29

country mash, green beans, baby carrots, au jus and mustard horseradish cream (GF)

Grilled Rack of Lamb ~ 39

24-hour marinade, crispy local polenta cake, creamed spinach, oven-dried tomatoes, port reduction (GF)



**FOR THE
PLANET™**
MEMBER



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.