



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

Von Trapp Farmstead Cheese ~ 18

rotating selection of 3, tomato chutney, grilled green onion, pickles, Castleton multi-seed rye crackers (V)

Parmesan Garlic Fries ~ 11

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

Grilled Shishito Peppers ~ 11

Aleppo pepper, tamari, garlic, shallot, fresh rosemary, avocado aioli (GF/DF/ V)

Head-On Prawns ~ 21

fresh lemon, preserved orange & horseradish aioli, marinated cucumber, grilled watermelon (GF/DF)

"Dirty" Potatoes ~ 12

tri-colored marble potatoes, Von Trapp housemade chorizo, Vermont cheese, green goddess dressing (GF)

Bread Basket ~ 8

Chef's Portuguese bread, Vermont Creamery sea salt cultured butter (V)

BAR FARE

Rumble's Chicken Wings ~ 17

carrot & celery, blue cheese dressing or buttermilk-dill, choice of cider barbeque, Buffalo or Rumble's dry rub (GF)

Gaylord Farm Beef Burger ~ 17

Housemade Black Bean Burger ~ 15

Cabot cheddar, Rumble's sauce, LTO, Chef Vanessa's pickles, house fries

sub: sweet potato fries or garlic parmesan fries ~ 2
side salad ~ 2

add: bacon ~ 2

KIDS' MENU

Steak 'n Fries ~ 14

5oz grilled bistro steak, house fries, seasonal vegetables

Grilled Chicken ~ 12

5oz chicken breast, smashed potatoes, seasonal vegetables

sub: house fries

Kids Burger ~ 12

4oz burger, Cabot cheddar cheese, house fries

Kids' Pasta ~ 10

house made red sauce, seasonal vegetables, salad

sub: house fries

SOUP N' SALADS

Vermont Corn Chowder ~ 9 (cup) / 11 (bowl)

corn relish, grilled zucchini, Castleton multi-seed rye crackers

add: bacon or house chorizo ~ 2

Rumbles Greens 12

mixed greens, homemade farmers cheese, native cucumbers, local tomatoes, red onion, marinated olives, shaved radish, green goddess dressing

Fried Goat Cheese Salad 14

butter lettuce, Vermont Creamery Chevre, black mission figs, grilled peaches, watermelon, fresh mint, preserved lemon vinaigrette

Steak Salad ~ 19

5oz grilled steak, seasonal mixed greens, fresh tomatoes, carrots, radish, Grafton cheddar cheese, buttermilk-dill dressing, house fries

add: head-on prawns ~ 11 | marinated steak ~ 9
grilled chicken ~ 7 | citrus tofu ~ 4

ENTRÉES

Grilled Chicken Leg ~ 27

local chicken, apricot sherry glaze, bistro bean salad, arugula slaw, local cornbread

Zucchini Pasta ~ 23

lentil pasta, local zucchini, grilled summer squash, tomatoes, pistou, charred corn, toasted pine nuts, citrus marinated tofu (GF/DF/V/VG)

add: head-on prawns ~ 11 | marinated steak ~ 9 | arctic char ~ 8
grilled chicken ~ 7

Herb Crusted Cauliflower "Steak" ~ 24

cannellini beans, crisp garlic, haricot vert, roasted tomato, eggplant puree (DF/V/VG)

Grilled Rack of Lamb ~ 39

Burgundy-spiced, minted pea puree, Portuguese potatoes, charred leeks, marinated oven dried tomatoes

Gaylord Farmers' Cut ~ Market Price

rotating selection of beef or pork, marinated and grilled, black garlic butter, seasonal roasted mushrooms, grilled asparagus, smashed marble potatoes

Cedar Plank Arctic Char ~ 29

spring onion soubise, charred orange & fennel salad, grilled radicchio, toasted couscous



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.



**FOR THE
PLANET**
MEMBER