



WINES BY THE GLASS

Sparkling

Mionetto, Brut, Prosecco, Italy NV 187 ml | 12

White

Bella Italia Pinot Grigio, Italy | 10

Chateau St. Michelle Sauvignon Blanc, Washington | 10

Fess Parker Chardonnay, California | 13

SIMI Chardonnay, California | 15

Snoqualmie Riesling, Washington | 10

Rosé

Chateau Montaud, Cotes de Provence, France | 10

Red

Rascal Pinot Noir, Oregon | 10

J Lohr Falcon's Perch Pinot Noir, California | 12

Il Rocolo Sangiovese, Italy | 10

Tintonegro Malbec, Argentina | 10

Red Diamond Merlot, Washington | 9

Fess Parker Frontier Red Blend, California | 10

J Lohr 7 Oaks Cabernet Sauvignon, California | 13

Chateau St Michelle Cabernet Sauvignon, Washington | 14

COCKTAILS

Maple, Bacon & Rye | 15

*Whistle Pig's Piggy Back Rye, Vermont maple simple syrup,
bitters, crispy bacon
upgrade to Whistle Pig 10 year | 5*

Orchard Margarita | 14

Papilio, fresh lime, apple cider, sour mix, cinnamon-sugar rim

Pear 75 | 13

Barr Hill Gin, pear syrup, fresh lemon, prosecco

Cranberry Mule | 12

*Green Mountain Organic Vodka, muddled cranberries, limes,
ginger beer, cranberry juice*

Vermont Mudslide | 14

*Perc Coffee Liqueur, Smuggler's Notch Maple Cream Liqueur,
SILO vodka, chocolate drizzle*

Raspberry Ginger Sangria | 12

*Malbec, Domaine de Canton ginger liqueur, raspberry coulis,
citrus fruit, sparkling soda*



APPETIZERS

Soup of the Day | 6

Baked French Onion Soup Crock | 10
cheese gratinee

Grilled Bacon Slab | 13
maple gastrique

Prosciutto Croquette | 10
sweet and sour sauce

Bang Island Maine Mussels | 12
braised fennel, onion, garlic, pernod, garlic croutons

Mediterranean Baked Feta | 12
baked feta block, greek olives, grape tomato, dates, fresh rosemary, parsley, thyme, garlic and olive oil, served with ciabatta bread

Prime Rib Egg Rolls | 12
prime rib, glass noodles, cabbage, carrots, onion, ginger soy dipping sauce

RAW BAR

Oysters on the Half Shell
1/2 Dozen | 18 Dozen | 34
cocktail sauce, mignonette sauce

Shrimp Cocktail | 16

Sesame Seared Ahi Tuna | 12
white miso ginger ponzu

SALADS

Classic Wedge | 9
iceburg, tomatoes, chopped egg, house cured bacon, bleu cheese dressing

Caesar | 9
crispy romaine lettuce with house made croutons and Caesar dressing, topped with parmesan cheese add anchovies | 3

Roasted Beets | 12
whipped herb ricotta, balsamic, olive oil

House Salad | 9
mixed greens, tomato, cucumber

Winter Salad | 9
arugula, Vermont chevre, pomegranate, toasted walnuts, lemon vinaigrette

ADD TO SALAD

Hanger Steak | 12 Salmon | 11
Chilled Shrimp | 12 Chicken | 8

SIDES

Macaroni and Cheese | 11
Vermont spatzel, creamy bechamel cheddar blend, toasted crumbs

Cauliflower Au Gratin | 9

Fried Asparagus | 9

Sherried Mushrooms | 8

Sweet Potato Fries | 8
maple mustard dressing

The Department of Health requires us to inform you "Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."

20% gratuity will be added to parties of 6 or more, and any size party requesting separate checks.



— PUB & COMFORT —

Char-Grilled Vermont Wagyu Burger | 16
topped with Cabot cheddar, lettuce, tomato, onion
substitute bleu cheese | 2
add bacon | 2
caramelized onion | 2

The SS Steakbomb | 16
shaved prime rib, peppers, onions, mushrooms, provolone,
garlic aioli, ciabatta bread

Perfect Pot Roast | 26
braised boneless short rib, mashed potato

Apple Cider-Brined Chicken Breasts | 24
Vermont spatzel, pickled red onions,
apple cider reduction

Ahi Tuna Poke Bowl | 22
ahi tuna tossed with sesame ginger soy sauce,
arugula, avocado, cucumber, pineapple, edamame,
sriracha aioli, forbidden rice

Daily Pasta Special
Chef's inspiration, priced daily

\$20 Tuesday Night Special

Chef's inspiration, ask your server

— SEAFOOD —

Miso Salmon | 24
grilled salmon, pomegranate miso glaze, toasted sesame seeds,
forbidden rice

Baked Cod Loin | 24
captains cut, maple bacon crumb topping

Catch of the day
Market price

— STEAKS & CHOPS —

ROAST PRIME RIB OF BEEF

Wally Cut | 29 Buddy Cut | 39

8oz Filet Mignon | 38
bearnaise

Bone-In Ribeye | 49
28 day dry-aged, 22oz

NY Sirloin | 35
Brandt beef, 12oz

Prime Hanger Steak | 29
Brandt beef, caramelized balsamic red onions,
Middlebury bleu mashed potatoes

Duroc Farms Dry-Aged Pork Chop | 28
chimmichurri spice blend, Vermont spatzel, pickled red onions,
apple, maple mustard dressing

— STEAK UPGRADE —

Seared Shrimp | 12

Caramelized Onions | 8

Cognac Cream Sauce | 5

Bleu Cheese Butter | 5

Truffle Whipped Potatoes | 5

All entrees include choice of baked potato, mashed potato or french fries

WINES BY THE BOTTLE

Chardonnay

	Bottle
Cakebread, Napa Valley, California	85
Joseph Drouhin, Pouilly Fuisse, France	70
Sonoma-Cutrer, Russian River, California	50
Charles Krug, Napa, California	45
Christian Moreau, Chablis, France	45
J Lohr Arroyo Vista, Monterey, California	40
Clos du Bois Reserve, Russian River, California	40

Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	38
J Lohr Flume Crossing, Monterey, California	35
Mohua, Marlborough, New Zealand	32

Other Whites

Santa Margherita Pinot Grigio, Italy	55
Castello Banfi San Angelo Pinot Grigio, Italy	38
Trefethen Dry Riesling, Napa, California	55
Boundary Breaks "Ovid Line North" Riesling, New York	35
Willm Riesling, France	35
Rodney Strong Rose of Pinot Noir, Rose, California	40

Champagne

Dom Perignon Brut, France	375
Veuve Clicquot Brut NV, France	120
Moet et Chandon Imperial Brut NV, France	120
Domaine Chandon, California,	45

Cabernet Sauvignon

A1 Stags Leap "S.L.V.", Napa, California	350
A4 Stags Leap "Fay", Napa Valley, California	250
A7 Silver Oak, Alexander Valley, California	200
A10 Caymus, Napa Valley, California	200
A13 Cakebread, Napa Valley, California	170
A16 BV "Tapestry", Napa Valley, California	160
A19 Owen Roe, Yakima Valley, Washington	150
B1 Jordan, Alexander Valley, California	145
B4 Stags Leap Wine Cellar Artemis, Napa Valley, California	140
B7 Charles Krug "Generations", Napa Valley	130
B10 Mondavi "Maestro", Napa Valley, California	125
B13 Trefethen Estate, Napa Valley, California	125
B16 Mount Veeder, Napa Valley, California	100
B19 Robert Mondavi, Napa Valley, California	80
C1 Chateau St Michelle "Canoe Ridge", Washington	75
C5 BV Napa, Napa Valley, California	75
C8 J Lohr Hilltop, Paso Robles, California	70
C11 Alexander Valley Vineyards, Alexander Valley, California	52
C14 Seven Falls, Wahluke Slope, Washington	50
C18 SIMI, Alexander Valley, California	50

Pinot Noir

	Bottle
D1 Peter Michael "Le Caprice", California	210
D4 Domaine Drouhin Laurene, Willamette Valley, Oregon	150
D7 Patz and Hall, Sonoma Coast, California	90
D10 Fess Parker "Ashley's", Santa Rita Hills, California	90
D13 Domaine Drouhin, Willamette Valley, Oregon	90
D16 Sonoma-Cutrer, Russian River, California	85
D19 Morgan 12 Clones, Santa Lucia Highlands, California	75
E1 Erath Estate, Willamette Valley, Oregon	70
E4 J Lohr "Fog's Reach", Monterey, California	65
E7 Rex Hill, Willamette Valley, Oregon	60
E10 Hook and Ladder, California	58
E13 Charles Krug, Carneros, California	58
E16 Argyle, Willamette Valley, Oregon	55
E19 Fess Parker, Santa Barbera, California	52
F1 Martin Ray, Sonoma Coast, California	50
E4 Rodney Strong, Russian River, California	45

Merlot

F7 Canoe Ridge, Horse Heaven Hills, Washington	60
F10 Sterling, Napa Valley, California	53
F13 J Lohr "Los Osos", Paso Robles, California	40

Other Reds

F16 Peter Michael Red Blend, Knight's Valley, California	250
F19 Rodney Strong Symmetry Meritage, Alexander, CA	120
G1 Renwood "Fiddletown" Zinfandel, Amador, California	55
G4 J Lohr Tower Road Petite Sirah, Paso Robles, California	50
G7 SIMI "Rebel Cask" Red Blend, Sonoma County, California	45
G10 The Cleaver Red Blend, California	40

Wordly Reds

G13 Siesta Malbec, Argentina	70
G16 The Chocolate Block Red Blend, South Africa	65
G19 Marques de Caceres Reserva Rioja, Spain	42
H1 Michel Torino "Don David" Malbec, Argentina	40
H4 Trivento Amador Sur Malbec, Argentina	36

Italian and French

H7 Antinori Tignanello Toscana, Italy	250
H10 Caparzo Brunello di Montalcino, Italy	100
H13 Perrin "Les Sinards" Chateauneuf-du-Pape, France	90
H16 Ruffino "Ducale Oro" Chianti Classico, Italy	90
H19 Terre del Barolo Barolo, Italy	60
I1 Antinori "Peppoli" Chianti Classico, Italy	58
I4 Banfi "Belnero" Red Blend, Italy	50
I7 Famille Perrin "Vinsobres", France	45
I10 Borgo Scopeto Chianti Classico, Italy	40