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## SMALL PLATES

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HOUSE SALAD -6-  
Baby Greens with a Maple Balsamic Vinaigrette

CAPRESE SALAD -11-  
Fresh Mozzarella & Basil with Heirloom Tomatoes

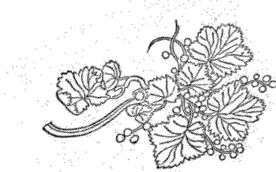
POLENTA CAKE -9-  
with Vermont Farms Goat Cheese & Caramelized Onions

CARROT & GINGER SOUP -8-  
with Crème Fresca

GORGONZOLA CHEESECAKE -8-  
with Fresh Pesto and Extra Virgin Olive Oil

STUFFED MUSHROOM -10-  
filled with Spinach, Artichokes, and Ground Beef topped  
with Red Sauce and Asiago Cheese

MAINE CRAB CAKES -12-  
with a Spicy Remoulade



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## MAIN PLATES

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GRILLED SIRLOIN BURGER -16-  
with Aged Cheddar Cheese, Lettuce & Tomato on a  
Toasted Brioche Bun with French Fries

PANKO FRIED COD -23-  
with a spicy Remoulade

GRILLED VENISON & VEGETABLE KABOB -27-  
with Basmati Rice

PAN SEARED DUCK -26-  
with a Pomegranate Demi-Glace

NY STRIP STEAK -28-  
with Sea Salt Herb Rub & Baby Red Potatoes

PASTA PRIMAVERA -21-  
with Fresh Basil & Pomodoro Sauce

CHICKEN CAESAR SALAD -16-  
Classic Caesar Topped with Grilled Chicken Breast

ASIAGO CRUSTED CHICKEN BREAST -22-  
with Artichoke Hearts & Mushrooms in a Marsala Sauce

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## DESSERTS

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FOUR LAYER CHOCOLATE STOUT CAKE WITH ESPRESSO CREAM -8-

BLOOD ORANGE SORBET -7-

NEW YORK STYLE CHEESECAKE STRAWBERRY TOPPING -8-

TIRAMISU -8-

*The State of Vermont would like us to tell you consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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## DRAFT BEER

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12 OUNCE \$5.00 ~ 16 OUNCE \$7.00

BROWN'S PILSNER  
BROWN'S OATMEAL STOUT

SWITCHBACK KARSTEN LAGER

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## BEER & CIDER

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CITIZEN CIDER \$7.00

LIAMBRU TASTY~NOT NICE BARB DOUBLE IPA \$7.00

BROWN'S CHERRY RAZZ AMBER ALE \$7.00

BROWN'S KRÜSH GOLDEN LAGER \$7.00

LONG TRAIL DOUBLE IPA \$7.00

LONG TRAIL ALE \$6.00

SWITCHBACK DAMPF PUNK \$5.00

14<sup>TH</sup> STAR TRIBUTE DOUBLE IPA \$7.00

GUINNESS STOUT \$7.00

STELLA ARTOIS \$6.00

COORS LIGHT \$6.00

BUCKLER NON-ALCOHOLIC \$5.00

MIKES HARD CRANBERRY LEMONADE \$6.00

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## WINE

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	Glass	Bottle
PINOT GRIGIO, CAVALIERE D'ORO , ITALY	8.00	32.00
SAUVIGNON BLANC, 2 COPAS, CHILE	7.00	28.00
RIESLING, BOUNDARY BREAKS, FINGER LAKES. NY	10.00	40.00
VINO VERDE, PORTUGAL	10.00	40.00
TIAMO PROSECCO, ITALY	10.00	
CABERNET SAUVIGNON, ALBERTONI, CALIFORNIA	7.50	30.00
PINOT NOIR, YULPA, CALIFORNIA	7.50	30.00
MALBEC, TILLA, ARGENTINA	7.50	30.00

*\*Extended Wine List available, please ask for additional selections\**

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## COCKTAILS

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BARR HILL CLASSIC GIN & TONIC

*\$10.00*

SILO LAVENDER COSMO

*Silo Lavender Vodka, Triple Sec, Lime & Cranberry*

*Juice*

*\$13.00*

SILO CUCCUMBER LIME PUNCH

*\$12.00*

LAVENDER LEMONADE

*Silo Lavender Vodka & Lemonade*

*\$10.00*