

MOUNTAIN TOP INN & RESORT LUNCH MENU

STARTERS

- TRUFFLE FRIES** Parmesan Cheese, Truffle Aioli **9**
- PRETZEL & BEER CHEESE** Soft Bavarian Pretzel & House made Vermont Craft Beer Cheese **8**
- FRENCH ONION SOUP** Crostini & Browned Cheese **12**
- CHILI** Classic Beef & Bean, Chive Crème & Creamed Corn **14** [GF]
- FLATBREAD** Chef's Daily Inspiration **12**
- CRAWFISH TAILS** Buttermilk Soaked, Cajun Flour Dusting & Fried Chipotle Lime Aioli **14**

GREENS

Add To Any Salad: : Chicken \$5 : Steak or Salmon \$8 : Scallops \$10

- HOUSE SALAD** Farmer's Mixed Greens, Shaved Carrot, Grape Tomato, European Cucumber, Choice of Dressing **8** [GF]
- WINTER BLEND** Artisan Greens, Diced Apples, Pecans, Bleu Cheese, Dried Cherries & Honey Whole Grain Mustard Vinaigrette **14** [GF]
- GRILLED CAESAR** Grilled Romaine Hearts, Croutons, Capers, Roasted Garlic, Parmigiano-Reggiano House Dressing **12**
- DRIED FRUIT SALAD** Dried Blueberries, Dried Pomegranate Seeds, Toasted Almonds, MapleBrook Farms Feta Cheese, Pickled Red Onions, Arugula & Spinach Blueberry Pomegranate Vinaigrette **14** [GF]

- WINGS** 8 Chicken Wings, Celery, Vermont Jasper Hill Farm Bayley Hazen Bleu Cheese Dressing **13**
Sauce Choices: Hot • Garlic Parmesan • Maple BBQ • Teriyaki

— SANDWICHES —

Served with Kettle Chips

- CLASSIC GRILLED CHEESE** VT Cabot Cheddar, Sourdough Bread (add tomato or bacon \$2) **11**
- BLT** Cold Smoked Bacon, Green Leaf, Vine Ripe Tomato, Pesto Aioli, Grilled Multi Grain **12**
- CHICKEN CAESAR WRAP** Grilled Chicken, Romaine, Croutons, Caesar Dressing, Whole Wheat Wrap **13**
- SAUTÉED VEGETABLE WRAP** Oven Roasted Tomato, Arugula, Mushroom & Vermont Creamery Goat Cheese **12**
- SHORT RIB TACOS** Flour Tortillas, Braised Red Cabbage, Cilantro & Smoked Maple Syrup Aioli **14**
- BBQ PORK SANDWICH** Maple BBQ Sauce, Cabot Cheddar & House Slaw, Buttered Bun **14**

— ENTREES —

- PAD THAI** Rice Noodles, Julienne Vegetables, Peanuts, Egg (Add Chicken \$5 : Salmon or Steak \$8 : Scallops \$10) **14** [GF]
- FISH 'N CHIPS** Lightly Breaded Haddock, Tartar Sauce **18**
- MAC 'N CHEESE** Vermont Cheese Blend, Cavatappi **16**

— BURGERS —

A Certified Angus Beef Blend of Porterhouse, Brisket & Chuck. Served on a Grilled Bun with Lettuce, Vine Ripe Tomato, Onion, Pickle, Choice of Hand-Cut Regular or Sweet Potato Fries
Sub Grilled Chicken Breast for any Burger !

- TAVERN BURGER** VT Cabot Cheddar Or Swiss Cheese **14**
- CHITTENDEN BURGER** VT Cabot Cheddar, Fried Egg, Applewood Smoked Bacon **16**
- HIGHLANDS BURGER** Our Bacon Jam, Caramelized Onion, Goat Cheese **16**
- BAYLEY HAZEN BLEU BURGER** VT Jasper Hill Farms Bleu Cheese, Wild Mushrooms, Truffle Aioli **16**
- BLACK BEAN BURGER** House-made with Corn, Oats, Cilantro & Chia Seeds, VT Cabot Cheddar Or Swiss Cheese (Gluten-Free Bun Option) **13**

TOPPINGS \$2 EACH:

- House Specialty Bacon Jam Caramelized Onions Wild Mushrooms Fried Egg Pulled Pork
Cold Smoked Bacon Goat Cheese Bayley Hazen Bleu Cheese Chili

Sorry, no substitutions on specialty burgers

Enjoy!

[GF] Gluten Free

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