

MOUNTAIN TOP INN & RESORT

Summer 2019

SMALL PLATES

Pork Belly Nachos 14

House Fried Corn Tortillas, Grilled Jalapeno, Pico De Gallo, Avocado, Shredded VT Cabot Cheddar, Scallions, Red Cabbage & Chipotle Crème

PEI Mussels 13

Amber Ale, Shallots, Garlic Butter & Toasted Baguette

Blanco Gazpacho 11

Puree of Cucumber, Almond, Greek Yogurt & Heirloom Tomato Grape Slices & Toasted Baguette

Maplebrook Farm Burrata 16 [GF]

Cherry Heirloom Tomatoes, Roasted Corn, Romaine, Avocado & Cilantro Lime Vinaigrette

GREENS

Cold Poached Egg 14 [GF]

Frisée, Cold Smoked Bacon, Cherry Heirloom Tomatoes, Pickled Red Onion & Honey Mustard Vinaigrette
Grilled Baguette

Watermelon & Arugula 14 [GF]

Thin Sliced Serrano Pepper & Blue Ledge Farm's Riley's Coat White Balsamic Vinaigrette

House 9 [GF]

Farmers Greens, Shaved Carrot, Grape Tomato, European Cucumber & Choice Dressing

Grilled Caesar 13

Grilled Romaine Hearts, Capers, Roasted Garlic, Croutons, Parmigiano-Reggiano & House Dressing

STEAKHOUSE CUTS



Choice of Potato: Baked, Fries or Mashed

Choice of Sauce: Bacon Jam & Bleu, Chimichurri, Maître d'Hôtel Butter or Sautéed Mushrooms

RIBEYE	16OZ	GRILLED	32
FILET	8OZ	PAN SEARED	36
BONE IN NY SRTIP	14OZ	GRILLED	40

LARGE PLATES

All Entrees Are Served With Seasonal Vegetables

Vermont Fresh™ Pasta Du Jour Market Price

Ask Your Server About Today's Pasta Preparation

Jumbo Lump Crab Cakes 32

Dressed Greens & Kaniwa • Spicy Rémoûlade

Bacon Wrapped Chicken 29 [GF]

Stuffed with Cream Cheese & Spinach • Mashed Potatoes

**Cooked to order please allow additional time*

Scallops 33

Arugula, Grape Tomato & Citrus Honey Vinaigrette • Italian Farro

Sesame Crusted Tuna 30

Avocado, Sesame Teriyaki, & Crispy Wontons • Ginger Bamboo Rice

Zucchini Noodles 28 [GF]

Grilled Eggplant, Oven Roasted Tomatoes, Arugula, Burrata & Creamy Pesto

— Our Farm Partners —

Jasper Hill, Greensboro Bend VT • Maplebrook, Bennington VT • Cabot, Cabot VT • Vermont Bread & Butter, Shelburne VT
Nickwackett, North Chittenden VT • Thomas Dairy, Rutland VT • Blue Ledge Farm, Leicester VT

Special dietary needs can be met with advance notice. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness; especially in those having certain medical conditions.