

MOUNTAIN TOP INN & RESORT

LUNCH MENU

SUMMER 2019

STARTERS

- TRUFFLE FRIES** Parmesan Cheese, Truffle Mayo **10**
- PRETZEL & BEER CHEESE** Soft Bavarian Pretzel, House made Vermont Craft Beer Cheese **12**
- MAPLEBROOK FARM BURRATA** Cherry Heirloom Tomato, Roasted Corn, Avocado & Cilantro Lime Vinaigrette **16** [GF]
- CHIPS & SALSA** House Fried Corn Tortilla Chips, Pico De Gallo & Guacamole **11**
- LETTUCE WRAPS** Tuna Tartare, Julienne Carrot, Crispy Wonton, Bibb Lettuce, Sesame Teriyaki **14**
- CRAWFISH TAILS** Buttermilk Soaked, Cajun Flour Dusted & Fried, Chipotle Lime Aioli **14**

GREENS

Add To Any Salad: : Chicken \$5 : Steak or Salmon \$8 : Tuna \$9 : Scallops \$10

- HOUSE SALAD** Farmer's Mixed Greens, Shaved Carrot, Grape Tomato, European Cucumber, Choice of Dressing **9** [GF]
- SUMMER BLEND** Artisan Greens, Fresh Berries, Creamy Goat Cheese, Toasted Macadamia Nut & White Balsamic Dressing **14** [GF]
- GRILLED CAESAR** Grilled Romaine Hearts, Croutons, Capers, Roasted Garlic, Parmigiano-Reggiano House Dressing **13**
- STEAK SALAD** Marinated Flank Steak, Bibb Lettuce, Pico De Gallo, Roasted Corn, Shredded VT Cabot Cheddar, Black Beans, Avocado Chimichurri **16** [GF]

- WINGS** 8 Chicken Wings, Celery, 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, bacon or avocado \$2) **12**
- BLT** Cold Smoked Bacon, Green Leaf, Vine Ripe Tomato & Pesto Mayo • Grilled Multi Grain **13**
- BLACKENED SALMON WRAP** Avocado, Roasted Corn, Arugula & Pico De Gallo • Whole Wheat Wrap **15**
- EGGPLANT CAPRESE** Grilled Eggplant, Oven Roasted Tomatoes, Fresh Mozzarella & Pesto • On Ciabatta **12**
- FRENCH DIP** Shaved Prime Rib, Gruyere, Caramelized Onion & Au Jus • On Ciabatta **16**
- CRAWFISH PO BOY** Buttermilk Soaked, Cajun Flour Dusted & Fried • Shredded Lettuce & Remoulade • Buttered Brioche Bun **16**

— ENTREES —

- PAD THAI** Rice Noodles, Julienne Vegetables, Peanuts, Egg (Add Chicken \$5 : Salmon or Steak \$8 : Scallops \$10) **16** [GF]
- FISH 'N CHIPS** Lightly Breaded Haddock, Tartar Sauce **20**
- MAC 'N CHEESE** Vermont Cheese Blend, Cavatappi **18**

— 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
Substitute 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 Mayo **16**
- BLACK BEAN BURGER** House-made with Corn, Oats, Cilantro & Chia Seeds, VT Cabot Cheddar Or Swiss Cheese (Gluten-Free Bun Option) **14**

TOPPINGS \$2 EACH:

- House Specialty Bacon Jam • Caramelized Onions • Wild Mushrooms • Fried Egg • Avocado
Cold Smoked Bacon • Goat Cheese • Bayley Hazen Bleu Cheese • Grilled Jalapeno