

MOUNTAIN TOP INN & RESORT

Fall 2019

SMALL PLATES

French Onion Soup 12

Browned Gruyere & Crostini

Green Curry Mussels 13

Julienne Vegetable, Ginger Curry & Toasted Baguette

Calamari 14

Cajun Flour Dusted & Fried
Spicy Tomato Cream Sauce

Baked Brie 16

Baby Blythedale Brie Wrapped in Puff Pastry
Apple Butter & House Jalapeño Pepper Jelly
Toasted Baguette

GREENS

Harvest Cobb 16 [GF]

Artisan Greens, Roasted Turkey, Cold Smoked Bacon,
Grafton Cheddar, Roasted Butternut Squash,
Hard Boiled Egg & Pepitas
Creamy Cranberry Dressing

Roasted Trio of Beets 14 [GF]

Arugula, Orange Segments & Toasted Pistachio
Tarragon Mustard Dressing

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, Port Wine Demi, Maître d'Hôtel Butter or Sautéed Mushrooms

RIBEYE

16OZ • GRILLED

32

FILET

8OZ • PAN SEARED

36

NY STRIP

14OZ • GRILLED

30

LARGE PLATES

All Entrees Are Served With Seasonal Vegetables

Halibut 34 [GF]

Purple Sticky Rice
Diced Beets & Blood Orange Sherry Vinaigrette

Roasted Chicken 29 [GF]

Root Vegetable Hash
Apricot Glaze

**Cooked to order please allow additional time*

Scallops 33 [GF]

Butternut Squash Puree
Pickled Fennel & Pancetta Crisp

Chickpea Curry 28 [GF]

Ginger Curry Sauce
Julienne Vegetables & Jasmine Rice

— Our Farm Partners —

Jasper Hill, Greensboro Bend VT • Grafton, Grafton VT • Cabot, Cabot VT • Blythedale Farm, Corinth VT • Castleton Cracker, Castleton VT
Nickwackett, North Chittenden VT • Thomas Dairy, Rutland VT • Vermont Shepherd Farm, Westminster VT • Spring Brook Farm, Reading 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.