

MOUNTAIN TOP R E S O R T

SMALL PLATES

Beet & Burrata 16 [GF]

Roasted Golden & Candy Cane Beets,
Maplebrook Farm Burratini, Little Leaf Greens,
Red Onion and Warm Croutons,
Roasted Garlic Herb Dressing

Poutine 14

VT Maplebrook Farm Cheese Curds,
& House Gravy Over Hand-cut Fries

French Onion Soup 12

Browned Gruyere & Crostini

GREENS

Wedge 16 [GF]

Romaine Heart, Cold Smoked Bacon,
Heirloom Tomatoes &
Bayley Hazen Bleu Cheese Dressing

House 10 [GF]

Farmer's Greens, Shaved Carrot,
Grape Tomato, European Cucumber
& Choice of Dressing

Caesar 14

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

LARGE PLATES

All entrees are served with seasonal vegetables

Filet 38 [GF]

Pan Seared 8oz. Filet with Bacon Jam & Bleu Cheese and Vermont Butter Whipped Potatoes

Salmon 30

Pan Seared with Maple Teriyaki Sauce, served with Ginger Jasmine Rice

Chicken Marsala 29

Flour Dusted & Pan Seared served with Vermont Butter Whipped Potatoes

Ribeye 36

Grilled 16oz. Ribeye, Garlic Herbed Butter served with Vermont Butter Whipped Potatoes

Vegetable Rice Bowl 26 [GF / Vegan]

Roasted Vegetables, Jasmine Rice & Cashew Herb Dressing

- Our Farm Partners -

Jasper Hill Farm, Greensboro Bend, VT • Cobb Hill, Hartland, VT • Cabot, Cabot, VT
Nickwackett Farm, North Clarendon, VT • Maplebrook Farm, Bennington, VT

Special dietary needs can be met with advance notice. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness, especially for those having certain medical conditions.

[GF - Gluten Free]