

MOUNTAIN TOP R E S O R T

SMALL PLATES

Baked Brie Wrapped in Puff Pastry, House-made Apple Butter 16

Beet, Bacon & Bleu Flatbread Roasted Beets, Cold Smoked Bacon, Bayley Hazen Bleu Cheese, Arugula, Honey Drizzle 16

French Onion Soup Browned Gruyere & Crostini 12

Wild Mushroom Risotto Cakes Marsala Sauce 14

GREENS

Fruit & Nut 16

Mixed Greens, Dried Berries, Toasted Almonds, Maple Goat Cheese & Blush Vinaigrette [GF]

Autumn Blend 16

Mixed Greens, Roasted Butternut Squash, Dried Cherries, Pepitas,
Goat Cheese Crumbles, Cider Vinaigrette [GF]

House 10

Mixed Greens, Shaved Carrot, Grape Tomato, European Cucumber & Choice of Dressing [GF]

Caesar 14

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

LARGE PLATES

All entrees are served with seasonal vegetables.

Filet 38

Pan Seared 8oz • Bacon Jam & Bleu Cheese • Vermont Butter Whipped Potatoes [GF]

Pork Shoulder 30

Maple Molasses Pork • Braised Red Cabbage • Chive Crème Fraîche
Vermont Butter Whipped Potatoes [GF]

Salmon 30

Pan Seared • Garlic Herb Butter • Butternut Squash & Caramelized Onion Risotto [GF]

Chicken Saltimbocca 29

Prosciutto Wrapped • Fontina Cheese • Vermont Whipped Potato • Browned Butter Sage Sauce [GF]

Ribeye 36

Grilled 16oz Ribeye • Garlic Herbed Butter • Roasted Fingerling Potatoes [GF]

Vermont Fresh™ Ravioli Market Price

Chef's Daily Selection

- 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

[GF - Gluten Free]

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.