

MOUNTAIN TOP RESORT

SMALL PLATES

- Baked Skillet Brie** Maple Caramelized Onion, Sliced Granny Smith Apple, Grilled Baguette 16
- Roasted Parmesan Crusted Brussels Sprouts** Garlic, Parmesan Crisps & Smoked Maple Aioli [GF] 12
- Beet Napoleon** Roasted Red & Golden Beets, VT Chevre, Parmesan Puffs & Port Wine Gastrique 14
- French Onion Soup** Browned Gruyere & Crostini 12
- Wild Mushroom Risotto Cakes** Marsala Sauce [GF] 14

GREENS

- Spinach Salad** 16
Baby Spinach, Red Onion, Mushroom, Cherry Tomato, Warm Bacon Vinaigrette, Fried Egg [GF]
- Winter 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 • Red Wine Demi • VT Butter Whipped Potatoes [GF]
- Beef Short Ribs** 32
Red Wine Braised Boneless Beef Short Ribs • Potatoes Gratin [GF]
- Salmon** 30
Pan Seared • Ginger Honey Glaze • Braised Kale & White Bean [GF]
- Chicken & Apple** 29
Breaded & Fried Chicken Breast • Apple & Pancetta Compote • Cheddar Risotto
- 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.