



"One cannot think well, love well, sleep well, if one has not dined well."











LUNCH • DINNER • MUSIC • WEDDINGS • EVENTS

GRILLED OCTOPUS Mediterranean braised and grilled octopus, blistered tomato puree, mild chili threads, balsamic reduction

BEEF TENDERLOIN SLIDERS tenderloin tips, Bailey Hazen Farm bleu cheese, pickled red onion, brioche bun

LAMB LOLLIPOPS arugula and grapefruit salad, Citizen Cider glaze

SEA SCALLOP CRUDO blood orange, soy pearls, Fresno chili, pickled ramps, black lava salt

BURRATA FLATBREAD arugula pesto, prosciutto, roasted garlic cloves, piquillo peppers, parmesan aioli, Maplebrook Farm burrata cheese CHOPPED SALAD shredded romaine, crispy prosciutto, toasted chickpeas, cucumber, red onion, tomatoes, blue cheese crumbles, honey garlic vinaigrette

SALMON BAHN MI beet cured Ora King salmon, cucumber radish slaw, baby watercress, preserved lemon aioli, grilled baquette

BERKSHIRE PORK TENDERLOIN grilled Berkshire pork, Vermont maple syrup, balsamic reduction, whole grain mustard, roasted garlic mashed potato

SEA SCALLOPS pan roasted scallops, pea tendril salad, roasted parsnip puree, parsley and lemon vinaigrette, baby fingerling potatoes

RACK OF LAMB grilled rack of lamb, summer carrot puree, asparagus and

DUCK BREAST pan roasted duck, spring farro succotash, English peas, warm cherry demi glace

CHICKEN MARSALA all natural Statler chicken breast, wild mushrooms, prosciutto, house marsala reduction

ORA KING SALMON pan roasted salmon, curried cauliflower, red lentils, spring vegetables, basil oil, mild chili threads

PRIME NY STRIP 10 oz

FARMERS BASKET RISOTTO local selection of market fresh vegetables, Maplebrook Farm ricotta cheese, manchego bread crumbs





The Foundry	3
506 On the River Inn	5
Back Behind Restaurant	6
Back Country Cafe	7
Killington Market	7
The Bakery	8
Big Eyes Bakery	9
Birch Ridge Inn	1C
Charity's 1887 Saloon	11
Choices Restaurant & Rotisserie	12
Clear River Tavern	13
Countryman's Pleasure	14
Drewski's On the River	
The Garlic	16
Gracie's Grille	17
iPie Pizzeria & Lounge	18
JAX Food & Games	19
Killington Deli & Marketplace	20

La Tavola	21
Lake Bomoseen Lodge & Taproom	22
Liquid Art Coffeehouse & Eatery	23
Lookout Tavern	24
McGrath's Irish Pub	26
Rosemary's Restaurant	27
Mad Hatter's Scoops	28
Moguls Sports Pub & Restaurant	29
Mountain Merchant	30
Mountain Top Inn & Resort	31
Preston's	32
Red Clover Inn & Restaurant	33
Roots the Restaurant	34
Sugar & Spice	35
Sushi Yoshi	36
Table 24	
Worthy	39

Menus are samples. Prices and selections may vary.

Board of Health warns consuming raw or undercooked food may result in the risk of food borne illness.









www.ontheriverwoodstock.com



The 506 Bistro and Bar serves a seasonal menu featuring Vermont highlights. Open daily for drinks 4 - 11 pm Dinner 5 - 9:30 pm

Live Jazz Piano every Wednesday 6:30 - 9:00 pm

Reservations encouraged Phone: (802) 457-5000

1653 RT4 West Woodstock Rd, Woodstock Vermont BACK BEHIND Restaurant

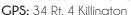
Barbecue Smokehouse

THE BACK BEHIND RESTAURANT

www.backbehind.com

802.422.9907

Hours: Thurs. - Mon. 4 - 9:30 p.m.
Nightly During Holiday Weeks
Lunch on Weekends & Holiday Weeks
Location: Jct. Rt. 4 & 1005 · 1 Mile East of Skyeship.



Tavern Menu

Vegetarian Offerings









Appetizers

Shrimp Cocktail
House Smoked Salmon Plate
House Smoked Rainbow Trout Filet
Pan Seared Escargots Provencal
Baked Tomato Mozzarella Salad with Crostini
Fried Calamari with Marinara or Cocktail Sauce
Homemade Polish Pierogi

From The Shores

Hand Battered Fish n' Chips Sea Scallops ala Meuniere Pecan Encrusted Trout New England Crab Cakes Shrimp Scampi

Children's Menu

Chicken Or Pasta

Chicken Marsala
Chicken Parmesan
Chicken Provencal
Linguine with Homemade Marinara
Fettuccine Primavera
Four Cheese Ravioli

House Specialties

Crispy Roast Duck
Cedar Plank Smoked Salmon
Grilled N.Y. Sirloin
House Ribeye
New Zealand Venison
Smoked Salmon with Fettuccine
Pan Seared Filet Mignon Beef Tips

CEDAR PLANK SMOKED

FEATURING

SEAFOOD AT ITS BEST

Baby Back Ribs St. Louis Ribs
Boneless Beef Short Ribs
Half Chicken Turkey
Back Behind Sampler



We Have It All....

Pulled Pork Beef Brisket
Loin of Pork
Salmon Trout
Combination Platters

HOMEMADE

Beans-Cole Slaw-Fried Pickles-Jalapeño Cornbread-Poppers

PATIO DINING

Full Service

Established - 1974 * Zendzian Family Owned and Operated since 2000 "Killington's Best Kept Secret" - Ski Magazine



HEARTY VT BREAKFAST

BACK COUNTRY CAFE

802.422.4411

One mile from Rt. 4 intersection Weekly specials posted on Facebook







DAILY

BACKCOUNTRY

SPECIALS

BREAKFAST SANDWICHES.

WRAPS AND BURRITOS

MIMOSAS ~ BLOODY MARYS

VT BREWS





FARM FRESH EGGS Served any way you like **OUR FAMOUS 3 EGG OMELETTE**

3 EGGS, SERVED WITH **HOME FRIES & TOAST**

Add: Home-made Corned Beef Hash, VT Sausage/Bacon, Canadian Bacon, Taylor Pork

VERMONT-STYLE FRENCH TOAST & BELGIAN WAFFLE

All Served with Pure Vermont Maple Syrup



TUST A SAMPLE OF OUR BREAKFAST MENU ...

PANCAKES

Buttermilk or Multigrain WITH ANY COMBINATION of Blueberries, Strawberries, Bananas, Cranberry Walnut, Coconut Almond, and even Peanut Butter & Chocolate Chip

TAKEOUT AVAILABLE

LOCAL VT COFFEE & HOT SAUCES

VT MAPLE **SYRUP** (PAPA JOHN'S SUGAR SHACK)

killington Killington's On-Mountain **Grocery Store For Over 30 Years** www.killingtonmarket.com

KILLINGTON MARKET

www.killingtonmarket.com

802.422.7736 | 802.422.7594 (deli / catering)

Hours: Open Daily 6:30 a.m. - 9:30 p.m. Location: 2023 Killinaton Road, Killinaton (2miles up)

- Prices and menu selections may vary -

ATM f









BREAKFAST, LUNCH & DINNER to-GO

Breakfast

Breakfast Plate w/3 eggs, bacon, and toast Egg Sandwiches & Breakfast **Burritos**

Assorted Bagels with butter or cream cheese, fresh-baked pastries, Coffee Cakes & Donuts,

Always Fresh Fruit Salad from the Deli

Green Mountain Coffee



Home-made **SOUPS** Daily fresh HOT PANINI SPECIALTY SANDWICHES Roast Chicken with sides

Lunch Specials

Anaus Beef Stew-Chili-Macn-VT Cheese Grilled Angus Burgers~Franks w/special toppings

Salads

Garden, Chef, Buffalo, Caesar, Mozzarella & Tomato Basil, Chicken, Tuna, and Egg

Pizza By The

Slice Call ahead for whole pies

MOUNTAIN GROCERY

Fresh Meat, Produce & Local Dairy Wine, Beer: VT Craft Brews • VT Products & Cheeses

.

Chef's Choices

(served all day) Pot Roast, Chicken Parm, Stir Fry Three Cheese Lasagna, Chicken Pot Pies Burritos (Carnitas/Chicken) Roast Turkey Dinner Friday

Best Selection of CRAFT BEERS

Sandwich

Chicken Ranch Chicken Tenders, Bacon, American Cheese, Lettuce, Tomato and Ranch Dressing in Choice of Wrap or Toasted Sub Roll

Philly Steak Beast Steak, Pepperoni, Peppers, Onions, Mushrooms and American Cheese in a Toasted Sub Roll

Meatball Sub Pork and Beef Meatballs with Parmesan and Provolone Cheese with Homemade Marinara in a Toasted Sub Roll

Chicken Parmesan Italian Seasoned Chicken Filets, Homemade Marinara with Parmesan and Provolone Cheese

on a Toasted Sub Roll

Classic Reuben Corned Beef or Pastrami, Sauerkraut, Thousand Island Dressing and Swiss Cheese on Grilled Marble Rye or a Toasted

Turkey Club Turkey Breast, Bacon, Cheddar Cheese, Lettuce, Tomato, and Mayonnaise on Choice of Bread or Sub Roll

Harvest Wrap Oven Roasted Vegetables Tossed in a Balsamic Vinaigrette with VT Chevre Goat Cheese

and many more!



802.775.3220

www.thebakeryrutland.com 122 West St., Rutland

Breakfast and Lunch Made From Fresh, Local Ingredients

BREAKFAST

Bagel or English Muffin

w/ cream cheese or peanut butter

w/ egg and cheese

w/ egg, cheese and veggies

w/egg cheese and meat

w/ egg cheese and sausage

SALADS

Kale Salad

Kale, crouton, Parmesan, Caesar dressing, sun dried tomato pesto

Quinoa Salad

Toasted quinoa, marinated olives, roasted red peppers, red onion, Maple Brook Farm mozzarella, spinach, & red wine vinaigrette

Tabouli Salad

Cucumber, tomato, onion, romaine hearts, parsley & lime vinaigrette

Garden Salad

Mixed greens & vegetable with balsamic vinaigrette

SANDWICHES

Turkey

GMS turkey with kale, pesto, cheddar, greens, tomato-balsamic jam, toasted sour white

Pastrami

BRM smokes pastrami, caramelized onions, swiss, mustard sauce, toasted rye

Mushroom

Roasted portobello mushrooms, spinach, roasted red peppers, fresh mozzarella, toasted four seed

Chicken Salad

Chicken salad, tomatoes, greens, toasted whole wheat

Cured Salmon

Pepper jelly cream cheese, pickled onions, greens, toasted wheat bread

Ham

NCS ham, pineapple relish, Swiss cheese, spinach, toasted wheat bread

Braised Pork

Locally raised & braised, blueberry BBQ, apple, cilantro & lime slaw, cheddar, toasted sour white

Sweet Potato

Roasted sweet potato & quinoa cake, pickled onion, greens, roasted red pepper sauce & toasted four seed









HANDCRAFTED BUTTER **CRUST PIES & QUICHE** SPECIAL OCCASION **CAKES** PHOTO CAKES **GLUTEN FREE PRODUCTS**

BIG EYES BAKERY

www.bigeyesbakery.com

802.228.2400

Hours: Tues. - Sat. 8a.m.- 4p.m. Sun. 8a.m.-1p.m.

Location: 126 Main Street, Ludlow















BREAKFAST TREATS

Irish Soda Bread A 100 year old family recipe. We make it year round. Small (24 oz.) / Large (48 oz.)

Muffins:

Blueberry, Morning Glory Doughnut, Chocolate Chip, Lemon Poppyseed, Raspberry Corn and more.

Scones:

Cranberry, Chocolate Almond

Turnovers:

Apple, Blueberry & Cherry

Cinnamon Rolls

Cider Donuts (baked)

BREADS

Snowflake Dinner Rolls

Soft Pretzels

Pulla (Finnish Coffee Bread)

Assorted Breads

OUICHE

Our quiches are made with the same butter crust as our pies.

Plum Tomato & Basil

Bacon

Broccoli

The Hungry Man

The Cowboy

Spinach & Mushroom

The Italian

Sundried Tomato & Feta

Our butter crusts are individually crafted by hand and filled with fresh/frozen fruit. Many of our pies are seasonal; however special orders are always welcome. We offer two sizes: 9 inch, and our individual size (5 inch).

We also make sugar free & gluten free pies upon request.

Apple

Apple Crumb

Blueberry

Peach

Strawberry-Rhubarb

Raspberry-Peach

Raspberry

Pumpkin

Pecan

Ricotta

GLUTEN FREE

We make every effort to accommodate our gluten free customers, please ask about our gluten free offerings.

SAUSAGE ROLLS

A puff pastry with local Sweet Italian Sausage

YUMMY TREATS

Some items are seasonal or special order, call for details.

VT Rugelach

Italian Cookies

Maple Chocolate Chip

Tea Cakes

Cupcakes

Brownies

Houdini Bars

Assorted Cookies

SPECIALTY DESSERTS

Lemon

Cheesecake w/Raspberry Sauce (serves 12-16)

Cheesecake Bites: Raspberry & Maple

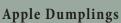
French Macarons

Venetians

Cannoli

Irish Potatoes

Lemon Squares





802-422-4293 www.birchridge.com

Dinner served from 6:00PM
Tuesday thru Saturday
7 nights during fall foliage season
Location: 37 Butler Road
At the Covered Carriageway
on Butler Road at Killington Road, Killington















Specialty: Fresh ingredients prepared to order

Favorite Dishes: Lamb, Venison, Duck, and Inn Made Desserts

Food Type: American with a Continental flair

Chef: Iustin Brown

Owners: Bill Vines and Mary Furlong

Reservations: Accepted

Serving locals and Killington guests since 1998



Good Friends - Great Food - Comfortable Setting

"Totally Delicious - Tastefully Affordable"

Small Plates

Cavendish Quail Duck fat seared, berry coulis, toasted hazelnuts

Peach Gazpacho Brandywine glaze, créme fraîche

Tournedo surf & turf Seared tournedo of beef and sea scallop, roasted garlic mousse

Arugula salad Sliced strawberry, pine nuts, Vermont chèvre, tangerine vinaigrette

Chesapeake crab cake Stone ground mustard, caper remoulade

New England Charcuterie slate selection of house made Pâtés and cured meats

Margherita Tartlet Tuscan tomato sauce, house made mozzarella, garden fresh basil

Mezze platter Grilled pita, marinated mussels, garlic hummus, stuffed grape leave, Mediterranean spices

Entrees

Cast iron ribeye Seared blackened, spice crusted, house made pepper jelly

Twin grilled pork chops Bone-in, maple bourbon glaze

Mediterranean flounder Baked fillet, medley of Mediterranean vegetables, anchovy vinaigrette

Vegetarian Étouffée Pan seared tofu and oyster mushrooms, rich vegetable stew, wild rice pilaf

Roast half duckling Crispy skin, citrus spiced marmalade

Lamb shank Barbacoa Slow braised with flavorful chillis and spices, grill finished, fresh cilantro

Cuban roasted rock hen Fresh herb and aromatic marinade, stuffed with vegetables

Stuffed sweet potato waffle Crispy falafel, fried tobacco onions, grape tomato and tzatziki sauce inside spiced sweet potato waffle

Desserts

Swedish Apple Pie served warm with vanilla ice cream

Vanilla Crème Brûlée Mixed berries, hand picked garden fresh mint

Peach parfait Mascarpone sabayon, caramelized peaches, fresh blueberries

Chocolate tart
Semi-sweet chocolate,
candied walnuts,
maple whipped cream

Vegetarian selections always available

Birch Ridge Inn is the home of the "Snow Stake" on killingtonblog.com

This is a Sample Menu For tonights menu with current prices visit www. birchridge.com or call 802.422.4293



Seating available for dinner and functions in the Dining Room and the Great Room Lounge At the Covered Carriageway on Butler Road at Killington Road



ALL TRAILS LEAD TO CHARITY'S

802-422-3800

www.charityskillington.com HOURS THU: 3-9 • FRI & SAT: 3-10

SUN: 12-9

LOCATION: 2194 Killington Rd, Killington





BEGINNINGS

1887 FONDUE hot pot of blended Vermont cheeses served with sausage, fruits, vegetables and breads

PIEROGIS Vermont Fresh Pasta's cheddar pierogies pan fried, served with bacon horseradish dip

FIRECRACKER SHRIMP LETTUCE CUPS firecracker shrimp tossed in coconut red curry and ginger carrot slaw served in Boston Bibb lettuce cups and topped with pineapple salsa

VT MAC N' CHEESE

COLCANNON an Irish twist on a Vermont classic, Vermont cheddar cheese, Vermont Fresh Pasta, garlic mashed potatoes, toasted panko breadcrumbs

BUFFALO CHICKEN roasted chicken, Vermont cheddar and buffalo sauce, tossed with Vermont Fresh Pasta, topped with blue cheese crumbles and toasted panko breadcrumbs

CHARITY'S smoked gouda, Vermont cheddar, Vermont Fresh Pasta, topped with toasted panko breadcrumbs

SOUPS & GREENS

FRENCH ONION SOUP

CHARITY'S HOUSE SALAD Lef Farm's artisanal blend of mixed greens, blue cheese crumbles, grated carrots, cherry tomatoes, cucumbers and shaved red onion, choice of dressing





TACOS

CARNITAS house smoked pork carnitas, shredded lettuce, black beans, chipotle salsa, avocado crema

TUNA chili encrusted black and blue tuna, radish and cabbage slaw, topped with wasabi aioli

CHICKEN smoked pulled chicken, shredded lettuce, roasted jalapeño pineapple salsa

FALAFEL house made falafel, shredded lettuce, tomato, onion, tzatziki

SANDWICHES

THE CHARITY'S WAGYU BURGER

8oz Wagyu beef patty, Vermont cheddar, topped with our famous, horseradish bacon sauce, lettuce, tomato, pickle spear, served on a toasted English muffin

CALI CHICKEN SANDWICH grilled chicken breast, guacamole, vt cheddar, bacon, lettuce, tomato

KILLY CHEESESTEAK our version of the classic Philly with sautéed mushrooms, peppers and onions, Vermont cheddar and American cheese topped with fried jalapeño gfo

SHRIMP PO' BOY beer battered shrimp, Boston Bibb lettuce, tomato, roasted garlic basil aioli, house coleslaw

AND MORE ...





CHEF OWNED

1975 Graduate of Culinary Institute of America

CHOICES RESTAURANT & ROTISSERIE

www.ChoicesRestaurantKillington.com

802.422.4030

Hours: Wed. and Thurs. 5 - 9 p.m. Fri. and Sat. 5 - 10:30 p.m. Sun. 5 - 9 p.m. AIR CONDITIONED

Location: 2820 Killington Road, Killington





















CHOICES A-PLENTY ... OVER 50 MENU ITEMS!

Appetizers

Fried Calamari Bacon Jam Chicken with House Cured Pickles Escargots Bourguignon

Sandwiches

Killington Steak and Cheese Choices Hamburger

Salads

Smoked Salmon & Trout American
Poached Pear & Blue Cheese
Pastas (Available as Appetizer or Entree)
Cajun Chicken with Peppercorn Fettuccine
Fettuccine Alfredo Primavera
Four Cheese Raviolis with Seafood

Entrées

Rack of Lamb Scallops Provencal Rotisserie Sampler

- ALL BAKING DONE ON PREMISES
- A FARM TO TABLE RESTAURANT
- OVER 20 WINES BY THE GLASS
- VEGETARIAN ENTREES AVAILABLE
- ALL ENTREES INCLUDE SOUP OR SALAD, AND TWO SIDES

"The locally favored spot for consistently good unpretentious fare"
-N.Y. Times



To view our full menu, scan here!



CLEAR RIVER INN & TAVERN

www.clearrivertavern.com

802.746.8999

Hours: Mon. - Fri. Open at 3 p.m. Sat- Sun Open at 11:30a.m. Serving Food Until 10 p.m. Daily Location: 2640 Rt. 100, Pittsfield















STARTERS AND SIDES

CHICKEN WINGS

Crispy fried wings with your choice of hot sauce, Jack Daniel's BBQ, salt & pepper, teriyaki or Old Bay seasoning

BREADED CALAMARI

Lightly fried and accompanied with zesty banana peppers and a side of marinara for a perfect marriage of tastes. Great for sharing!

SUPREME NACHOS

Housemade white corn tortilla chips topped with refried beans, cheese, jalapeños, olives, tomatoes, lettuce, red onions, salsa, sour cream and guacamole

MAC AND CHEESE

A piping hot crock of macaroni with our creamy cheese sauce *Add ham or roasted jalapeños for extra kick

FRIED PICKLES Crispy dill pickle straws, deep fried, served with dipping sauce

SPECIALTY BURGERS - OUR STAFF FAVORITES

THE WILD WHALENBURGER

Fresh made ground beef patty topped with roasted jalapeño, sautéed onion and cheddar on a toasted brioche bun

PAM'S JAM

Our 8 oz burger topped with housemade bacon jam, bleu cheese and our kickin' maple sriracha mayo

THE DOUGIE

Have our 8 oz burger topped with thinly sliced corned beef, melted swiss cheese and Churchill Russian dressing.
Is it a reuben or a burger? You decide.



PIZZA

Choose a 16" large or a 10" small hand tossed pizza

FOUR CHEESE

Mozzarella, provolone, parmesan and peccorino cheese with marinara

MEAT LOVERS

Smothered with pepperoni, meatball, sausage & ham

SHRIMP SCAMPI

White pie with tender shrimp sautéed in garlic and olive oil

WHITE

Olive oil, roasted garlic and roasted red peppers, spinach and mozzarella

DAILY SPECIALS

TUES. Ramen Noodles and \$5 Drafts

WED. BBQ Rib Dinner

THUR. Fresh Italian Dishes

FRI. Prime Rib

*Stop in to see our full menu with a selection of salads, daily specials, and our Tuesday Ramen Noodle Night menu.

SALADS

SPINACH SALAD

Baby spinach, goat cheese, red onion, candied walnuts and sliced red apples tossed with our housemade maple balsamic

FOR 'BEETS' SAKE

Fresh marinated beet salad with onion, basil and oregano in a light vinaigrette

GARDEN SIDE SALAD

A small portion of mixed greens and fresh veggies; the perfect compliment to a sandwich or entree

ROCK THE HOUSE SALAD

Fresh mixed greens, carrots, zucchini, cherry tomatoes, cheddar cheese and sliced egg with your choice of dressing

CHEF SALAD

"Rock the Chef" salad-add turkey & ham to our house salad with your favorite dressing on the side

ENTRÉES

NY STRIP STEAK

Grilled 12oz NY Strip with a roasted red pepper and roasted garlic demi sauce

GRILLED RIBEYE WITH CHIMICHURRI SAUCE

An Argentinian take on our thick cut 16oz ribeye with a garlic and parsley sauce straight off the Pampas

PAN SEARED ATLANTIC SALMON

Fresh Atlantic salmon lightly pan seared with an orange marmalade glaze and grated horseradish

CHICKEN CHIMICHANGA

Shredded chicken mixed with beans, peppers & onions, wrapped in a flour tortilla and baked for the perfect crispy shell



802.773.7141 COUNTRYMANSPLEASURE.COM

HOURS: THURS - SAT 5-9 P.M.
SUN 10 A.M.-3 P.M.
63 TOWNLINE ROAD, MENDON















EXPERIENCE THE OLD WORLD

With an authentic, Old-World ambience, Countryman's Pleasure has been attracting foodies from all over since before they were called foodies. Now under new ownership, our charming country farmhouse dining rooms have been refreshed while maintaining our cozy, fine dining experience.

We continue the tradition of exceptional European cuisine with a menu that features locally-sourced Beef Tenderloin Sauerbraten, Pan Roasted Duck Breast, and Chicken Cordon Bleu, as well as uniquely inspired chef specials. Our menu includes fresh ideas for lighter Continental dishes to compliment the traditional Austrian and German selections we are known for.

So, if you live near or far, and want to share an evening of great food and drink in an elegant atmosphere - come to Countryman's Pleasure in Rutland.



ROASTED BEET & WILD MUSHROOM SALAD \$8

WITH BABY KALE, ARUGULA, QUINOA & SHERRY VINAIGRETTE

BRATWURST W/ PEPPERS & ONIONS \$13

WITH HOUSE MADE SAUERKAUT

ALASKAN KING CRAB CAKE \$15

OVER BABY GREENS WITH SWEET PEPPER DRESSING

SAUERBRATEN GERMAN "POT ROAST" \$24

WITH RED CABBAGE. HOUSE MADE SAUERKRAUT & SPAETZLE

PAN ROASTED DUCK \$24

WITH CABERNET BUTTER SAUCE

VEAL SCHNITZEL \$30

VEAL CUTLET WITH CRAB & HOLLANDAISE

NY STRIP STEAK \$28

WITH ROASTED SHALLOT BUTTER

ROASTED VEGETABLE SPAETZLE \$20

WITH BUTTERNUT SQUASH, PARSNIPS, CARROTS & CIOPPOLLINI ONIONS

APPLE STRUDEL \$9

WITH FRESH VERMONT APPLES & SPICES BAKED IN A THIN GLAZED PASTRY

MULLED CIDER CREME BRULEE \$8

WITH FRESH LOCAL CREME & A TOUCH OF CINNAMON



COUNTRYMAN'S PLEASURE IS THE PERFECT SETTING FOR A MEMORABLE DINNER. IT WOULD ALSO BE OUR PLEASURE TO HOST YOUR BUSINESS MEETING, FAMILY PARTY, OR OTHER SPECIAL EVENT.



DREWSKI'S ON THE RIVER

www.drewskisontheriver.com

802.422.3816

Open: Thurs. - Mon. Hours: 7 a.m. - 2 p.m.

Seasonal hours subject to change, call or check website Location: 586 Rt. 4, Bridgewater Corners









SERVING WORLD FAMOUS BREAKFAST AND LUNCH FOR OVER 30 YEARS!

(Formerly Blanche and Bill's Pancake House)









OMELETS - \$7.25

Two Eggs, Choice of Cheese, ½ Side of Home Fries, and Toast. Add Meats and Veggies - \$.75 each:

SKILLETS - \$8.95

Home Fries Sautéed with your choice of any 3 items (Meat, Vegetable and/or Cheese). Served with Two Eggs On Top, and Toast Extra Items for \$.50 each.

EGGS, HOME FRIES, and MORE...

PANCAKES, FRENCH TOAST, and WAFFLES

ROAD HOUSE HASH - \$8.95

Our Famous Hash (Choose from list below) with Two Eggs and Toast. Our Hash is Made with Fresh Potatoes, Sweet Peppers, Red Onions and special House Seasonings!

Corned Beef Brisket Bri Kielbasa Sausage S Veggie Hick

Breakfast Sausage Smoked Bacon Hickory Smoked Ham

FRITTATA - \$8.50

3 EGGS BAKED IN A CAST IRON SKILLET, with ANY MEAT, VEG, AND CHEESE COMBO! SERVED WITH TOAST

BISCUITS AND GRAVY - \$6.50. ADD TWO EGGS - \$7.95

Hand Made Biscuits (two squares) with Traditional Sausage Gravy

MEATS and VEGETABLES:

Ham, Bacon, Sausage, Corned Beef Brisket, Kielbasa Sausage, Bell Peppers, Onions, Mushrooms, Spinach, Zucchini or Tomatoes. Additional Seasonal Vegetables Will Vary!

Drewski's Favorite Omelets!

THE KITCHEN SINK - \$10.95

Ham, Bacon, Sausage, Corned Beef Brisket, Onions, Peppers, Zucchini, Spinach, Mushrooms and Tomatoes

THE MEAT LOVER'S - \$9.95

Sausage, Bacon, Ham, Corned Beef Brisket and Kielbasa Sausage

THE VEGGIE - \$8.95

Zucchini, Bell Peppers, Onions, Mushrooms, Potatoes and Spinach

BURGERS - \$8.75

We Grind Our Beef Fresh In House!!

Burgers are a 6 ounce Patty Served With Your Choice of House Spread, Mayonnaise, Mustard, Relish, Lettuce, Drewskis Slaw, Tomato, Onion, Pickles, Jalapeños, Spinach, Bell Peppers, Mushrooms or Grilled Onions.

SPECIALTY BURGERS - \$9.75

MIGHTY LONG TRAIL

Corned Beef Brisket, Swiss Cheese, B&B's Slaw, Grilled Onions and House Spread

THE LEVEL 10

Jalapeños, Pepper Jack Cheese, Lettuce, Red Onions, Caramelized Onions and Saracha Spread

Southern Fried Chicken Sandwich \$8.95

Pork Cutlet Sandwich \$8.95

Falafel Burger \$8.95

Turkey Club Sandwich - \$8.95

Roast Pork Dip Sandwich - \$8.95

Corned Beef on Rye - \$9.25

Drewski's BLT - \$8.25



THE GARLIC

www.thegarlicvermont.net 802.422.5055

Hours: Sun. - Thurs. 5 - 10 p.m. Fri. & Sat. 4 - 10 p.m. Location: 1724 Killington Road, Killington







HAPPY HOUR

Food specials daily with "2 for 1" Tapas until 6 p.m.

LADIES' NIGHT

Ladies ~ plan to join us every
Tuesday for half priced food items
at the bar.

MARTINIS & TAPAS

Much more than a snack, tapas are a way of life! Enjoy your tapas with a specialty martini.

APPETIZERS

Tomato Basil Bruschetta

Fresh diced tomatoes, basil and garlic served with crostinis topped with shaved Pecorino Romano cheese The Harlot's Cheese

Hand breaded, deep fried mozzarella, served with puttanesca sauce

Clams Bianco

Clams steamed with white wine and butter, garlic and red

Herbed Sicilian Lamb

Three tender, seasoned, savory lollipops of lamb, grilled to perfection and served with our housemade blueberry sauce and goat cheese ~ Market Price *due to a short supply lamb pricing has increased dramatically

~ we apologize Garlic Mussels

Steamed in white wine and sambuca, garlic and herbs Classic Caprese

Vine-ripened tomatoes, fresh mozzarella and basil finished with cracked black pepper and sweet balsamic

dressing IL FORNO ("THE OVEN")

Artichoke Dip Appetizer

Creamy five cheese and artichoke dip oven roasted and served with crostini

Black Angus New York Strip Steak

"Best in Town" 16 oz certified Black Angus beef wet aged and well marbled steak fire grilled to your preference served with fire roasted tomato and potato

Garlic Rack of Lamb

Garlic marinated char-grilled rack of lamb topped with garlic herb butter served with fire roasted tomato and notato

* due to short supply lamb pricing has increased dramatically ~ we apologize

Salmon

Hand cut filet roasted on a cedar plank served with fire roasted tomato and potato

Grilled Ahi Tuna

Center cut ahi tuna steak grilled to temperature and topped with a mixed olive tapenade, served with a fire roasted tomato and potato

ENTRÉES

Mediterranean Pasta

Kalamata olives, sun-dried tomatoes and baby spinach sauteed with garlic and fresh herbs in a light lemon rosemary sauce served over penne pasta

Sienna Pasta

Fresh spinach, roasted red peppers and goat cheese tossed with penne pasta in a light creamy sauce finished with toasted pine nuts

Wild Mushroom Pasta

Imported portabella & wild mushrooms, extra virgin olive oil, scallions, garlic, and romano cheese tossed with linguini pasta

Pasta Puttanesca

Our house specialty sauce - spicy, chunky, tomatoes with imported olives and capers, served over linguini ...add meatballs

Shrimp and Scallop Scampi

Fresh sea scallops and shrimp sautéed in a traditional scampi sauce of white wine and garlic herb butter sauce served over linguini

Linguini & Clams

Littleneck clams sautéed in a light garlic herb sauce with diced tomatoes and a touch of red chili peppers served over linguini

Chicken Alfredo

Sautéed julienne chicken breast tossed with linguini in a homemade creamy Parmesan sauce

Pollo Marsala

Medallions of chicken sautéed with shallots and mushrooms in a classic Marsala wine sauce served with a fire roasted tomato and potato

Chicken Bruschetta

Pan seared chicken breast topped with our house made tomato bruschetta and mozzarella, and baked to perfection. Served on a bed of linguini marinara

Scallops Fra Diavolo

Pan seared sea scallops sauteed with garlic, fresh herbs and hot cherry peppers in a spicy tomato broth served over linguini

Penne alla Vodka

Our housemade tomato cream sauce simmered with a touch of vodka, basil, and crushed chilies tossed with penne pasta and grated Pecorino Romano cheese

Chicken Piccata

Medallions of chicken sauteed with garlic, capers and lemon in a light white wine sauce tossed with linguini and a touch of freshly grated Pecorino Romano cheese

SIDES AND SALADS

"Il Forno" Roasted Tomato

A tasty Parmesan topped II Forno roasted tomato
Spinach Italiano

Fresh, tender baby spinach sauteed in garlic and olive oil with a hint of lemon

Caesar Salad

Crisp romaine hearts, seasoned croutons, and imported pecorino romano cheese, tossed in our housemade Caesar dressing, please request anchovies

The Garlic House Salad

Mixed baby greens, imported olives, tomatoes, cucumbers, spicy cherry and pepperoncini peppers and imported Pecorino Romano cheese

Side Salad

Mixed baby greens, Roma tomatoes, cucumbers, and grated carrots

The Grant Salad

Mixed greens tossed with a sweet balsamic vinaigrette topped with sliced pears, candied walnuts and gorgonzola cheese

CHILDREN'S MENU

Design Your Own Pasta

your choice of linguini or penne with butter, marinara or puttanesca sauce

- ...add meatballs
- ...add chicken
- ...add shrimp
- ...substitute Alfredo sauce

Chicken Fingers

Boneless, deep fried chicken fingers served with French fries

- Outdoor Dining Available -

GRACIE'S GRILLE

CLUB HOUSE FOOD AND SPIRITS

Enjoy the best burgers in town on our patio with spectacular views of the course and the Green Mountains!

PUBLIC WELCOME

www.gmngc.com/golf-course

802.422.4653

Hours: Mon. - Thurs. 9 a.m. - 6 p.m. Fri. 8 a.m. - 6 p.m. Sat./Sun. 8 a.m. - 7p.m. Location: 476 Barrows Towne Road. Killington











BREAKFAST TIL NOON

EGG(2) SANDWICH WITH CHEESE

Choose: Bacon or sausage. \$6 Steak & Eggs w cheese. \$8

BURGERS-N-CHIPS

MASTER BURGER. AMAZING 10oz. Angus beef w short rib grilled w creamy Vermont Cheddar Cheese and served on a delicious bun. Bacon? \$12

JUNIOR CHAMPION BURGER. 6 ounces of Angus beef, lettuce, tomato and melted cheese. \$10

DOGS AND BRATS

DOUBLE BOGEY DOG DEAL Two hot dogs w chips. \$9

SWITCHBRAT BLT BRATS MADE WITH SWITCHBACK ALE.

Brats w lettuce, tomato and cheese on a sub and homeade bacon sauerkraut. \$10

SINGLE DOG. \$5

SIDE BETS

FRIES. \$6 (SUB \$4) ONION RINGS. \$6

DELICIOUS SOUTHERN STYLE CHICKEN TENDERS AND FRIES. \$10

Tossed with one: Maple Sriracha, Habanero Sweet or Garlic Parm



SANDY'S & SALADS

GRILLED CHEESE WITH TOMATO. \$10

BLT

Freshly cooked bacon, lettuce and tomato. \$10

PHILLY CHEESE STEAK

A classic with shaved steak, grilled green peppers, onions and melted cheese on a sub. \$11

CHILI PINEAPPLE JERK GRILLED CHICKEN Marinated chicken grilled with sweet Jerk Chili sauce and topped with pineapple on a roll. \$10

TURKEY, BACON, CHEESE AND APPLE SLICES ON A SPINACH WRAP with Sriracha. \$11

PEBBLE BEACH SOFT SHELL BEEF TACOS Shaved beef, cheese with our sweet and spicy chili sauce. \$10

SPINACH AND MIXED GREENS SALAD w homemade maple balsamic dressing. \$9 Add chicken or steak. \$5

LOBSTA:

** LOBSTER ROLL \$20

Amazing fresh lobster made New England Style in a hearty New England Lobster roll!

SANDWICHES AND BURGERS COME WITH CHIPS.

**ITEMS NOT AVAILABLE DAILY.

BEER WINE & SPIRITS INCLUDING: HOUSE BLOODY MARY'S MADE W TITO'S VODKA.



MASTERS BURGER AND A BEER \$14

CHICKEN FRITTERS AND A BEER \$12 [CRAFT BEER \$14]

SWITCHBRAT WITH A SWITCHBACK BFFR \$14

Tiramisu



IPIE PIZZERIA & LOUNGE

www.ipiepizzeria.com

802.422.4111

Hours: Sun. - Thurs. 11a.m. - 9p.m. Fri. - Sat. 11a.m. - 10p.m. Location: 1307 Killington Road, Killington









APPETIZERS SPECIALTY PIZZAS 17 | 20 | 24 Pesto Veggie Garlic Knots 5 Red sauce base, spinach, tomato, garlic, onions, mushrooms and mozzarella finished with delicious basil pesto on top. Cheesy Breadsticks 6 15 | 18 | 22 Classic Veggie 12 Wings Red sauce base, onions, green peppers and mushrooms with mozzarella. Choose between our Buffalo, BBQ, Garlic Parmesan, Sesame Teriyaki, Jamaican Jerk or Cajun served with a side of bleu cheese and celery. **Buffalo Chicken** 14 | 16 | 18 **Boneless Wings** 10 Buffalo sauce, chicken and mozzarella. Jalapeños upon request. Choose between our Buffalo, BBQ, Garlic Parmesan, Sesame Teriyaki, Jamaican Jerk or Cajun 14|16|18 **BBQ** Chicken served with a side of bleu cheese and celery. Red sauce, chicken and mozzarella with tangy Sweet Baby Ray's. 15 | 18 | 22 **SALADS** Spinach Tomato Feta Red sauce base, spinach, tomato, feta and mozzarella. 8 Garden 17 | 21 | 25 Meatlovers Romaine lettuce, tomatoes, red onions, cucumbers and carrots Pepperoni, sausage, meatball, bacon and ham. Caesar 15|18|22 Romaine lettuce, shredded Parmigiano Reggiano, croutons and Caesar dressing. Add grilled chicken |\$3 Hawaiian Bacon, ham and pineapple. Enjoy summer all year long! Romaine lettuce, tomatoes, red onions, cucumbers and carrots topped with Buffalo boneless chicken wings. Served with a side of bleu cheese. 14 | 16 | 19 Basil and fresh mozzarella finished with olive oil, parmesan and black pepper. Grilled Chicken 11 16|19|23 Romaine lettuce, tomatoes, red onions, cucumbers and carrots topped with grilled chicken and shredded Parmigiano Reggiano. Broccoli, mushrooms and roasted red peppers on white base with mozzarella and ricotta. Arugula 11 15 | 17 | 20 C.B.R. Arugula, tomatoes, cucumbers with walnuts, cranberries and feta. Add bacon |\$2 Buttermilk ranch base, chicken, bacon and mozzarella Spinach Caprese Baby spinach, tomatoes, grilled chicken and fresh mozzarella. 11 15 | 17 | 20 iPie Chicken Alfredo Alfredo base, chicken, broccoli and mozzarella. Finished with parmesan cheese and black pepper. 9 Romaine lettuce, tomatoes, red onions, cucumbers, kalamata olives and feta. 17 | 20 | 24 Supreme P<mark>epperoni, sausage,</mark> peppers, onions and mushrooms. Ol<mark>d sc</mark>hool classic. sings: Balsamic Vinaigrette, Buttermilk Ranch, Parmesan Peppercorn, 1000 Island, Caesar, Oil & Vinegar, Greek 15 | 17 | 20 White Sausage & Mushroom Garlic olive oil base, spicy sausage and mushrooms. **CALZONES & STROMBOLIS** Finished with parmesan cheese. 15|18|21 Chicken Basil Pesto Basil pesto base, spinach, tomatoes and chicken with mozzarella. Stromboli Filled with mozzarella and your choice of pizza toppings. Served with our warm pizza sauce. 11 3 Peppers & Sausage 16 | 19 | 23 Topping | add \$1 each Banana peppers, green peppers, roasted reds and sausage with mozzarella. 11 Calzone Filled with mozzarella, ricotta and your choice of pizza toppings. Served with our warm pizza CREATE YOUR OWN PIZZA Toppings | add \$1 each Small 12" Large 18" Medium 14" \$12|\$1.25 per topping \$14 | \$1.50 per topping \$16 | \$1.95 per topping Cannoli 3 Toppings: Pepperoni, Sausage, Meatball, Ham, Chicken, Bacon, Pesto, Peppers, Olives, Pineapple, Mushrooms, Garlic, Tomato, Onions, Spinach, Basil, Arugula, Broccoli, Anchovies, Roasted Reds, Jalapeños, Banana Peppers, Feta. Chocolate Chip Cookie 2 Fudge Brownie 2 GLUTEN FREE AVAILABLE (in medium size only)

4



KILLINGTON'S HOMETOWN BAR

802-422-5334

www.jaxfoodandgames.com

HOURS Daily: 3pm - 2am **LOCATION 1667 Killington Rd** Killington, VT 05751





JAX NACHOS

chicken or beef, cheese, onions, tomato, black olives. ialapeño, chips

SOFT PRETZEL

warm beer cheese

JAX SPRING ROLL

ask about our daily spring roll

CAJUN CHEESE TOTS

cajun dusted tator tots, chopped bacon, three cheese blend, maple bourbon habanero sauce

CHEESE STEAK-A-DILLA

chicken or steak, peppers, onions, monterey jack cheese, sour cream, salsa

WEDGE SALAD

iceberg wedge, blue cheese crumbles, balsamic marinated tomatoes, red onion, bacon, ranch

FARMYARD

bacon, fried

egg, garlic aioli,

American cheese.

lettuce, tomato.

onion, brioche roll

FLAT IRON CAESAR SALAD

six oz flat iron steak. romaine lettuce, shredded parmesan cheese, croutons, A1 caesar dressing

PESTO CHICKEN WRAP

grilled chicken breast, pesto. feta cheese, lettuce. tomato, onion, flour tortilla

FISH TACOS

blackened haddock, pico de gallo, lettuce, tomato, onion, cilantro crema, tortilla chips

STUFFED PORTABELLO

zucchini, yellow squash, carrot, red onion, quinoa, kale, black and red rice, balsamic glaze, lettuce, tomato, onion, brioche roll

> DY-NO-MITE bacon, house

sauce, cheddar

cheese, jalapeño

onion jam, lettuce,

tomato, onion,

brioche roll





FEATURING VT CRAFT BEER

BURLINGTON BEER COMPANY

THE ALCHEMIST ZERO GRAVITY

VON TRAPP

FIDDLEHEAD FROST BEER WORKS LAWSON'S FINEST DOWNEAST CIDERS AND MORE ...









+ DAILY FOOD & DRINK SPECIALS

BURGERS—80Z ANGUS BEEF

BUFFALO

blue cheese

crumbles, house

buffalo sauce.

lettuce, tomato.

onion, brioche roll

BEERS ON TAP

#SEEYOUATJAX





KILLINGTON DELI & MARKETPLACE

www.killingtondeli.com

802.775.1599

Hours: 7 days a week 6:30 a.m. - 7 p.m.
Location: Near Rt. 4 & Rt. 100N Junction
Bottom of the Killington Access Road, Killington











SPECIALTY SANDWICHES NAMED AFTER LOCAL ESTABLISHMENTS



#24 GREEN MOUNTAIN NATIONAL GOLF COURSE: Mesquite Smoked Turkey, Smoked Ham, & Genoa Salami with melted Swiss on a toasted ciabatta

#25 FOUNDRY GOBBLER: Fresh Roasted Turkey Salad with Sundried Cranberries, Stuffing, & Cranberry Mayo on whole grain bread

#26 WOBBLY BARN: Thin-Sliced Char Broiled Steak, melted Provolone, Onions, Bacon, Tomato, & Horseradish Sauce on a toasted ciabatta

#27 CHARITY'S: Cracked Pepper Turkey with Onions, Cucumbers, Honey Mustard & Pepper Jack Cheddar on a toasted ciabatta

#28 JAX FOOD & GAMES: Breaded Chicken Cutlet with Smoked Ham, melted Smoked Gouda, Lettuce, Tomato & Chipotle Mayo on a toasted ciabatta

#29 BAJA BURRITO: Buffalo Chicken Tenders with melted Pepper Jack Cheddar, Lettuce, Tomato, & Ranch or Blue Cheese in a wrap

#30 SUSHI YOSHI: Fresh Albacore Tuna Salad with melted Vermont Cheddar, Smoked Gouda, Tomato, Onions, & Banana Peppers on toasted rye

#31 CHOICES: Grilled Chicken, Parmesan Cheese, Lettuce, Tomato, Onions, Cucumbers & Caesar Dressing in a wrap

#32 CASEY'S: Mesquite Smoked Turkey, melted Swiss, Cole Slaw, & Russian Dressing on a toasted ciabatta

Proudly Featuring



PREMIUM DELI MEATS & CHEESES





SELECTION OF BEER

#33 GARLIC: Meatball Sub with Provolone Cheese & Homemade Marinara Sauce

#34 PICKLE BARREL: BBQ Chicken Tenders, melted Vermont Cheddar, Bacon, Lettuce, Tomato, Ranch Dressing, & BBQ Sauce in a wrap

#35 LOOKOUT BAR & GRILL: Maple Honey Ham, Maple Honey Turkey & Vermont Cheddar with Honey Mustard, Lettuce & Tomato in a Honey Wheat wrap

#36 LIQUID ART: Jerk Chicken with melted Pepper Jack Cheddar, Lettuce, Tomato, Onions & Raspberry Mayo in a wrap

#37 MOGUL'S SPORTS PUB: London Broil Roast Beef, melted Provolone, Roasted Red Peppers, Onions, & Pepper-House Gourmaise on a toasted ciabatta

#38 MCGRATH'S IRISH PUB: Corned Beef or Pastrami, melted Swiss, Cole Slaw, & Russian Dressing on a toasted ciabatta

#39 DOMENIC'S PIZZERIA: Breaded Chicken Cutlet, with melted Mozzarella, Parmesan, & Marinara Sauce on a toasted ciabatta

#40 O'DWYER'S PUBLIC HOUSE: Homemade Meatloaf with melted American Cheese, Lettuce, Onions, Pickles, & Russian Dressing on a toasted ciabatta

BREAKFAST MENU

Served Daily

(Available until 11:30 am)

Egg Sandwich or Breakfast Burrito

2 Eggs Scrambled with Choice of Bacon, Ham OR Sausage & Cheese on a roll

Steak, Egg & Cheese on a Roll

Taylor Pork Roll, Egg & Cheese on a Roll

Bacon, Egg, Cheese & Hash Brown on a roll

Specialty Western Omelette Burrito

with Salsa & Pepper Jack Cheddar

Meatloaf, Egg & Cheese on a Roll

Two Eggs Scrambled on a Roll

BAGELS: Baked fresh daily!

Plain • Sesame Seed • Everything Cinnamon Raisin • Asiago

KILLINGTON'S ONLY LIQUOR STORE

FINE WINES, SPIRIT & CRAFT BEERS

802.747.4407

802Spirits



LA TAVOLA

www.tavoladinina.com

802.228.8000

Hours: Thursday-Monday 4:30 - 9:30 p.m. *Summer Hours/Days may vary, please call to confirm. Reservations Available Location: 68 VT Route 100 North, Ludlow







ITALIAN • STEAKS • COCKTAILS



ANTIPASTO APPETIZERS

CLAMS IN BIANCO White wine, garlic, butter and lemon 12.95

MUSSELS FRA DIAVOLO Mussels in a spicy marinara sauce 10.95

FRIED CALAMARI Hot or Sweet 12.95

ESCARGOT BOURGUINONE Snails with lemon butter sauce 12.95

PASTA AL FORNO

Baked Homemade Pastas

LASAGNA BOLOGNESE Meat sauce lasagna 19.95

CHEESE RAVIOLI Marinara Sauce 17.95

MANICOTTI Riccota cheese, mozzarella and spices 19.95

POLLO CHICKEN

CHICKEN FRANCESE Eggbatter, lemon butter sauce 21.95

CHICKEN COUNTRY STYLE Peppers, sausages, mushrooms, potatoes,

CHICKEN MARSALA Marsala Wine Sauce and Mushroom 22.95

cherry peppers, vinegar, olive oil & garlic 22.95

PASTAS

SPAGHETTI OLIVE OIL AND GARLIC Served with spinach 18.95

FETTUCINNE AL FREDO Classic cream sauce 19.95 *Add chicken* 23.95 Add shrimp...... 25.95

SPAGHETTI PUTANESCA Capers, Kalamata olives, onions, anchovies, marinara 19.95

RIGATONI FANTASIA Mushrooms, peas, prosciutto, onions, in a cognac cream sauce 21.95

SPAGHETTI AND MEATBALLS Only homemade beef meatballs 19.95

PENNE CON RAPINI Sausages, broccoli di rabe, olive oil and garlic 22.95

PENNE A LA VODKA Classic Vodka Sauce 19.95 *Add chicken*23.95 *Add shrimp*25.95

FETUCCINE BOLOGNESE Rich meat sauce from Bologna 21.95

FARFALLE ALA TAVOLA ITALIANA Bowtie pasta, fresh tomatoes, broccoli, sun-dried tomatoes, 4 jumbo shrimp, white wine and garlic 24.95

EGGPLANT PARMIGIANA New York classic, gluten free if desired 21.95

PESCE FISH

SHRIMP FRA DIAVOLO Mussels, clams, jumbo shrimp over linguine in a spicy marinara sauce 26.95

SHRIMP SCAMPI Our Original recipe 24.95

CLAMS IN WHITE OR RED SAUCE Over Linguine 21.95

SALMON BALSAMIC Fresh diced tomatoes, balsamic reduction, white wine and butter sauce 25.95

SHRIMP FRANCESE Egg batter, lemon butter sauce 25.95

CARNE MEAT

VEAL SORRENTINO Prosciutto, mozzarella, eggplant in a white wine and butter sauce, touch of lemon 26.95

N.Y. CUT SIRLOIN 18 oz Black Angus grilled to your specifications 29.95

Prices may change without notice. A sharing charge may apply when dining in. Inquire with your server.



All Fish, Chicken and Beef Entrées are served with a side of pasta marinara unless stated otherwise. A charge will apply for different sauces. Please ask your server for prices.

Special Events and Catering

Our restaurant is available for private events: weddings, business lunches, dinners, cocktail receptions, and more. We would love to discuss how to be a part of your next event.



Restaurant • Lodging • Events • Year-Round

LAKE BOMOSEEN LODGE & TAPROOM

www.lakebomoseenlodae.com

802.468.5251

Hours: Open for lunch Sat. & Sun. 11:30 a.m Open for lunch 7 days July & August Dinner Open 7 Days

Location: 2551 Vermont 30N, Castletor









APPETIZERS & SALADS

CALAMARI \$12

CLASSIC Crispy Calamari Served with Marinara or NEW ENGLAND Crispy Calamari Tossed with Garlic, Tomato & Hot Cherry Peppers

JUMBO ALE HOUSE PRETZEL \$14

Served with House-Made Cheddar Ale Sauce

PANZANELLA SALAD \$12

Sliced Mozzarella, Tomato, Cucumber, Garlic Crostini, with Pesto, Balsamic Reduction on Mixed Greens

BOMO LODGE CHILI \$8

A Cup of House Chili Garnished with Shredded Cheddar, Sour Cream, Green Onion, Cilantro & Tortilla Chips

STEAMED MUSSELS \$14

PEI Mussels, Lemon Garlic Butter, Chopped Parsley Garnish, Grilled Toast

LAKE LODGE SALAD \$12

Mesclun Greens, Goat Cheese, Dried Cranberries, Grape Tomatoes, Candied Walnuts, Cranberry Vinaigrette

BOMO NACHO \$12

Tortillas, Shredded Cheddar, Diced Tomato & Jalapeño, Topped with Salsa, Sour Cream, Cilantro & Green Onion Garnish

*Add Shredded Beef, Grilled Chicken or Pulled Pork +\$3 Each:

1 POUND OF JUMBO WINGS -OR- 5 CHICKEN TENDERS \$12

Served with Ranch or Bleu Cheese & Celery Choice of Sauce: Classic Buffalo, Maple Sriracha, Teriyaki, BBQ or Bomo Dry Rub

BURGERS • PIZZAS • ENTREES

BOMO BEAST BURGER \$20

Our Burger Stacked with Pulled Pork, Slaw, Chipotle Mayo and Served on a Sourdough Cheddar Grilled Cheese Bun

VERMONT CABOT CHEDDAR BURGER \$14

GREEK PIZZA \$13

White Pizza, Feta, Mozzarella, Caramelized Onion, Spinach

PLAIN JANE PIZZA \$11

Red Sauce & Mozzarella Add Pepperoni +\$2

BEEF & BLEU CHEESE PIZZA \$16

White Sauce, Caramelized Onion, Mushrooms, Shredded Beef, Bleu Cheese Crumbles, Mozzarella, Cracked Pepper & Fresh Rosemary

MAPLE SRIRACHA CHICKEN \$16

Red Sauce, Mozzarella, Grilled Chicken, Bacon, Caramelized Onion, Cheddar, Tomato, Finished with Maple Sriracha & Green Onion

GINGER HOISIN SALMON Hoisin Ginger Glazed Salmon, White Rice, Sautéed Spinach, Roasted Shiitake & Onion \$21

CAPTAIN'S PLATTER Breaded Scallops & Shrimp With Ale Battered White Fish Served with Fries, Grilled Lemon, Cole Slaw & Tartar Sauce \$24

NESHOBE ISLAND SCALLOPS Sautéed Scallops, Mushrooms, Artichoke Hearts, Grape Tomato & Roasted Peppers in a Madeira Pan Sauce & Served Over Squash Noodles \$27

ANCHO STRIP Ancho Rubbed Sirloin Topped with Roasted Corn & Avocado Salsa over a Potato-Black Bean Hash \$26



LIQUID ART www.liquidartvt.com 802.422.ARTS(2787)

Hours: Mon. - Wed. 8 a.m. - 5 p.m. Thurs. - Sun. 8 a.m. -10 p.m. Location: 37 Miller Brook Road, Killington 2 miles up Killington Road on right











FULL SERVICE CAFÉ • ESPRESSO BAR • GALLERY • COCKTAILS









BREAKFAST. LUNCH & DINNER

PATIO DINING

OPEN MIC THURSDAYS

SUNDAY IS BBQ NIGHT

Breakfast

L.A. Eggwich - Bacon / Sausage / Veggie With sweet potato hash brown patty

Muffins / Scones / Assorted Pastries

Bagel with Fixin's **Homemade Crepes**

Quiche of the Day - with sweet potato crust

Oater Limits Powerline Parfait Fresh Fruit Bowl

LUNCH

All sandwiches served with salad & watermelon

Soup du Jour Turkey, Havarti & Apple Panini

Salad du Jour Caprese Sandwich Fruit Bowl

Enchiladas Quiche

Burrito

Herb Roasted Chicken

Sandwich

Chef's Mussels

Shrimp Penne Dijon

Chef's Fish du Jour

Vegetarian Stir Fry

Maple Teriyaki Salmon

Grilled Statler Chicken

Daily Sandwich Special

Hummus Wrap

Roasted Garlic Tofu

Penne

Cheese Pasta

Andouille Sausage & Chicken

Liquid Art Dinner Salad - add chicken, shrimp, filet, or tofu

Coffee Rubbed Flat Iron Steak

Butternut Squash & Goat

*Kid options available

Espresso Bar & Tea Bar

Featuring VT Artisan Coffee & Tea Co.

Espresso Earl Grey English Breakfast Americano Darjeeling Macchiato Jasmine Cappuccino Green Latte Chamomile Jitterbug Hibiscus Hot Chocolate Rooibos Maple Latte Peppermint Blackberry Mocha

Chai Latte (hot or iced) Specialty Lattes London Fog

Cold Brew Coffee

LIGHT BITES (LUNCH & DINNER)

Mushroom Raviolis Soup du Jour VT Cheese Plate Fresh Fruit Smoothie Charcuterie Shrimp Cocktail **Hummus Plate** Beef Satay with Chimichurri

Iced Sun Tea

Soy and Almond Milk Available

Homemade Desserts

Homemade Ice Cream Creme Brulée **Chocolate Mousse** Mud Pie **Bread Pudding**

Brownie Sundae

MARTINI AND WINE BAR

DINNER (THURS. - SUN.)

Filet Mignon Gore Dawn Zola

Firetini Anti-Oxidant

Espresso-Tini Ginger Cilantro Mule

Vermonthattan Hibiscarita

(Menu Items May Vary)



LOOKOUT TAVERN www.lookoutvt.com

802.422.LOOK(5665)

Hours: Open daily at noon Location: 2910 Killington Road, Killington











APPETEEZERS

BASKETS

ONION RINGS Deep fried, beer battered, thick cut onion rings...8.95

SWEET POTATO FRIES

Crispy, sweet potato fries served with honey mustard...8.95

FRENCH FRIES...6.95

NACHOS GRANDE

Crispy tortilla chips piled high with refried beans, diced tomato, jalapeño peppers and cheddar cheese topped with sour cream, salsa and guacamole...9.50 with chicken...10.95

CHICKEN OUESADILLA

Seasoned chicken with mixed peppers, onions, and cheddar cheese served in a toasted flour tortilla with salsa and sour cream...8.50

HAPPY HOUR

3-6 PM

1/2 PRICE

BUFFALO

WINGS

FRIED CALAMARI

Golden fried calamari tossed with banana peppers and served with a side of sweet chili sauce...10.95

FRIED MOZZARELLA

Hand-breaded mozzarella cheese wedges, deep fried and served with our house marinara...9.95

CHICKEN TENDERS

Fritter style tenders served with a side of our homemade honey Dijon mustard sauce...8.50

HOT WINGS

Plump & spicy chicken wings served with our own blue cheese dressing and carrot sticks. Jerk BBO, Buffalo, Habañero or Sweet Thai Chili sauce...10.95

SOUPS

FRENCH ONION AU GRATINEÉ

Our delicious house recipe topped with melted Swiss & provolone cheese ...5.95

SOUP DU JOUR

A new creation or an old favorite... 5.95

SALADS

CHIPOTLE CHICKEN SALAD Cajun grilled chicken breast served over mixed greens with tortilla strips, pico de gallo, and cheddar cheese. Topped with creamy chipotle dressing... 13.95

WEDGE SALAD Wedge of crisp iceberg lettuce with bacon, diced tomotoes, blue cheese crumbles and our house ranch dressing...7.95

"HAIL CAESAR"- THE CLASSIC **CAESAR SALAD** Chopped romaine lettuce,

Parmesan cheese, croutons & our famous Caesar dressing...9.95

GARDEN MEDLEY SALAD Fresh mixed greens with red cabbage, cherry tomatoes, carrots, cucumbers, croutons and our homemade dressing. Small...4.50 Large...7.95

sprouts, and broccoli. Topped with marinated artichoke hearts, grape tomatoes, roasted red peppers and fresh mozzarella. Served with

Mixed greens with shredded kale, carrots, brussel

crumbles with ranch dressing...18.95

TERIYAKI STEAK TIP SALAD Tender

filet medallions grilled your way over a medley of greens,

SUMMER POWERBLEND SALAD

cucumber, cherry tomatoes, carrots, red onion and blue cheese

homemade Italian....12.95

CALIFORNIA COBB SALAD Sliced turkey, blue cheese crumbles, diced tomato, chopped bacon, carrots, & sliced egg over mixed greens. Topped with guacamole and your choice of dressing...13.95

ADD TO ANY SALAD

Chicken...4.00 Salmon...5.00 Teriyaki Steak Tips...8.00 Portabello Mushroom...4.00

DRESSINGS:

Wasabi Vinaigrette / Chipotle Ranch / Blue Cheese / Ranch / Maple Balsamic / Italian / Honey Mustard / Caesar

NEW ROOFTOP DECK - PATIO DINING!

SANDWICHES Served with fries • Swap fries for rings or sweet potato fries for \$2.00 • Add \$1.25 for gluten free roll

JERK GRILLED CHICKEN SANDWICH

Caribbean Jerk spiced marinated chicken breast topped with roasted red & banana peppers, with Swiss cheese and a soy ginger mayo...12.95

CHIPOTLE CHICKEN WRAP

Cajun grilled chicken with baby greens, pico de gallo, cheddar cheese & chipotle ranch dressing in a tomato wrap...12.95

PORTABELLO MUSHROOM

Marinated then grilled, topped with sliced tomato, baby spinach, fresh mozzarella and a balsamic drizzle...12.95

ROCKY'S CHEESE STEAK SUB

Made South Philly style with a blend of cheeses, steak, mushrooms and onions...12.95

GRILLED SALMON SANDWICH

Grilled filet of salmon topped with a maple jalapeño BBQ sauce...12.95

GRILLED TURKEY REUBEN

Fresh turkey, melted Swiss and sauerkraut on grilled rye with Russian dressing...12.95

TAVERN TURKEY

Simple and delicious. Green Mountain Smokehouse turkey with bacon, cheddar cheese, lettuce, and tomato on a country roll or wheat bread...12.95

"BEAST" BUTTERMILK CHICKEN SANDWICH

A Killington area favorite. Crispy fried buttermilk chicken breast with cheddar, bacon and ranch dressing...13.95

SIZE DOES MATTER

BURGER THE BIGGEST AND BI

Served with fries and a side of lettuce, tomato and pickle. Add \$1.50 for bacon — Swap fries for rings or sweet potato fries for \$2.00 Add \$1.25 for gluten free roll

LOOKOUT CHEESEBURGER

Hand packed & cooked the way you like it! Topped with American cheese...12.95



FUNGUS & SWISS BURGER Sautéed onions & mushrooms topped with Swiss cheese...13.95

LEFT COAST BURGER

100% Angus Beef Melted cheddar cheese, jalapeño peppers and guacamole...13.95

BLACK & BLUE BURGER

Cajun seasoned burger topped with melted blue cheese...13.95

GARDEN BURGER Grilled veggie burger

topped with American cheese, sautéed onions & mushrooms. Served with soy ginger

mayonnaise...12.95

SERVED STARTING AT 4:00 PM

CERTIFIED

ANGUS BEEF®

All Burgers made

with 8 oz of

Most entrées served with summer slaw and choice of starch (french fries, rice, or potato)

ROASTED SALMON

Seasoned chicken, refried beans and cheese, baked and topped with salsa and sour cream. Served with rice...16.95

TERIYAKI STEAK TIPS

Marinated steak tips with mushrooms and onions in a sweet teriyaki glaze...20.95

FRIED WHOLE BELLY CLAMS

Generous portion of whole belly clams with fries and coleslaw... market price, when available.

BARBEQUE ST. LOUIS STYLE RIBS

Slow cooked ribs glazed in BBQ sauce until they are "falling off the bone tender" served with a starch, coleslaw and homemade cornbread...21.95

BEER BATTERED FISH & CHIPS

Beer-battered fried haddock served with french fries and coleslaw...15.95

EAST L.A. BURRITO

Seasoned chicken, refried beans and cheese, baked and topped with salsa and sour cream. Served with rice...16.95



Consuming under cooked meats, seafood or shellfish may increase your risk of foodborne illness A service charge of 18% on parties of 6 or more may be applied

WORLD CLASS BURGER JOINT AND MORE!



MCGRATH'S IRISH PUB www.innatlongtrail.com

802.775.7181

Hours: Daily 11:30 a.m. - 9 p.m.
Location: Rt. 4 between Killington & Pico at the top of Sherburne Pass, Killington







Appetizers

Soup du Jour Cup 4.00 Bowl 6.00

French Onion Soup 7.00

Irish Spuds

Filled in skins topped with:

Melted Cheddar 7.50

Bacon & Cheddar 8.50

Tomato & Cheddar 9.00

Nachos 9.50
Topped with salsa, jalapeños, sour cream, and cheese.

Chips & Salsa 5.00 Veggies & Dip 7.00 Garlic Hummus & Veggies 8.00

The Sandwich Board

Choice of white, wheat, rye, or wrap served with lettuce and tomato, and pickle with a choice of chips or coleslaw.

8.50
Smoked Turkey
Corned Beef
BLT

A SAMPLING FROM OUR MENU

Salads

Garden Salad Spinach Salad Caesar Salad add grilled chicken

Pub Favorites

McGrath's Famous
Guinness Stew 13.00
A hearty beef stew
simmered in Irelands own
Guinness Stout.

Shepherd's Pie 13.00 Ground Beef and corn in gravy topped with whipped potatoes.

"Paddy" Melt 12.00
Grilled burger topped with
Guinness braised onions,
Guinness and mushroom
ketchup on grilled rye with

melted swiss.

Turkey Apple Melt 12.00 Irish Reuben 11.00

Hot from the Grill

Sandwiches served on a kaiser roll and the choice of chips or coleslaw

Hamburgers

With lettuce and tomato.
Long Trail Hamburger 10.00
Long Trail Cheeseburger 11.00
Bleus Burger
With Bleu Cheese. 12.00
Bacon Cheeseburger 12.50

Chicken Sandwiches

With lettuce and tomato.
Classic Grilled Chicken 10.00
Cheddar Chicken 11.00
Blackened Chicken
With Goat Cheese. 12.00

Nature Burger

A meatless 7 Grain Burger, made with fresh veggies, served with lettuce and tomato. 9.00

Deer Leap Grilled Cheese Swiss, Cheddar or American. 7.00

> Hot Dawg 6.00 Double Dawg 9.00



ROSEMARY'S RESTAURANT www.innatlongtrail.com

802.775.7181

Hours: Thurs., Fri. & Sat. 6-9 p.m. Location: Rt. 4 between Killington & Pico at the top of Sherburne Pass, Killington

Reservations gladly accepted







Our new menu is designed with the support of the local food producers in Vermont and New England in mind.



These products not only support the local economy but provide our customers with the freshest possible ingredients.

We would like to thank these local farms and producers for all the excellent products they make available for us.

Apple Hill
VT Smoke & Cure
Hinterland Farm
Thomas Dairy
Longhill Maple
Maple Meadows
Vt. Fresh Pasta
Cabot Cheddar
Mt. Grove Coffee
Mendon Mt. Orchard
Woodchuck Cider
Long Trail Brewery



APPETIZERS

Bangers & Boxty ~9~

Our house interpretation of Irish Bangers, served with a traditional potato pancake and Guinness onions

Duck Trap Smoked Salmon ~13~

Caper berries, preserved lemon, lemon caper aioli, French bread crostini

Rosemary's BLT ~12~

Rosemary scented pork belly with crusty French bread, baby spinach, oven roasted tomatoes and a Vermont maple and cider glaze

Mussels Du Jour ~12~

Steamed mussels in a daily inspired sauce

Sauteed Shrimp & Artichoke ~11~

Our puff pastry with tomato, white wine, garlic, butter and herbs in a light cream sauce

ENTRÉES

Pan Seared Salmon ~25~

With our wild ramp pesto and a roasted red pepper coulis

New York Strip Steak ~28~

Hand cut with a rich demi-glaze and oven roasted garlic

Lamb Loin Chop ~31~

With inn-made apple mint jelly and Kalamata olive tapenade

Butternut Squash & Roasted Pecan Risotto ~23~

Aromatic vegetables, creamy Arborio rice and VT crème fraiche

Maple Leaf Farm Duck Breast ~31~

With rosemary, red wine poached pears, and a spiced red wine glaze

Corned Beef & Cabbage ~19~

An Irish tradition, boiled dinner of tender local corned beef served with carrots, cabbage and red potatoes

Guinness Stew ~19~

Inn-made beef stew flavored with Ireland's own Guinness Stout

SAMPLE MENU



802-422-3335

www.madhatterskillington.com

HOURS Monday - Thursday: 2pm - 9pm Friday: 2pm – 10pm • Saturday: 12pm – 10pm Sunday: 12pm – 9pm

LOCATION 40 Summit Path, Killington



KILLINGTON'S PREMIER ICE CREAM SHOP

SUNDAES

Cookie Sundae

Chocolate Chip Cookie, Your Choice of Ice Cream, Hot Fudge, Chocolate Sprinkles

The Banana Split

Vanilla, Chocolate, and Strawberry Ice Cream, Banana, Hot Fudge, Whipped Cream, Cherries

Build Your Own

Your Choice of 3 Scoops, 1 Sauce and 1 Topping, Sprinkles, Whipped Cream, Cherry

The S'mores Sundae

Chocolate Lover's Ice Cream, Marshmallows, Hot Fudge, **Graham Cracker Crumbles**

Brownie Sundae

Brownie, Your Choice of Ice Cream, Hot Fudge, Chocolate Sprinkles



COPS · CONES · SHAKES

ICE CREAM FLAVORS

Old Fashioned Vanilla Chocolate Lover's Chocolate Strawberry

Sea Salt Caramel **Maine Maple Walnut Black Raspberry** Mint Chocolate Chip **Unicorn Delight**

Chocolate Chip Cookie Dough **Cotton Candy** Coffee

Red Raspberry Sorbet

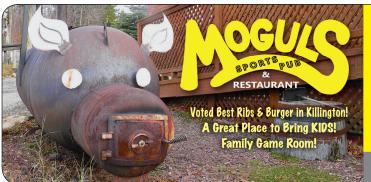




Maple or Vanilla

Home-made Waffle Cones





MOGULS SPORTS PUB & RESTAURANT

www.mogulssportspub.com

802,422,4777

Pub Open: 7 days a week 3 p.m. - 2 a.m.
Location: Halfway up the Killington Road, Killington



Menu Available for Take-Out















20 FLAT SCREEN TVs • POOL TABLES • DARTS • SHUFFLEBOARD • MINI GOLF

BEST GAME ROOM IN KILLINGTON

Live Entertainment EVERY WEEKEND

- Soups
- Appetizers
- Hurt Me Bad Wings
- Jack Daniel's BBQ Ribs
- Fresh Maine Lobster
- Burgers
- Salads
- Pizza & Pasta

- Take-Out
- Lite Fare
- Nightly Dinner Specials
- Children's Menu
- A /C
- Deck Dining

YOUR #1 SPOT FOR SPORTS ON THE MOUNTAIN









(802) 422-4777
ON THE KILLINGTON ACCESS ROAD

CHECK OUT OUR GAME ROOM

VISIT US ON FACEBOOK & ON THE WEB! Facebook.com/MogulsSportsPub www.MogulsSportsPub.com





Killington, Vermont

-KILLINGTON-Snack Bar

KILLINGTON SNACK BAR

www.mountainmerchantvt.com

802.422.CAVE (2283)

Hours: Market & Gas Station Sun.-Thurs. 7 a.m. - 8 p.m. Fri. & Sat. 7 a.m. - 9 p.m. Deli Sun. thru Thurs. 7 a.m.-5 p.m.; Fri. & Sat. 7 a.m.-7 p.m.

Location: 2384 Killington Road, Killington









- BREAKFAST -

2 Eggs, Cheddar on our Housemade English Muffin

Add Ons: Sausage, Ham or Bacon; Add Hash Brown 2 Eggs, Cheddar, Roasted Peppers & Spinach on our Housemade English Muffin

Breakfast Burrito

2 Eggs, Sausage, Salsa, Cheddar & HashBrown Folded in a Wrap

- ON THE GRILL -

CLASSIC BURGER

served with our House Sauce, Lettuce, Tomato & Red Onion on a Potato Bun with Fries

Add Ons: Cheese, Bacon, Extra Patty

VEGAN BURGER

(All the Fixings)

STEAK & CHEESE

Peppers, Onions & Provolone

CHICKEN CUTLET

Chipotle Mayo, Lettuce & Tomato

BEER BATTERED FISH

Tartar Sauce, Lettuce & Tomato

BLT

Thick cut Applewood smoked bacon, Lettuce & Tomato

HEBREW NATIONAL HOT DOG

New England Style Bun & Fries

Dozen Chicken Wings

Dry Rub, BBQ, Sweet Chili or Buffalo

- FROM THE DELI -

ITALIAN

Capicola, Salami, Roasted Ham, Lettuce, Tomato, Onion, Provolone, Red Wine Vinaigrette

CHICKEN SALAD

Roasted Chicken, Celery, Red Onion, Garlic, Thyme, Tomato, Lettuce

- SALADS -

HOUSE SALAD

Mixed Greens, Onion, Carrots, Tomato, Peppers & Choice of Ranch, Bleu Cheese, Balsamic, Red Wine Vinaigrette

CLASSIC CAESAR

Romaine, Seasoned Croutons, Aged Parmesan & Classic Caesar Dressing

GREEK KALE SALAD

Kalamata Olives, Roasted Red Pepper, Onion, Artichoke Hearts, Feta & Red Wine Vinaigrette

- BUILD YOUR OWN -

Bread Choices:

Sub, Ciabatta or Wrap

Meat:

Turkey, Ham, Salami, Capicola, Grilled Chicken

Add-Ons:

Lettuce, Tomato, Red Onion, Pickled Onions, Spinach, Arugula, Pickles, Roasted Red Peppers, Bell Peppers, Banana Peppers

Condiments:

Mayo, Spicy Brown Mustard, Yellow Mustard, Chipotle Mayo, Red Wine Vinaigrette

- SIDES -

CHICKEN TENDERS 4PC

MOZZARELLA STICKS 6PC

HOUSE SEASONED FRIES

BEER BATTERED ONION RINGS

- CREEMEES -

SMALL \$2.25/ MEDIUM \$2.65/ LARGE \$2.85

SUGAR CONE or WAFFLE CONE

TOPPINGS:

JIMMIES, NUTS, OREO, M&M, MINT CHOCOLATE or REESES

- MILKSHAKES -

ONE SIZE \$4

FLAVORS: VANILLA, CHOCOLATE

ADD: OREO//M&M//MINT CHOCOLATE//REESES \$.50 each

MOUNTAIN TOP INN & RESORT

Artfully Crafted Cuisine | Exceptional Lodging | Year-Round Activities

Just a short drive from Killington.

MOUNTAIN TOP INN & RESORT

www.mountaintopinn.com

802.483.2311

Open: Daily for Breakfast, Lunch, and Dinner.
Call for hours

Location: 195 Mountain Top Road, Chittenden













The following is a small sampling of items from both our Tavern & Restaurant. For complete menus: mountaintopinn.com

APPETIZERS

TRUFFLE FRIES Parmesan Cheese, Truffle Mayo 10

LETTUCE WRAPS Tuna Tartare, Julienne Carrot, Crispy Wonton & Sesame Teriyaki 14

PRETZEL & BEER CHEESE Soft Bavarian Pretzel, House-made VT Craft Beer Cheese 12

WINGS 8 Chicken Wings, Celery, Vermont Bayley Hazen Bleu Cheese Dressing 13 Sauces: Hot • Garlic Parmesan • Maple BBQ • Teriyaki

GREENS

SUMMER BLEND Artisan Greens, Fresh Berries, Creamy Goat Cheese, Toasted Macadamia & White Balsamic Dressing 14

GRILLED CAESAR Grilled Romaine Hearts, Capers, Croutons, Roasted Garlic, Parmigiano-Reggiano House Dressing 13

STEAK SALAD Marinated Flank Steak, Bibb Lettuce, Pico De Gallo, Corn, Cheddar, Avocado, Chimichurri **16**

- SANDWICHES/BURGERS -

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

FRENCH DIP Shaved Prime Rib, Gruyere, Caramelized Onion & Au Jus, Ciabatta 16

HIGHLANDS BURGER Our Bacon Jam, Caramelized Onion, Vermont Goat Cheese 16

CHITTENDEN BURGER VT Cabot Cheddar, Fried Egg, Applewood Smoked Bacon 16

- ENTREES -

PAD THAI Rice Noodles, Julienne Vegetables, Peanuts, Egg, (Add Chicken \$5, Salmon or Steak \$8) 16

MAC 'N CHEESE Vermont Cheese Blend, Cavatappi 18 FISH 'N CHIPS Haddock, Tartar Sauce 20

SESAME CRUSTED TUNA Avocado, Sesame Teriyaki & Crispy Wontons, Ginger Bamboo Rice 30

BACON WRAPPED CHICKEN Stuffed with Cream Cheese & Spinach served with Mashed Potatoes 29

12 VERMONT CRAFT BREWS ON TAP!

Ask About SEASONAL PROMOTIONS Such As "BURGER & BREW"

Proud Member of the Vermont Fresh Network - Farm & Chef Partnership.

Special dietary needs can be met with advance notice. Menu items & prices are subject to change. Reservations Recommended.



PRESTON'S

www.killington.com/prestons

802.422.6111

Hours: Breakfast: midweek 7 - 10 a.m.; weekends 7 - 11 a.m. **Bar:** Bar opens at 4 p.m. daily

Dinner: 5-9 p.m. Sun to Thur and 5-10 p.m. Fri. & Sat. **Location:** Killington Grand Hotel 228 E Mountain Road, Killington















APPETIZERS

Vermont Artisan Cheese

Showcasing local farms weekly, Red Barn Lavash, local honeycomb, salted Spanish almonds

Calamari

Banana and pickled goat horn peppers, Vermont goat cheese, marinara

Chicken Wings

Traditional Buffalo (GF), maple bacon teriyaki, Korean BBQ, apricot sriracha (GF) Served with blue cheese and celery sticks

Flk Sliders

Tomato balsamic jam, North Country Smokehouse black pepper bacon

SOUPS & SALADS

Onion Soup

Caramelized Spanish onion, chicken and veal broth, sherry, Green Mountain Gruyere

Baby Caesar Salad

Split baby lettuce, shaved Parmigiano-Reggiano, rye crouton, Caesar dressing

Little Leaf Farms Baby Greens

Local hydroponic sustainable farm to table greens, Roma tomato, grilled asparagus, pickled red onions, citrus vinaigrette

Roasted Cocktail Tomato & Maplebrook Burrata

Affilla cress, leek jam, cider glazed pumpkin seeds, black lava salt, truffle oil, roasted rice vinegar Add Seared Bay of Fundy Salmon Add Grilled Chicken Breast

CHEF INSPIRED SIDES

Bistro Wedges

French Fries

Roasted Brussels Sprouts Hash with Pecan Local Farm Seasonal Vegetables Margarita Corn Truffled Mashed Potatoe

SANDWICHES

Pickle Brined Chicken Ciabatta

All natural free-range chicken, crispy fried, maple jalapeno glaze, smoked Gouda

Vermont Angus Burger

Naturally raised, hormone free, Vermont cheddar, lettuce, tomato, onion, toasted challah roll

Dream Maker

Vermont Angus burger with applewood bacon, caramelized onion, Boursin cheese

Black Bean Quinoa Wrap

House made black bean patty, smoked tomato vinaigrette, chipotle corn salsa, grain mustard aioli, spinach tortilla

CHEF'S SELECTIONS

Jack Lacquered Ribs

Jack Daniel's house smoked St. Louis style, maple bourbon glazed sweet potato

Macaroni and Alehouse Cheddar

Farmstead cheddar cheese, topped with seasoned breadcrumb Add Buffalo chicken and blue cheese

Striped Sea Bass

Arugula, baby sorrel, pink grapefruit, micro cucumber, organic carrot coulis and salsify puree

Miso Glazed Pheasant Meatball Ramen

Vermont Fresh alkaline noodles, kombu, snow pea, baby corn, shiitake mushroom, traditional tonkotsu broth, poached local organic egg, Vermont pheasant meatballs

Preston's Pure Honey Glazed Chicken

Herb roasted all natural chicken breast, sweet corn spoonbread, dried heirloom tomato, affilla cress, vanilla-truffle butter sauce

GRILL CUTS

Grill Cut of the Week

Hand cut primal beef from local farms, served with Bordelaise sauce and choice of a chef inspired side

12 oz. NY Strip

Served with Bordelaise sauce and choice of a chef inspired side



RED CLOVER INN & RESTAURANT

www.redcloverinn.com

802.775.2290

Hours: Thurs. - Mon. 5:30 - 9 p.m. Location: 7 Woodward Road, Mendon Reservations Appreciated







APPETIZERS

Red Clover Inn House Salad

arugula, roasted beets, chevre, walnuts, walnut vinaigrette

Escargot

miso emulsion, soy chili glaze, seaweed salad, puff rice

Duck & Dumplings

ricotta dumplings, duck confit, kale, leeks, oyster mushroom, truffle essence

Butcher's Block

house made & VT charcuterie, pickled vegetables, beer caraway mustard, crostini

Vermont Cheese Plate

assorted local cheeses, grapes, honey comb, fig jam, marcona almonds, crostini

MAIN COURSES

Lamb Duo

seared lamb chops, lamb shank shiitake ragout, pearl barley & mascarpone risotto, wilted kale, jus de viande

Birds of a Feather

pan roasted duck breast, grilled quail, brussel sprouts, fingerling potato & confit hash, cranberry chutney, port wine reduction

Cod & Shrimp

panko crusted, native shrimp, fennel pollen, leeks, mascarpone risotto, sauce verde

Rib Eye Steak

grilled, truffled pomme puree, grilled asparagus, caramelized shallots, port wine demi

Pork Shank

braised shank, Cabot clothbound cheddar polenta, roasted baby carrots, haricot vert, jus de viande

Venison

pan seared, farro grains, shaved baby carrots, brussel sprout leaves, cipollini onions, currant demi

Vegetarian Ricotta Cavatelli

house made, roasted tomatoes, asparagus, brussel leaves, shiitake mushroom, kale, parmesan

Sample Menu - Subject to Change



SPECIAL EVENTS

THURSDAYS

All That Jazz & Oysters on the Half Shell Live jazz from the Red Clover Jazz Trio \$5 beer and 50% off selected wine bottles

MONDAYS

Three Course Chef's Tasting - \$35/person Chef-selected starter, entree, and dessert Reservations recommended

FRIDAYS

First Friday Wine Dinner - \$80/person Special five-course chef's pairing menu Wine pairings per course Reservations required



Open Thursday - Monday, 5:30 - 9pm 802.775.2290 | RedCloverInn.com Innkeepers@RedCloverInn.com 7 Woodward Road, Mendon, VT

Just off Route 4 in the heart of the Killington Valley



THE RESTAURANT

Delicious food from fresh, local ingredients

APPETIZERS

CHEESE FONDUE • VT PORK BELLY • CALAMARI • LOBSTER BLACK BEAN CAKES • NEW ENGLAND CHEESE BOARD MOZZARELLA & BEETS • SALMON CAKES

GREENS

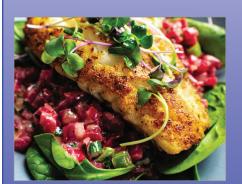
BEETS • GRILLED CAESAR • ROOTS • QUINOA **GREEK KALE • SCALLOP SALAD**

ENTRÉES

VT Maple Braised Pork • RISOTTO • Scallops • Tofu HOUSE MADE RAVIOLI • SALMON • CAST IRON COD • LOCAL BEEF • SAUSAGE & SHRIMP • CHICKEN • DUCK

COCKTAILS

ENJOY A FRESH SEASONAL COCKTAIL WITH US ON OUR BLUE BAR OR PATIO







RootsRutland.com 802.747.7414 55 Washington St., Ctr. St. Marketplace, Rutland









SUGAR & SPICE

Restaurant & Gift Shop www.vtsugarandspice.com

802.773.7832

Hours: Open Daily 7 a.m. - 2 p.m. Location: Rt. 4, Mendon 3 miles East of Rutland

Take Out Deck Dining





VISA

Breakfast

Stack of Pancakes \$7.95
Our own recipe - 4 pancakes
served with pure maple syrup and whipped butter.

Blueberry Pancakes \$8.50

Pumpkin Pancakes \$8.50

Buttermilk Pancakes \$7.95

Silver Dollar Pancakes \$7.95
A baker's dream (12) silver-dollar size pancakes,
a kids' favorite.

Waffle \$5.95
Made the old fashioned way,
on our own waffle irons.

Waffle and Ice Cream \$8.50

Maple Walnut Waffle \$7.95
Topped with walnuts and whipped cream.

Sugar and Spice Pancakes \$8.50
Stack of 4 pancakes with our special
cinnamon and maple sugar baked right in.

French Toast \$7.95

4 slices of homemade white bread sliced real thick, dipped in egg batter, with cinnamon and grilled golden brown.

Pigs in a Blanket \$8.95

Pure pork sausages, tucked up and baked inside golden brown pancakes.

Sugar House Sampler \$9.95 2 eggs, 2 pancakes, 2 sausages, 2 strips of bacon.

Ice Cream

We make our own ice cream the old-fashioned way! It makes the best sundaes, shakes and cones.

Maple Crunch Sundae \$7.25 Maple Syrup & Walnut Sundae \$7.25 Single Scoop \$3.25 Double Scoop \$4.25

Eggs and Omelettes

All eggs (except pancake items)
are served with home fries, toast and jelly or preserves

2 Eggs \$7.95 Omelettes \$9.95

3 eggs and your choice of: Ham, Cheese, Mushroom, Spinach, Onion, Tomato, Peppers.

Steak & Eggs \$12.95

Mendon Miler \$8.95

2 poached eggs on English myffin with Canadian bacon and cheddar cheese.

Minced Ham & Scrambled Eggs \$9.50
We could throw in some fresh mushrooms, onions, peppers

or anything else from our omelette choices!

Egg Whites Available add \$1.00

General Ripley \$8.95
3 pancakes topped with a pair of eggs.

Luncheon

Fillmore Salad \$9.95

A large garden salad crowned with a julienne of ham, turkey and Swiss cheese.

Grilled Roast Beef \$8.95

Roast beef grilled with Swiss cheese and onions on your choice of bread.

Ripley Rally \$8.95 Turkey, bacon, Swiss cheese and tomato.

Old John's Grill \$8.95

White meat turkey, smoked ham and Vermont cheddar cheese grilled between slices of whole wheat bread.

Reuben \$8.95

Hamburger \$8.25

Cheeseburger \$9.50

Baco-Cheese \$9.95

Ungrilled Sandwiches \$8.25
Ham, turkey, or roast beef on your choice of bread

Cup of Soup with Grilled Cheese \$7.25

Homemade Soup Cup \$3.50 Bowl \$4.95



SUSHI YOSHI

www.vermontsushi.com

802.422.4241

Hours: Serving Lunch and Dinner Year Round Location: 1807 Killington Road, Killington







GREAT BEGINNINGS Soups & Salads

Miso Soup 4.50	
Egg Drop Soup 4.50	
Hot & Sour Soup4.50	
Wonton Scallion Soup 4.50	
House Special Soup (for two) 10.95 A special soup filled with an assortment of fresh vegetables, shrimp, pork, chicken and 4 wontons	
Tossed Salad	
Spicy Seaweed Salad GF 7.75	
Octopus Salad	
Osaka Spicy Tuna Salad	
Avocado Salad	
Kani Salad	

Japanese Appetizers

Edamame GF V 7.50 Steamed soy beans, served slightly salted
Ebi Shumai 8.50 6 fried shrimp dumplings with a light ginger soy dipping sauce
Shrimp Tempura Appetizer
Negimayaki
011

Chinese Appetizers	
Small White Rice GF	3.95
Large White Rice GF	4.95
Gourmet Egg Roll with pork (1 piece)	
Spring Roll with shrimp (1 piece)	3.50
Veggie Dumplings (6 pieces)(steamed or pan fried)	
Cold Sesame Noodles	7.95
Pork Dumplings (6 pieces) (steamed or pan fried)	7.95
Crab Rangoon (6 pieces)	7.95
Chicken Yakitori (4 pieces)	8.50
Fried Chicken Wings (10 pieces)	9.95
Chicken Fingers (6 pieces)	
Boneless Spare Ribs	
Teriyaki Beef Sticks (4 pieces)	9.95
Bar-B-Q Spare Ribs (6 pieces)	
PuPu Platter for 2 8	17.95
Egg rolls, crab rangoons, beef teriyaki, BBQ ribs, chicken fingers, and chicken wings	
Each additional person add	
Substitute Spring Rolls for Egg Rolls	2.00

WOK SAUTÉED SPECIALTIES

The following dishes are created in a traditional Chinese style with fresh vegetables and sautéed over a high flame in our wok. SHRIMP -----19.95

or SCALLOPS	21.95
Either served with your choice of:	
Broccoli GF	Szechuan GF 🍆
Mixed Vegetables GF	Garlic Sauce 🌭
Snow Pea Pods GF (+\$1)	Hunan Style 🌭
Black Bean Sauce	Kung Pao 🍆 🏽
Shrimp w/Lobster Sauce (+\$1)	Cashew Nuts
BEEF	17.95
Served with your choice of:	
Mixed Vegetables GF	Broccoli GF
Snow Pea Pods GF (+\$1)	Szechuan GF 🍆
Pepper Steak & Onions	Garlic Sauce 🌭
Black Bean Sauce	Hunan Style 🍆
CHICKEN	15.95
Served with your choice of:	
Description	Constant on I

Served with your choice of:	
Broccoli GF	Szechuan GF
Mixed Vegetables GF	Garlic Sauce
Snow Pea Pods GF (+\$1)	Hunan Style \
Black Bean Sauce	Kung Pao 🍆 🖁
Cashew Nuts	Sweet & Sour
Moo Goo Gai Pan	

VEGETABLES	13.95
Served with your choice of:	
Tofu & Broccoli GF V	

Broccoli in Brown Sauce	áF
Szechuan Tofu GF V	
Tofu in Garlic Sauce V 🌭	

PORK	15.95
Served with your choice of:	
Broccoli GF	Szechuan GF 🥾
Miyad Vagatables CE	Garlie Sauce

STEAMED SPECIALTIES

Hunan Style 🝆

Served in bamboo steamer over a bed of fresh garden vegetables with a brown dipping sauce

Tofu GF	13 95
Chicken GF	
Shrimp GF	
Scallops GF	

FRIED RICE

* Any can be Gluten Free. Just Asr!	
Vegetable	9.95
Chicken or Pork	10.95
Shrimp or Beef	10.95
House Special	12.95

GOURMET CHEF SPECIALTIES

Chicken Pad Thai GF 6
Vegetable or Tofu Pad Thai GF V ⁸ 13.95 Shrimp Pad Thai GF ⁸ 15.95
General Tso's Chicken or Tofu v
Spicy Orange or Sesame Chicken 14.95 Chicken quickly fried over a high flame to retain full flavor in

Spicy Orange or Sesame Chicken 14.95 Chicken quickly fried over a high flame to retain full flavor in
a delicate sesame or orange sauce
Spicy Orange or Sesame Shrimp 17.95

Shrimp & Chicken Combo GF17.	.95
Jumbo shrimp and sliced chicken combination with vegetables	
in a brown sauce	
Dragon & Phoenix Hunan Style 18	95

Diagon & Phoenix Human Style 16.95
Crispy morsels of chicken in a spicy General Tso's sauce and
jumbo shrimp in chili sauce
Hunan Triple 🌭 18.95
Combo of jumbo shrimp, chicken and beef with broccoli, mushrooms,
green and red peppers, zucchini and pea pods in a spicy hunan sauce

Mongolian Chicken GF 19.95
Thin sliced crispy cooked chicken or beef, with mushrooms,
scallions and onions sauteed in a chef's special black pepper
sweet and spicy sauce.

Mongolian Beef GF	20.95
Happy Family GF	
Chicken, roast pork, shrimp and scallops sautéed with mix	ed
vegetables in a brown sauce	

vegetables in a brown sauce
Hawaii Five-O GF22.9
Filet of beef, chicken, jumbo shrimp, scallops and whole tail
lobster with assorted garden vegetables and pineapple chunks
in a pineapple sauce

in a pineappie sauce	
Tempura Dinner	22.95
6 pieces tempura shrimp and assorted vegetables fried very cri	
in light batter, served with tempura sauce, miso soup and tosse	
in light batter, served with tempura sauce, miso soup and tosse	eu salau

Seafood Delight _______ 24.95 Jumbo shrimp, lobster meat and scallops with fresh vegetables served in a hunan sauce

LO MEIN

Vegetable	9.95
Chicken or Pork	10.95
Shrimp or Beef	11.95
House Special	12.95

TERIYAKI DINNERS

Grilled, served on top of a bed of fresh steamed vegetables and garnished with sesame seeds. Comes with a tossed salad with our ginger dressing, miso soup and a bowl of rice.

Chicken	24.95
Salmon	25.95
Tofu V	19.95
Beef	27.95
Shrimp	28.95
Scallons	29.95

NOW OPEN YEAR ROUND!

Locally Sourced Ingredients • Open for Lunch & Dinner

20 Craft Beers on Tap • Chef Owned & Operated • Delivery & Takeout

Seared black pepper tuna and avocado, topped with spicy tuna, scallions, and a honey wasabi sauce Tuck 'n Roll GF ----- 15.95 Tuna, salmon, mango, and avocado inside wrapped with soy paper and drizzled with raspberry and mango sauce K Town Roll----- 15.95 Spicy white tuna and crunchy tempura bits inside. Tuna, white tuna and jalapeños on top with chili sauce Carter Roll ----- 15.95

CHEF SPECIAL CREATIONS

SUSHI BAR APPETIZERS

Sushi Rice GF 4.25 Maki Sampler 10.95 1 California roll, 1/2 cucumber roll, 1/2 tuna roll
Sushi Appetizer (5 pieces)
Spicy Tuna or Salmon Lettuce Wraps 11.95 4 wraps of minced tuna or salmon, Japanese 7 spice blend, chili mayo and scallions wrapped in fresh romaine lettuce
Sashimi Appetizer GF (8 pieces) 13.95 Two pieces of tuna, salmon, whitefish, and white tuna. All 8 pieces sliced sashimi style
White Tuna Bites- 12.95 Sliced white tuna covered with sliced mango topped with black tobiko in a housemade mild jalapeño sauce Tuna Tataki- 12.95
Pan-seared tuna, served with a soy bean honey sauce topped with sesame seeds Black Pepper Tuna
Black pepper dusted tuna, sliced thin and served with ponzu sauce
Yellowtail Jalapeño Bites GF 12.95 6 pieces of yellowtail sashimi thinly sliced with thin cut jalapeño pieces, drizzled with our housemade yuzu citrus sauce
Sashimi Martini
Yoshi Tuna Tartar

SUSHI & SASHIMI

	Sushi	Sashimi
(9	pieces)	(3 pieces)
Avocado GF V	4.25	5.25
Egg / Mackerel GF / Crabstick	4.75	5.75
Squid GF / Shrimp GF	5.25	6.25
Surf Clam GF / Octopus GF	5.75	6.75
Tilapia / Sea Bass GF / Salmon GF	6.00	7.00
Smoked Salmon GF	6.75	7.75
Sweet Shrimp GF / Tuna GF / Eel	7.25	8.25
Yellowtail / White Tuna GF	7.50	8.50
		(2 pieces)
F. F. Roe GF	5.75	6.75
Salmon Roe GF	7.50	8.50
Sea Urchin (when available) GF	8.25	9.25
add quail egg GF	2.75	

SUSHI BOATS

Tuna Roll. It also comes with the chef's selection of 12 pieces of sashimi and 6 pieces of sushi
Medium GF 99.00

Served with 6 sushi rolls: Rainbow Roll, Spider Roll, California Roll, Tuna Roll, Cucumber Roll, and Salmon Roll. This boat comes with a chef's choice of 24 pieces of sashimi and 12 pieces of sushi

a chef's choice of 24 pieces of sashimi and 28 pieces of sushi

This is a sample of our Menu. Check out our Full Menu online at www.vermontsushi.com, or stop in and enjoy the show as our skilled Hibachi Chef prepares a Gourmet Meal right before your eyes!

W HOT & SPICY

Contains Peanuts

HOSOMAKI (HOUSE ROLLS) Cucumber Roll GF ----- 4.95

Avocado Roll GF	4.95
Veg Head Roll GF	5.95
Sweet Potato Roll	5.95
Tempura fried sweet potato wrapped in rice and nori served inside out	
California Roll	6.25
Crab, avocado, and cucumber, served inside out with F.F. Ro	e
Salmon Roll GF	6.95
Salmon Skin Roll GF	6.95
Japanese Bagel Roll GF	7.25
Smoked salmon, cream cheese and scallions	
Eel Roll	7.50
Tuna Roll GF	7.95
Alaska Roll GF	7.95
Salmon, avocado inside out with sesame seeds	
Let-It-Roll	7.95
Eel, shrimp, cucumber with sesame seeds	
Spicy Tuna Roll	7.95
Minced tuna, spicy mayo, cucumber and scallions	
Double Dipper Roll Spicy tuna and tempura bits inside out with sesame seeds	7.95
Adirondack Roll	7.95
Spicy salmon and tempura bits inside out with sesame seeds	1.55
Philadelphia Roll	7.95
Crab, shrimp and cream cheese inside out with scallions	
and sesame seeds	
Yellow Tail Roll with Scallions GF	8.25
Boston Roll	8.95
Shrimp tempura, lettuce and avocado	
Superstar Roll	8.95
Tuna and salmon with broiled spicy mayo on top Shrimp Tempura Roll	
with F.F. Roe, cucumber and avocado	8.95
Phishfood Roll	8.95
Yellowtail, spicy mayo, avocado and F.F. Roe	0.55
Spicy Lump Crab California Roll	9.95
Crab, cucumber, avocado, spicy F.F. Roe with sesame seeds	
Spider Roll (with F.F. Roe) 1	0.95
Cultured Pearl Roll 1	2.95
Tuna, scallops, avocado, cream cheese and cucumbers	
tempura fried and wrapped in rice and nori	
Mika Roll Spicy salmon and avocado inside, kiwi and mango sauce	4.95
outside wrapped in soy paper	
Seared Salmon Roll 1	4.95
Spicy crabstick and avocado wrapped with flame	
seared salmon with a miso wine sauce	
Crunchy Eel Roll 1 Eel and avocado inside with spicy crabstick and	4.95
tempura bits on top, drizzled with eel sauce	
Dragon Roll 1	4.95
Tuna, asparagus, scallions and spicy mayo wrapped with avo	cado
Black Dragon Roll 1	5.95
Cucumber, avocado, F.F. Roe wrapped in shrimp and eel, drizzled with eel	
Rainbow Roll 1	6.95

JAPANESE DINNER CREATIONS

All dinners include miso soup and tossed salad.
Vegetarian Maki V 16.95
Choose three of the following rolls: Cucumber, Avocado, Asparagus Sweet Potato or Veg Head Roll and combine them to create this disl
Maki Combination 17.95
California, Cucumber and Tuna Rolls
Tuna Sushi Dinner GF 21.95
6 pieces of tuna on a seasoned block of rice with a California Roll
Spicy Combo Dinner 21.95
Spicy lump crab California Soll, Spicy Tuna Toll and Superstar Ro
Sushi Dinner GF 21.95
8 pieces of Sushi consisting of the following: tuna, yellowtail, salmon, whitefish, shrimp, eel, and white tuna served with a California roll

Chirashi GF -----This traditional Japanese "beggar's dish" originated with scrap of fish being handed out charitably to the homeless on the Japanese fishing docks. It consists of 18 pieces of assorted sashimi over a seasoned bed of sushi rice

Sashimi Dinner GF -----Comes with 3 pieces of tuna sashimi, 3 pieces of salmon sashimi, 2 pieces of yellowtail sashimi, 3 pieces of whitefish sashimi and 5 pieces of white tuna sashimi and 2 pieces of eel sashimi. Served with side of sushi rice

Sushi & Sashimi Combo GF -----Comes with 5 pieces of tuna sashimi, 5 pieces of salmon sashimi, 5 pieces of white fish sashimi and 5 pieces of white tuna sashimi. The sushi portion consists of 1 piece of each of the following: salmon, yellowtail, and shrimp. This dish is also served with a California Roll

Fire Dragon Roll ---

Yellowtail, avocado and lime inside. Wrapped in soy paper, topped with spicy salmon, eel sauce and red tobiko Naruto Roll (roll has no rice) ----- 16.95 Tuna, salmon, yellowtail, avocado and crabstick wrapped in cucumber with a ponzu sauce Tiger Roll ----

Tuna, salmon, yellowtail, and avocado with tempura bits, wrapped in a "tiger striped" nori with black tobiko Valentine Roll ---------- 16.95

Spicy tuna and spicy salmon, avocado, topped with tuna and the chef's special honey wasabi sauce, wrapped in soy paper The O.L. Roll ------ 16.95 Spicy salmon and tempura bits inside wrapped with tuna and mango with mango sauce outside

My Yoshi Roll ----Shrimp tempura, cucumber and cream cheese inside wrapped with spicy tuna, seaweed salad, wasabi mayo and eel sauce

Volcano Roll ----- 16.95 Shrimp, avocado, rice and nori, all wrapped and tempura fried with spicy tuna, eel sauce, spicy mayo and scallions on top Rock 'n Roll ----- 17.95

Shrimp tempura, eel, crabmeat, avocado and black tobiko drizzled with eel sauce and spicy mayo Gavin's Lobster Tempura Roll ----- 17.95

Mango, cucumber, lobster tempura, with spicy tuna and avocado on top

HIBACHI SPECIALTIES

Served with two hibachi shrimp, miso soup, fresh salad with ginger dressing, fresh vegetables and choice of noodles or fried rice.

Hibachi is not available for takeout. Reservations are accepted. Plan ahead here!

Chicken	23.95	Salmon	26.95
Boneless tender chicke with teriyaki sauce	n	Palate pleasing fresh filet of salmon	
with Shrimp with Scallops	25.95 28.95	with Chicken with Steak	28.95 27.95
with Salmon	28.95	with Scallops	28.95
with Steak	24.95	with Shrimp	26.95
with Filet Mignon		with Filet Mignon	33.95
with Lobster	32.95	with Lobster	35.95
Shrimp	28.95	Steak	27.95
Jumbo shrimp sautéed		USDA prime sirloin steak	
to perfection with Chicken	25.95	with Chicken	24.95
with Scallops	29.95	with Salmon	27.95
with Salmon	26.95	with Shrimp	28.95
with Steak	28.95	with Scallops	30.95
with Filet Mignon	33.95	with Lobster	36.95
with Lobster	35.95	Scallops	30.95
Filet Mignon	31.95	Jumbo scallops sautéed	
A premium cut of the		to perfection	
most flavorful of steaks		with Chicken	28.95
with Chicken	31.95	with Steak	30.95
with Salmon with Scallops	33.95 34.95	with Salmon	28.95
with Scallops with Shrimp	34.95 33.95	with Shrimp	29.95 34.95
with Lobster	39.95	with Filet Mignon with Lobster	37.95
with Looster	35.53	with Louster	31.95
Veggies and Tofu A special vegetarian dis	sh consisti	ing of tofu &	22.95

colorful combinations of four fresh seasonal vegetables

39.95

48.95

Hibachi Lobster Tails savory delicious way to enjoy a pair of the ocean's finest Hibachi Steak House Fantasy

Our exquisite ocean medley of succulent lobster tail, savory scallops and premium cut of filet mignon

We also offer a tasty Lunch Menu, served between 11:30 A.M. and 2:30 P.M. daily!

Children's menu also available!

Delivery & Takeout

Lunch & Dinner

* Prices subject to change without prior notice



TABLE 24 www.table24.net 802.775.2424

Hours: Mon. - Sat. 11:30 a.m. - 10 p.m. Sun. 11:30 a.m. - 9 p.m. Location: 24 Wales St. Rutland











SOUPS

ASK YOUR SERVER FOR TODAYS SELECTION

STARTERS

GRILLED ASPARAGUS FRIED EGG, PARMESAN, CITRUS VINAIGRETTE

SKILLET CORNBREAD ROASTED CHILIES, CHEDDAR CHEESE, VERMONT MAPLE BUTTER

JERK CHICKEN FONDUE SPICY JERK CHICKEN, APPLES, SOURDOUGH CROUTONS, SMOKED GOUDA SAUCE

DUCK FRITTERS DUCK CONFIT, RISOTTO, GOAT CHEESE

PEI MUSSELS SHALLOTS, TOMATO, FENNEL, WHITE WINE, BUTTER AND HERBS

FRIED CALAMARI TRI-PEPPER SAUCE, BASIL, PARMESAN
BEER CHEESE SPREAD CHEDDAR CHEESE, VERMONT

BEER, JALAPEÑOS, TORTILLA CHIPS

PRIME RIB EGG ROLLS SHAVED PRIME RIB, ONIONS,

PEPPERS, CHEESE

CHICKEN WINGS GENERAL TSO'S, MAPLE SRIRACHA, OR BUFFALO STYLE

BARBECUE PORK NACHOS SPICY CHEESE SAUCE, BEAN RELISH, TOMATOES, CHEDDAR, JACK CHEESE, SOUR CREAM, SCALLIONS

BLUE CHEESE CHIPS CHIPS, BLUE CHEESE BÉCHAMEL, TABASCO LIGHTLY BROWNED

HOUSE CURED SALMON CRÈME FRAÎCHE, RED WINE BRAISED RED ONIONS, RYE CRACKER CRISPS

BUFFALO SHRIMP BLUE CHEESE DRESSING, CARROTS, CELERY

SALADS

ADD OUR HAND-PULLED ROTISSERIE CHICKEN TO ANY SALAD • GRILLED OR BLACKENED SALMON • STEAK OR SHRIMP

NICE LITTLE HOUSE MIXED GREENS, CROUTONS, CUCUMBERS, TOMATOES, RADISH, RED ONION, CHOICE OF RANCH, BLUE CHEESE, BALSAMIC OR CITRUS VINAIGRETTE

CAESAR ROMAINE HEARTS, CROUTONS, PARMESAN

ARUGULA DRIED APRICOTS, GOAT CHEESE, PINE NUTS, CHAMPAGNE VINAIGRETTE

WEDGE ICEBERG, BLUE CHEESE DRESSING, TOMATOES, SCALLIONS, CHOPPED BACON, BLUE CHEESE CRIMBIES

WALES STREET MIXED GREENS, HAND-PULLED
CHICKEN, CHOPPED ALMONDS, GOAT CHEESE, FRESH
CORN, TOMATO, CORNBREAD CROUTONS, DRIED
CRANBERRIES, ROASTED PEPPERS, CITRUS VINAIGRETTE

SEARED SALMON TIPS SPINACH, HARD BOILED EGG, FINGERLING POTATOES, RED ONION, MOZZARELLA, BALSAMIC VINAIGRETTE GRILLED STEAK MIXED GREENS, BEAN RELISH, TOMATO, CHEDDAR & JACK CHEESE, TORTILLA, SMOKED TOMATO RANCH DRESSING, FINISHED WITH CHIMICHURRI

TABLE 24 BBO

SMOKED BRISKET | BABY BACK RIBS
PULLED PORK | RIB AND CHICKEN COMBO

BBQ SERVED WITH CORN BREAD WEDGE, AND COLE SLAW OR CAMPFIRE BEANS

WOOD-FIRED ROTISSERIE

LIMITED QUANTITIES DUE TO LENGTH OF COOKING TIME • ROTISSERIE COOKING MAY IMPART A SLIGHT PINK COLOR

TABLE 24 CLASSIC CHICKEN WITH GARLIC MASHED POTATOES, ASPARAGUS, CHICKEN AU JUS

SLOW ROASTED PRIME RIB WITH GARLIC MASHED POTATOES, AU JUS 30

ASK YOUR SERVER FOR LARGER CUTS

PASTA & RISOTTO

MACARONI & CHEESE FIVE CHEESE MACARONI, FRESH TOMATOES. BACON & CHIVES

VEGGIE MACARONI & CHEESE FIVE CHEESE MACARONI, FRESH TOMATOES. SPINACH. CHIVES

LOBSTER MACARONI & CHEESE FIVE CHEESE MACARONI WITH SWEET LOBSTER, TOMATOES, CHIVES

MUSHROOM RISOTTO WOOD FIRED MUSHROOMS, SPINACH, TOMATO, PARMESAN

VEGETABLE PASTA GARGANELLI, RATATOUILLE, BASIL, PARMESAN

ENTRÉES

CHICKEN SHEPARD'S PIE ROTISSERIE CHICKEN, ONIONS, CARROTS, CELERY, PEAS, CORN

VEGETABLE PLATE ASPARAGUS, WOOD FIRED MUSHROOMS AND ONIONS, COLD RICE SALAD, GRILLED TOMATO, FIRE ROASTED PEPPER COULIS

JAMBALAYA ANDOUILLE SAUSAGE, TASSO HAM, SHRIMP, CRAWFISH, ROTISSERIE CHICKEN, BROWN RICE

GRILLED TUNA FINGERLING POTATOES, BLACK OLIVE PUREE, BASIL OIL

CRAB CAKES FIRE ROASTED PEPPER COULIS, SCALLION RICE, GRILLED ASPARAGUS

CORNMEAL DUSTED FRIED CATFISH RATATOUILLE,
BASIL PESTO

WOOD FIRED GRILLED SALMON CITRUS GLAZE, GRILLED ASPARAGUS STUFFED CHICKEN PROSCIUTTO, SMOKED GOUDA,
FRESH HERBS, GARLIC MASHED POTATOES, CHICKEN IUS

PAN SEARED DUCK BREAST FINGERLING POTATOES, APRICOT-PECAN CHUTNEY

MAPLE CURED PORK TENDERLOIN RASPBERRY
BARBECUE SAUCE, GARLIC MASHED POTATOES

MEATLOAF SIGNATURE MASHED POTATOESQ, COUNTRY GRAVY

EGGPLANT PARMESAN GARGANELLI PASTA, HOUSE MADE MARINARA. PARMESAN. MOZZARELLA

HANGER STEAK FRITES GARLIC FRIES, STEAK BUTTER

GRILLED RIB EYE CHARRED CORN RELISH, ROASTED FINGERLING POTATOES

TABLE 24 FILET LIGHTLY MARINATED & WOOD-FIRED, STEAK BUTTER, GARLIC MASHED POTATOES

ADD WOOD-FIRED MUSHROOMS, ONIONS OR BLUE CHEESE CRUST

SANDWICHES & BURGERS

YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, CAMPFIRE BEANS OR COLE SLAW

ROTISSERIE CHICKEN MONTEREY JACK, ARUGULA, SMOKED TOMATO MAYO. EGG BUN

SALMON BLACKENED OR GRILLED, RÉMOULADE SAUCE, EGG BUN

CHEESEBURGER BLACK ANGUS, TILLAMOOK CHEDDAR, EGG BUN

BACON • WOOD-FIRED ONIONS • WOOD-FIRED MUSHROOMS • ROASTED PEPPERS • JALAPENOS • FRIED EGG • BEER CHEESE • BLACK RIVER BURGER BALSAMIC-TOMATO JAM, CARAMELIZED ONIONS, SMOKED GOUDA

NOTCH BURGER BACON, BARBECUE SAUCE, TILLAMOOK CHEDDAR

LONG TRAIL BURGER WOOD-FIRED PORTOBELLO MUSHROOMS, BLUE CHEESE

BOMO BURGER BACON JAM, GOAT CHEESE

CAJUN BURGER BLACKENING SPICE, MONTEREY JACK CHEESE

VEGETABLE-WALNUT BURGER MONTEREY JACK, TABASCO MAYO

- CHILDREN'S MENU (UNDER 12) AVAILABLE, PLEASE ASK YOUR SERVER.
- CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
- 18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE.
- PLEASE NO CELL PHONES IN THE DINING ROOM.
- PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
- WE SINCERELY APPRECIATE YOUR BUSINESS.



Taste the Worthy Difference

WORTHY KITCHEN

www.worthyvermont.com

802.457.7281

Hours: Mon. - Thurs. 4 - 9 p.m.; Fri. 4 - 10 p.m. Sat. 11:30 a.m. - 10 p.m.; Sun. 11:30 a.m. - 9 p.m. Location: 442 E. Woodstock Road, Woodstock











Worthy Staples

Our menu changes constantly based on what's in season, but here are a few of our staples:

- WORTHY MAC -

Cavatappi pasta with roasted garlic cream & aged Plymouth cheddar. Topped with

COUNTRY FRIED - CHICKEN SANDWICH -

Fried chicken, buttermilk ranch, B&B pickles on a Worthy Bun with fries.

- FARM BURGER -

Two smashed Almanack Farm Waygu beef patties, cheese, lettuce, red onion and B&B pickles on a Worthy Bun with fancy sauce and fries.

- VEGGIE BURGER -

Mushroom stuffed Worthy Bun with Chevre, vidalia onion jam, sweet pea puree, sunflower shoots, and a side salad.

- BUTTERMILK FRIED CHICKEN -

Two boneless thighs with buttery leeks, spring vegetables and espelette infused Doton Farm maple syrup.







PHOTOS BY VERMONT SOCIAL



it's the perfect basecamp for summer.

For more information visit killington.com

