



Dinner Menu

STARTERS

Garlic Bread (DF/Veg) GF Option +3	7.50	Parsnip Chips (V/GF)	9.00
Pretzel Bites (DF/Veg)	10.50	Artichoke Spinach Dip GF Option +3	15.00
Bruschetta (Veg) GF Option +3	10.50	Philly Cheese Egg Rolls with zesty sauce drizzle	18.00
French Fries (GF/V)	10.00	Fried Mozzarella (GF/Veg)	15.00
Sweet Potato Fries (GF/V)	12.00	Jumbo Wings Buffalo / Maple Garlic / BBQ (GF/DF)	17.00
Onion Rings Served with House Sauce	12.00	Side Salad Mixed Greens or Caesar Salad	8.00

HANDHELDS

SERVED WITH FRENCH FRIES
SUBSTITUTE GF BREAD OR UPGRADE SIDE +3

Vermont Smash Burger <i>8oz VT farm burgers</i> Choice of cheese, chef sauce, L/T/O	18.00	Chicken Club Chicken breast, VT Bacon, Mayo, L/T/O	20.00
Cheddar Blanket Burger Caramelized Cheddar cheese. bacon L/T/O	20.00	Turkey Burger Choice of cheese, L/T/O	19.00
Mt. Mansfield Burger VT Pork, bacon, crumbled blue cheese	23.00	Salmon BLT Grilled salmon, VT Applewood bacon, lettuce, tomato, mayo (DF)	20.00

SALADS

ADD PROTEIN - CHICKEN +6 / SHRIMP +8 SALMON +9 / STEAK TIPS +9

Balsamic Quinoa Salad Tomatoes, cucumbers, scallions, dried cranberries, roasted peppers (V/GF)	18.00	Grilled BBQ Chicken Salad Mixed Greens, tomato, onion, dried cranberries, & cheddar cheese with ranch & BBQ drizzle (GF)	19.50
House Caesar Salad (Veg/GF)	16.00	Essex Salad Grilled romaine, sautéed onions, goat cheese, Caesar dressing (GF)	20.00

Please note that we offer a 3.9% Non-Cash Adjustment built into all pricing. Any purchase made with a debit / credit card will receive a non-cash adjustment which will be displayed on your receipt.

Vermont Department of Health ADVISORY
*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



PASTA

CHOICE OF - FETTUCCINI OR FARFALLE
GNOCCHI +5 / GF PASTA +3

ADD PROTEIN - CHICKEN +6 / SHRIMP +8
SALMON +9 / STEAK TIPS +9

Italian Classic 22.00

Choice of Marinara or Garlic & Oil
or Pesto Sauce (DF Option)

Pasta & Meatballs 24.00

Marinara Sauce (DF Option)

Mac & Cheese 21.50

Farfalle pasta with a blend of local
cheeses (Veg)

Buffalo Mac & Cheese 26.50

Farfalle pasta with blend of local cheeses
topped with buffalo chicken

Gnocchi Bolognese 28.00

Fresh potato pasta in our own savory
meat sauce

Ala Vodka 24.00

Pancetta, onions, pink vodka cream sauce

Carbonara 24.00

Pancetta, peas, parmigiana romano

Primavera 22.00

Fresh vegetables in a pink cream marinara
sauce (DF Option)

Alfredo 26.00

Broccoli & pancetta in a white cream sauce

Shrimp Marinara 29.00

Tomato (DF Option)

Shrimp “Fra Diavolo” 29.00

Marinara Hot & Spicy (DF Option)

Shrimp Scampi 29.00

Garlic Butter (DF Option)

ENTREES

CHOICE OF STARCH
RICE / MASHED POTATO / PASTA / GF PASTA +3

PROUDLY SERVING
BELL & EVANS & COLEMAN CHICKEN

Chicken Marsala 28.00

Mushrooms, shallots, marsala wine,
spinach over starch (DF option/GF option)

Chicken Parmigiana 27.00

Marinara sauce, mozzarella over fettuccini
(GF option)

Chicken Picatta 27.00

Lemon & wine sauce, capers, vegetables
over starch (GF/DF)

Crispy Chicken Strips 25.00

Fried breast strips over fries
with dipping sauce

Fish & Chips 26.00

Fried haddock over fries with tartar sauce

Marinated Steak Tips 29.00

Onions, peppers, tomatos over starch
(GF/DF)

Jules Steak *selected cut / market price*

Jules cut, vegetable, choice of starch (GF/DF)

Steak au Poivre *selected cut / market price*

Jules cut, peppercorn rub, mushroom sauce
with starch (GF)

Pan Seared Salmon 29.00

Citrus wine sauce, vegetables over starch
(GF/DF option)

American Mixed Grill 33.00

Grilled steak tips, shrimp, chicken over starch
(GF/DF option)

Prices listed do not include taxes. 20% Gratuity will be added to parties of 6 or more guests. Our restaurant is 100% Peanut/Tree Nut Free. Our team happily designs many of our menu items for those with food allergies, vegan, vegetarians and those who are gluten-intolerant in mind. We work hard to ensure no cross contamination and/or cross contact but can make no guarantees. We ask our guests to use the information that we provide based on their personal dietary needs before consuming any of our dishes. Since not all food allergies are the same, we advise guests to assess their own requirements and consume dishes at their own risk. We invite you to ask management for assistance prior to ordering or consuming any of our menu items. If you are unhappy with the meal you received for any reason, we will gladly remake or refund any item if it is returned and not consumed.

To help with our stated mission as well as following the VT Department of Liquor Control policies, we ask our guests not to bring any outside food or beverages into our restaurant. Thank you for your understanding!