



SIDES



Organic Edamame \$7.77

Shelled Edamame, Warmed And Salted.



Lucky Organic Miso Cucumber \$9.99

Sliced Cucumbers, Marinated In A Bright And Tangy Salt-And-Vinegar Dressing. A Refreshing And Palate-Cleansing Start To The Meal.



Lucky Handmade Pork Gyoza \$11.11

Ground Pork Mixed with Garlic, And Scallion, Seasoned With Organic Tamari And A Touch Of Oyster Sauce. Hand Wrapped In Dough, Pan-Fried For A Crisp Bottom And Steamed To Tender Perfection. *(5 Gyoza Served With Tamari).*



Lucky Handmade Veg Gyoza: \$11.11

Local Vegetables, Garlic, Carrots, Scallions, Tofu, Organic Gluten Free Tamari, Salt, Organic Pepper. *(5 Gyoza Served With Tamari, Contains Wheat And Egg.)*

RICE BOWLS



Rice Bowl#1: Diced Chashu Pork Belly \$18.88

Warm Organic Rice Topped With Bite Size Chashu Pork Belly, Chopped Scallions With Pickled Red Cabbage With A Marinated Egg Half.



Rice Bowl#2: Spicy Tan Tan: \$18.88

Warm Organic Rice Topped With Tan Tan Pork, Chopped Scallions With Pickled Red Cabbage, With Marinated Egg Half.



Rice Bowl #3: Vermont Chicken Curry: 18.88

It's Our Take On Japanese Curry. Not Gluten-Free, Local Vermont Honey. Curry Powder, Garam Masala, Cayenne Pepper, Honey, All Purpose Flour, Onion, Carrots, Chicken, Scallions, Pickled Red Cabbage, Marinated Egg Half.



Rice Bowl #4: Vegetarian Vermont Curry: 18.88

It's Our Take On Japanese Curry. Not Gluten-Free, It Contains Local Vermont Honey. Warm Rice Topped With Golden Baked Tofu, Curry Powder, Garam Masala, Cayenne Pepper, Honey, All Purpose Flour, Onion, Carrots, Scallions, Pickled Red Cabbage, Marinated Egg Half.



Rice Bowl #5: Vegan Organic Rice Bowl: \$18.88 (Gluten-Free)

Warm Rice Topped With Golden Baked Tofu, Cooked Vegetables, Scallions And Pickled Red Cabbage.

Kids Rice Bowl #6: \$9.99 Warm rice topped with chicken.

ラーメン Ramen

Choose your size: Large w/ extra protein \$35.55 Large \$29.99
Regular: \$27.77 Small: \$25.55 Kids Bowl: \$9.99 (noodles w/chicken broth)

Choose your Noodle:

1. Gluten Free (rice) Noodle
2. **"Universe Noodle"** Homemade Organic (wheat, corn starch)

🐷🐔 **#1 Tonkotsu Ramen:** A Rich Pork And Chicken Bone Broth, Layered With Tender Chashu Pork Belly, A Marinated Egg Half, Sautéed Vegetables, And Chopped Scallions. Finished With Pickled Red Cabbage.



🔥🐷🐔 **#2 Tan Tan Ramen:** Pork And Chicken Bone Broth, Layered With Spicy Tan Tan Ground Pork, Infused With A Touch Of Oyster Sauce For Depth And Umami, Sautéed Vegetables And Chopped Scallions. Topped With A Marinated Egg Half, And Pickled Red Cabbage.

🐔 **#3 Chicken Noodle Ramen:** Chicken Bone Broth, A Bright And Comforting Bowl Featuring Our Lighter-Style Chicken Bone Broth. Topped With Tender Shredded Chicken, Edamame, Roasted Carrots, Chopped Scallions, A Marinated Egg Half, And Topped With Pickled Cabbage.



🍄🍄🥚 **#4. Vegetarian Mushroom Dream Ramen:** Rich, Savory Mushroom Broth, Topped With Our Marinated And Golden Baked Tofu, Marinated Egg Half, Sautéed Vegetables, Chopped Scallions And Topped With Pickled Red Cabbage.

🍄🍄 **#5. Vegan Mushroom Dream Ramen:** No egg. Rich, Savory Mushroom Broth, Topped With Our Marinated And Golden Baked Tofu, Sautéed Vegetables, Chopped Scallions And Topped With Pickled Red Cabbage. Served With Either Our Homemade Noodle Or With Gluten Free Rice Noodle.



Green Mountain Ramen's Mission Statement

Our mission is to offer people real choice in creating a better world, one where organic, local food is accessible to everyone regardless of their ability to pay; where meaningful work is abundant; and where work is a path of self-knowledge and personal development, not just a job. We believe that when people are supported with nourishing food, clean water, fair work, and access to healing arts, counseling, and social support, their strengths and challenges become opportunities for inner growth. Through soul-informed business practices, organic farming and gardening, ethical clothing standards, and a focus on healing local communities, we cultivate resilient individuals who, in turn, become high-performing contributors to a thriving local economy.

Pay-It-Forward \$5, \$10, \$20

Buy A Bowl For Someone In Need And Help Spread Joy One Bowl at a Time!

Pay-What-You-Can Bowl:

All who make the journey to our port are fed.

Pay what you can, no questions asked.

EXTRAS \$7.77 EACH

🐷 extra Chashu Pork 🐷

🔥 extra Spicy Tan Tan Pork 🔥

🐔 Extra Chicken 🐔

🥚 extra Marinated Egg 🥚

🥬 extra Vegetable 🥬

Extra Tofu

Bowl Of Rice

🔥 new!***Spicy Curry*** New! 🔥



JAPANESE DRINKS, DESSERTS & SNACKS

Fresh desserts made in-house daily. Please ask us, what's sweet today?

Bottled Drinks : \$4.44

Pocky (popular Japanese snack, thin chocolate coated biscuit stick) \$4.44

Organic Tea Bar: Green Tea, Oolong Tea, Genmaicha \$3.69

"FOOD IS MEDICINE, WE PRIORITIZE LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE."

❤️ Thanks to Brattleboro Coop ❤️ Rebop Farm ❤️ New Leaf Farm ❤️
❤️ Picadilly Farm ❤️