



# 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 ❤️