

MOUNTAIN TOP RESORT

SMALL PLATES

Bruschetta Heirloom Tomato, Fresh Basil, Garlic Whipped Lemon Vermont Chevre
& Ricotta, Grilled Baguette, Basil Oil 12

Grilled Shrimp Spicy Remoulade [GF] 16

Pork Belly Slider Hoisin Glazed, Ginger Pickled Cucumber 16

Wild Mushroom Risotto Cakes Marsala Sauce [GF] 14

GREENS

Fruit & Nut 14 [GF]

Mixed Greens, Dried Berries, Toasted Almonds, Maple Goat Cheese, Maple Balsamic Vinaigrette

House 10 [GF]

Mixed Greens, Shaved Carrot, Grape Tomato, European Cucumber & Choice of Dressing

Caesar 14

Chopped Romaine Hearts, Capers, Roasted Garlic Croutons, Parmigiano-Reggiano, House Dressing

LARGE PLATES

All entrees are served with seasonal vegetables.

Filet 42

Pan Seared 8oz • Bacon Jam & Bleu Cheese • Red Wine Demi • VT Butter Whipped Potatoes [GF]

Shrimp Scampi 32

Heirloom Tomatoes • Served Over Bucatini • White Wine Butter Sauce

Salmon 32

Pan Seared • Ginger Honey Glaze • Braised Kale & White Bean [GF]

Tuscan Chicken 30

Marinated & Pan Seared • Tomato Herb Chutney • Parmesan Chive Risotto [GF]

Ribeye 40

Grilled 16oz Ribeye • Garlic Herbed Butter • Roasted Fingerling Potatoes [GF]

- Our Farm Partners -

Jasper Hill Farm, Greensboro Bend, VT • Cobb Hill, Hartland, VT • Cabot, Cabot, VT
Nickwackett Farm, North Clarendon, VT • Maplebrook Farm, Bennington, VT

[GF - Gluten Free]

Special dietary needs can be met with advance notice. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness, especially for those having certain medical conditions.