

MOUNTAIN TOP RESORT

SMALL PLATES

Local Cheese Plate VT Cheese Selection, Traditional Accompaniments, Honeycomb, Fruit, Crackers (Prepared GF Upon Request) 17

Onion Soup Garlic Croutons, Gruyere & Swiss, Chicken & Beef Broth 13

Stuffed Artichoke Florentine Artichoke Hearts, Mushrooms, Spinach, Parmesan Cheese, Mache Greens [V/GF] 17

Risotto Cake Saffron, Roasted Pepper, Tomato Coulis [V] 14

Shrimp & Chorizo Grilled Shrimp & Chorizo Skewers, Maple Sriracha Sauce [GF] 17

GREENS

Spinach 16

Spinach, Red Onion, Mushrooms, Hard Boiled Egg, Croutons, Warm Bacon Vinaigrette

Caesar 14

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

Orange & Fennel 15

Shaved Fennel, Mandarin Orange Segment, Toasted Almond, Lemon Pepper Dressing [GF]

Beets & Greens 16

Red & Golden Beets, Pickled Red Onion, Candied Walnut, Crumbled VT Creamery Chevre [GF]

LARGE PLATES

All entrees are served with seasonal vegetables.

Filet 47

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

Pork Tenderloin 34

Herbes de Provence Marinated • Maple Bourbon Cherry Sauce • Whipped Potato [GF]

Salmon 34

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

Beef Wellington 49

Beef Tenderloin • Marsala Duxelle • Prosciutto • Wrapped in Pastry • Whipped Potato

Ribeye 45

Grilled 16oz • Garlic Maitre'd Butter • Roasted Potato [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 V - Vegetarian VV - Vegan]

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.