LUNCH ENTREES
SERVED DAILY 11:00AM-3:00PM
choice of potato leek or french onion soup with half grilled cheese or steak sandwich $18

FRIED CHICKEN crispy buttermilk thigh, iceberg, house b&b pickles, toasted potato bun
choice of mumbo sauce or maple buffalo $21

PORK BURGER crispy pork belly, maple aioli, arugula, roasted tomato chutney, challah $20

STEAK SANDWICH shaved ribeye, caramelized onion, arugula, slopeside cheddar, baguette, au jus aioli $26

GRILLED CHEESE caramelized onion, fig, bacon, brie, toasted brioche $21

SEARED TUNA miso mayo, arugula, sesame cucumbers, mango, red onion, rare yellowfin, house focaccia $24

SOUPS & SALADS

NIÇOISE SALAD haricot vert, potatoes, olives, roasted peppers, seared tuna, greens, sherry-orange vinaigrette $28 or

CAESAR artisan romaine, chicories, sourdough croutons, parmesan snow, anchovy $18

KNEE DEEP GREENS shaved vegetables, spruce peak preserves, candied nuts, crackers, pommery, baguette $15 or

POTATO & LEEK SOUP bacon lardons and chives $12 or

FRENCH ONION SOUP gruyere cheese, croutons $14

LUNCH -EXPRESS- choice of potato leek or french onion soup with half grilled cheese or steak sandwich $18

DINNER -FRIDAY- LOBSTER FRIES grilled lobster, béarnaise brûlée, old bay frites $68 or

-SATURDAY- CASSOULET crispy confit duck leg, pork belly, heirloom beans, breadcrumbs $48

-SUNDAY- PRIME RIB au jus, pommes puree, broccoli, horseradish chantilly $52 or

SOUPS & SALADS

VERMONT CHEESE includes three selections with spruce peak preserves, crackers, accoutrements $24 or

CHARCUTERIE includes pommery mustard, pickles, baguette, san daniele prosciutto, capicola, house-made chicken liver pate $26

FULL BOARD three selections of artisanal vermont cheese, small batch charcuterie, spruce peak preserves, candied nuts, crackers, pommery, baguette $48

STARTERS & SHARES

BREAD SERVICE roasted garlic baguette, herb butter $6 or

AH CRISPY BRUSSELS SPROUTS feta fondue, crispy seeds, granny smith apple, runamok smoked maple $17 or

FRIED CALAMARI rice flour dredge, garlic butter, fried lemon, banana pepper aioli, sweetey drops $18 or

STEAK TARTARE hand-chopped tenderloin, capers, garlic aioli, pommery mustard, baguette $28

TUNA CARPACCIO seared yellowfin tuna, lemon citronette, pickled shallot, jalapeno, pistachio $23 or

ALPINE WINGS fried crispy with maple buffalo, mumbo sauce or dry rub, blue cheese dressing, carrots and celery $19 or

ESCARGOTS persillade butter, parmesan, puff pastry $22

POMMES PUREE | HARIROT VERTS WITH ALMOND BUTTER | SWEET POTATO MASH | GARLIC KALE | HERB AND PARMESAN FRIES

COQ AU VIN burgundy-braised chicken, slab bacon, pearl onion, carrots, pommes puree $39 or

TROUT AMANDINE roasted whole local trout, haricot verts, marcona almond brown butter, verjus $41 or

BUCATINI vodka sauce, pecorino, meatballs, garlic bread $38

GRILLED ORGANIC SALMON farrotto, carrot romesco, orange beurre blanc $42

STEAK FRITES marinated prime coulotte steak, herb and parmesan fries, béarnaise butter, saffron aioli $44 or

MUSHROOM PASTA wild mushrooms, spinach, pecorino cream sauce, extruded pasta $34 or

Add shaved black truffle $28

CHATEAUBRIAND center-cut filet mignon, garlic kale, pommes puree, cognac demi glaze $150 or

SEARED SCALLOPS celeriac puree, roasted fennel, grapefruit arugula salad $48 or

HEIRLOOM PORK CHOP sweet potato mash, roasted broccoli, maple bourbon reduction $39 or

WINTER 2023/24

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. please advise your server about any allergies or dietary concerns.