

SOUPS

Cup \$4 Bowl \$5

SOUP DU JOUR

Our daily special made with locally sourced vegetables

NEW ENGLAND CLAM CHOWDER

The very one New England is famous for

BAKED FRENCH ONION

Smothered with cheese and flame broiled to a golden brown

JACQUE'S AWARD WINNING CHILI

Southern Vermont's three meat award winning chili with beans

All soups, chowders and chilies are house made with love

APPETIZERS

NACHOS \$13

Corn chips topped with house chili, secret beer cheese sauce, shredded lettuce, cilantro crema and Pico de Gallo

NACHO FRIES \$13

Our hand cut fries with all the above...no cornchips

FRIED BRUSSEL SPROUTS \$9

With a balsamic glaze

MUSSELS \$13

Steamed with a white wine pesto sauce served with toast points

HUMMUS PLATTER \$11

Chef's choice hummus served with feta cheese, mixed olives, artichoke hearts and focaccia

WING BASKET \$11

House made sauce choices, Barbeque, Teriyaki, Jamaican jerk or Buffalo

SHRIMP SCAMPI \$10

Our AMAZING scampi served with toastpoints

SIDE OF HAND CUT FRIES \$4

GARLIC BREAD \$3

Salads

CHEF SALAD \$13

Mixed greens with maple Dijon ham, Vermont roasted turkey, cucumbers, tomatoes, corn, carrots, egg and Vermont cheddar cheese

SOUTHWEST CHICKEN SALAD \$13

Mixed greens with grilled chipotle chicken, corn, black beans, cheddar cheese, Pico de Gallo and cilantro crema, best with southwest spicy dressing

GREEK SALAD \$10

Mixed greens with feta cheese, black olives, red onion, cucumbers, Tomato, Pepperoncini and roasted red peppers, best with rosemary balsamic dressing

CAESAR SALAD \$9

Romaine lettuce tossed with parmesan cheese house made Caesar dressing

SALAD ADDITIONS

Grilled chicken \$4

Grilled Steak \$8

Grilled Shrimp \$6

Seared tofu \$3

Avocado \$2

SIDE CAESAR SALAD \$5

SIDE GARDEN SALAD \$5

SOUP AND SALAD COMBO \$8

SOUP AND SALAD COMBO *WITH GARLIC BREAD* \$10

All salads served with your choice of house made dressings

Balsamic Vinaigrette

Caesar

Ranch

1000 Island

Southwest Spicy Dressing

Bleu Cheese

SANDWICHES

VERMONT CHEESE STEAK \$10

Shaved Angus beef, sautéed onions and peppers on a brioche roll with mayo

FRENCH DIP \$11

Shaved Angus beef, caramelized onions, Swiss and horseradish sauce served on garlic bread with au jus

TAVERN REUBEN \$12

In house roasted corned beef, sauerkraut and Thousand Island dressing, served on rye bread

TAVERN MEATLOAF SANDWICH \$10

With cranberry chutney, Vermont Cheddar cheese and mayo served on grilled sourdough bread

HAM AND SWISS PANINI \$11

Ham, Swiss, apple, red onion and maple Dijon

TURKEY AND CHEDDAR PANINI \$11

Herb Turkey, Vermont cheddar, bacon, red onion and mayo

VEGETABLE BURGER \$11

Served on a brioche roll with lettuce, tomato and red onion

CHICKEN CAESAR WRAP \$11

Flour tortilla filled with grilled chicken, romaine lettuce, parmesan cheese and Caesar dressing

BUFFALO CHICKEN SANDWICH \$10

Grilled chicken topped with a bleu cheese bourbon sauce, lettuce and tomato served on a roll

FISH SANDWICH \$12

Lightly breaded cod served on a roll with lettuce, tomato and mayo

PORTABELLA SANDWICH \$10

Grilled marinated portabella on a brioche roll with lettuce, tomato, onion, cheddar and sundried tomato roasted garlic spread

BURGER

VERMONT CHEDDAR BURGER \$10

SWISS MUSHROOM BURGER \$10

BACON BLEU CHEESE BURGER \$11

Topped with bleu cheese bourbon sauce and caramelized onions

SOUTHWEST BURGER \$11

Topped with cheddar cheese, avocado, Pico de Gallo and chipotle aioli

All sandwiches and burgers are served with our hand cut fries

Sweet potato fries \$1.50

Dinner

NEW YORK STRIP STEAK \$22

Grilled center cut aged strip steak topped with a caramelized onion bourbon blue cheese sauce served with herb potato wedges and vegetable

BEEF STROGANOFF \$19

Tender beef, traditional stroganoff sauce with crimini mushrooms and onions served over a bed of noodles

TAVERN MEATLOAF \$14

Our famous homemade meatloaf served with mashed potatoes and seasonal vegetable

FRIED CHICKEN \$16

A spicy breaded chicken fried to a golden brown and served with mashed potato and Asian slaw

CHICKEN CRIMINI FETTUCCHINE \$16

Grilled breast of chicken on top of a creamy crimini, parmesan alfredo sauce

TAVERN SPICY CHICKEN \$16

Sautéed coriander and cumin spiced chicken with peppers in a creamy tomato sauce, served over basmati rice

THE TAVERN TUNA \$18

Seared Ahi tuna served with spicy dipping sauce, Asian slaw and rice

HADDOCK OR SHRIMP TACOS \$13

Two flour tortillas filled with your choice of fish or shrimp with cilantro crema, Pico de Gallo and Asian slaw. Served with a side of smashed black beans

TAVERN SCALLOPS \$19

Pan seared scallops served over a bed of mixed gnocchi with a gorgonzola cream sauce and sautéed vegetable

ENTREE ADDITIONS

Side Salad \$5

Garlic Bread or House Bread \$3