

Tuckaways

APPETIZERS

New England Clam Chowder 7

Paired with Sam Adams' Boston Lager

French Onion Soup 9

Paired with 14th Star Breakfast Maple Stout (St. Albans, VT)

Poutine 12

House Fries, Fried Sage and Rosemary, Vermont Maple Brook Farms Cheese Curds (*Bennington, VT*) and Duck Gravy

Paired with Von Trapp's Vienna Lager (Stowe, VT)

Local Cheese & Charcuterie Board 20

Assortment of Local Cheeses and Sausages, Apple Butter, Olives, Cornichons, Toasted Baguette

Paired with Flight of 3 Wines

Crispy Chicken Wings 12

House Floured Wings tossed in choice of House Made Buffalo or Chipotle Maple BBQ Sauce served with Celery and Blue Cheese Dressing

Paired with Fiddlehead IPA (Shelburne, VT)

Arancini stuffed with Short Rib 10

Short Rib and Maple Brook Farm Fresh Mozzarella (*Bennington, VT*) stuffed Fried Risotto Ball topped with Parsley and Shaved Parmesan Cheese

Paired with Bruschetta Martini (Jeffersonville, VT)

Seared Crab Cakes 12

Served with Daikon and Cucumber Salad and Ponzu Aioli

Paired with Wasabi Martini

Vermont Mac and Cheese with Ham 10

Cabot Extra Sharp (*Cabot, VT*) Macaroni and Cheese with Applewood Smoked Ham; broiled with Cornbread Crumbs

Paired with Switchback Ale (Burlington, VT)

House Fried Tortilla Chips and Salsa 6

FLATBREADS

Traditional Flatbread 12

With Red Sauce or Pesto

Paired with Canyon Road Pinot Noir / Pinot Grigio (California)

Short Rib Flatbread 15

Cabot Cheese Sauce (*Cabot, VT*) with Slow Braised Pulled Short Rib, Caramelized Onions and Shaved Parmesan topped a Maple Chipotle BBQ Drizzle

Paired with La Petite Grand (France)

"BLT" Flatbread 14

Black River Hand Cut Bacon (*Springfield, VT*), Tomato and Pesto topped with Crisp Romaine Lettuce

Paired with Roof Top Lemonade

Ratatouille Flatbread 14

Traditional Ratatouille consisting of Garlic, Onions, Red Pepper, Eggplant, Zucchini, Tomato, Capers and Fresh Herbs topped with Fresh Mozzarella (*Bennington, VT*) and Shaved Parmesan

Paired with Shiraz

Consuming raw or undercooked meat, poultry, seafood, shellfish or unpasteurized milk may increase your risk of foodborne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

SALADS

Vermont Chopped Chef's Salad 15

Crisp Romaine topped with Turkey, Ham, Neighborly Farms Scallion Cheddar (*Randolph, VT*), Hard Boiled Eggs, Tomatoes, Cucumber and tossed in a Maple Poppy Seed Dressing

Paired with Principato Pinot Grigio, (Italy)

Lo Mein Salad 12

Lo Mein Noodles tossed with Carrots, Peppers, Snow Peas, Been Sprouts, Napa Cabbage, Almonds and a Sesame Vinaigrette

Paired with Fernland (New Zealand)

Beet and Butternut 7 / 12

Kale and Arugula Blend with Diced Candy Beets and Roasted Butternut Squash, Grape Tomatoes Balsamic Vinaigrette and Neighborly Farms (*Randolph, VT*) Cow's Milk Feta

Paired with Canyon Road Pinot Noir (California)

Traditional Caesar Salad 6 / 10

Crisp Romaine, Shaved Parmesan Cheese and Croutons

Paired with Carmenet Chardonnay (California)

Top any Salad with:

Grilled Sliced Chicken 5

Chilled Shrimp 7

Grilled Sliced Steak 10

HANDHELDS

All handheld are served with French Fries.

Substitute Sweet Potato Fries or Balsamic Greens for \$3.00

Vermont Burger 18

8oz Boyden Farm Beef Patty (*Cambridge, VT*) with Lettuce, Tomato, Black River Hand Cut Maple Bacon (*Springfield, VT*), Grafton 1 Year Cheddar (*Grafton, VT*) on a Buttered Brioche Roll

Paired with Fiddlehead IPA (Shelburne, VT) or Renacer Melbec

Salmon Burger 16

House made Asian infused Salmon Patty topped with Wasabi Aioli and a Daikon and Cucumber Salad

Paired with Wasabi Martini

Turkey Club 15

Turkey Breast, Black River Hand Cut Bacon (*Springfield, VT*), Lettuce and Tomato, and Mayo on Toasted Wheat Berry Bread

Paired with Fernland, Sauvignon Blanc (New Zealand)

Chicken Avocado Panini 14

Grilled Chicken Breast, Guacamole, Tomato, Grilled Red Onions and Neighborly Farms Chipotle Cheddar (*Randolph, VT*)

Paired with Hornitos' Margarita

Caprese Panini 11

Maple Brook Fresh Mozzarella (*Bennington, VT*), Pesto, Vine Ripened Tomatoes and Arugula

Paired with Bruschetta Martini

Green Mountain Melt 13

Applewood Smoked Ham, Grafton 1 Year Cheddar, Whole Grain Mustard, Apple Butter and Arugula served on Brioche Bread

Paired with 14th Star Maple Breakfast Stout (St. Albans, VT)