



The Vermont Inn

Appetizers

Mussels Dijon

*Fresh mussels steamed with garlic, onion,
Dijon mustard and white wine*

\$7.25

Goat Cheese

*Panko coated Goat Cheese lightly
browned and served over wilted spinach
with tomato salsa*

\$6.95

Crab Cakes

*Two fresh Maine crab cakes served with
a lobster veloute`*

\$6.95

Fresh Mozzarella & Tomatoes

*Fresh mozzarella and tomatoes
With balsamic vinegar
and Italian Bread*

\$6.25

Artichoke Crostini

*Artichokes sautéed with garlic, red peppers,
olive oil, and lemon served on toast with
parmesan cheese*

\$6.50

Salads

Garden

*Dressing – Creamy Dill, Balsamic Vinaigrette,
Italian, and Blue Cheese*

\$3.95

Caesar

With or without anchovies

\$4.95

Chef

Stephen Hatch

Innkeepers

Jennifer & Mitchell Duffy

Entrees

Rack of Lamb

Fresh rack of lamb roasted with parsley, rosemary, garlic and black pepper

\$24.95

(Meal Plan House Guests +\$4.25)

Filet Mignon

A choice 8 oz. filet mignon, grilled and topped with maître d'hôtel butter

\$22.95*

Meal Plan House Guest + \$2.00

With choice of hollandaise or

Mushroom sauce – add \$2.00

** A 6 oz. petite filet mignon is also*

Available starting at \$20.95

Chicken Alexandra

Boneless breast of chicken sautéed with artichokes, gorgonzola cheese, plum tomatoes in a Madeira wine sauce

\$18.95

Vermont Baked Veal

Veal medallions lightly coated with seasoned bread crumbs, and stuffed with spinach, shallots, bacon

and Vermont cheddar cheese

\$19.75

Vermont Inn Roast Turkey

Fresh turkey with cranberry sauce, apple raisin stuffing, mashed potatoes and gravy

\$16.95

Grilled Trout

Fresh rainbow trout grilled and topped with

a lemon thyme butter

\$16.95

All entrees include our own fresh-baked herb rolls and butter, pasta, potato or rice, and vegetable.

New! On the lighter side

Grilled Flatbread Pizza

An 8" personal pizza with your choice of toppings

Plain: Our homemade sauce and mozzarella -

\$10.95

Pollo Pesto: Grilled chicken & pesto - \$13.95

Grazing Goat: Fresh Goat Cheese, Spinach, olive oil, and a touch of balsamic - \$13.95

Additional toppings \$1.00 each

Mushrooms

Anchovies

Roasted red peppers

Fresh tomatoes

Artichokes

Bacon

Grilled Chicken Signature Salads

Choose from these dinner-sized salads topped with freshly grilled chicken

Caesar salad with Romaine and our own Caesar Salad dressing

\$12.95

or a Mescaline salad with tomatoes, carrots, cabbage, cucumbers, and your choice of dressing

\$11.95

Pasta Primavera

A medley of fresh vegetables tossed with light olive oil, lemon juice, and peeled plum tomatoes, served over pasta.

\$14.95

Consuming undercooked meats, seafood, or shellfish may increase your risk of food born illness.

For parties of eight or more, a gratuity of 20% will be added to the check.