

In-Room Dining—Breakfast
Served 7:30—10:30 a.m. daily

Beverages

Cafés Richard Rouge Regular & Decaffeinated Coffee & Infused Tea - 2
Pot of Coffee - 4
Orange, Grapefruit, Tomato, Pineapple, V8, Cranberry Juice
Cold Hollow Apple Cider - 4
Vermont Milk - 3
Strawberry & Banana Smoothie - 6

Norma's Pantry

Toast

organic whole wheat, country white
sour dough, big city rye - 3

Creamy & Crunch

organic vanilla yogurt
house-made granola & fresh berries - 9

Pastries

butter croissant, seasonal muffin or cinnamon roll - 3

Seasonal Melon & Berries

low-fat orange-honey yogurt - 12

Continental Breakfast

choice of juice, coffee or tea fruit, cold cereal &
choice of toast, croissant or pastry of the day - 14

Irish Oatmeal

steel-cut oats, berries, raisins,
brown sugar, Vermont maple syrup, warm milk - 8

Eggs Etc...

Vermont Country Breakfast

farm fresh eggs - any style
apple wood smoked bacon, maple link sausage or
carved ham, skillet potatoes, choice of toast - 12

From The Griddle...

The Stack

golden buttermilk flapjacks
vanilla butter, Vermont maple syrup - 10

Eggs Benedict

poached eggs, grilled carved ham, toasted baguette,
lemon hollandaise - 15

Corned Beef Hash

poached farm fresh eggs
roasted shallots, sweet peppers
oven dried tomato hollandaise - 12

Topnotch Omelette

choice of farm fresh eggs or egg whites skillet
potatoes, choice of toast

French Toast Supreme

cinnamon custard challah apple-rum compote,
pecan butter Vermont maple syrup - 10

combination of any 3 ingredients... - 14

Sides

sweet bell peppers, Cabot cheddar, bacon,
goat cheese, sautéed onion, swiss cheese, spinach,
American cheese, mushrooms, maple sausage,
tomato, scallions, ham, smoked salmon

Sliced Banana-3, Mixed Berries-5
Seasonal Melon-5, Applewood Smoked Bacon-5
Vermont Maple Sausage-5, Carved Grilled Ham-5
Flapjack Short Stack-7, Country Skillet Potatoes-3

In-Room Light Fare

Served 11:30 a.m.—5:30 p.m. daily

Small Plates

Seasonal Soup Selection

cup - 5 bowl - 8

Cabot Cheddar Lavosh

garlic, roasted peppers, tomato, 25 year
balsamic vinegar - 8

Grilled Shrimp

monkey spice, harissa infused cocktail sauce,
lemon oil - 12

Wings

house maple ancho bbq or Buffalo spicy,
bleu cheese cream - 9

Spring Rolls

seasoned cabbage, carrot, scallion, pea shoots, cilantro,
mint, sweet chili, peanut soy emulsion - 11

Specialty Sandwiches

Summer Burger

seasoned avocado, griddled onion, Anaheim peppers,
tomato relish, Grafton smoked cheddar, watercress -
16

Classic Cheeseburger

lettuce, tomato, Cabot cheddar, mayo - 12

Pressed Mesquite Turkey

tomato, sautéed anaheim peppers, provolone,
maple herb aioli, ciabatta - 12

Chicken Salad Wrap

pistachio, watercress, tomato, mayo - 12

Black Forest Ham

butter lettuce, tomato, Grafton smoked cheddar
rosemary Dijon mayo, sourdough - 12

Albacore Tuna Wrap

pea shoots, tomato, mayo - 12

All sandwiches come with a side of your choice

Entrée Salads

Caesar

romaine, focaccia crouton, tomato, white anchovies,
with your choice of chicken, shrimp or salmon - 15

Big Green Salad

seasonal veggies, sprouts, toasted seeds, basil balsamic dressing

Sides

Herbed French Fries - 5

Homemade Malted Potato Chips - 5

Sweet Potato Dill Fries - 5

Cole Slaw - 5

Please call Room Service at 6976 to request a complete copy of our current menu.

In-Room Dinner Menu
Served 5:30 pm.—9:30 p.m. daily

Small Plates

Dayboat Scallops	maple aioli and fall tomato BLT, Dijon horseradish drizzle - 15
Baby Beets	frissee, Bijou goat cheese, endive, citrus, beet vinaigrette - 10
Shrimp Dumplings	sweet corn, scallion, ginger potato, miso emulsion - 13
Toasted Fregola Cous Cous	risotto style with butternut squash, smoked cheddar toast and quail egg - 11
Gathered Greens	seasonal vegetables, marinated mushrooms, pepitas, 25yr. balsamic basil vinaigrette - 9
Kurabota Pork Short Rib	root beer chipotle glaze, sweet potato mousse - 12
Sweet Onion Bisque	fennel, roasted garlic, pecorino, mushroom toast, bacon - 9
Cesar Salad	white anchovy, butter brioche, Ascutney cheese, grilled lemon - 8
Cavendish Quail	chopped salad, soft cooked egg, maple bacon vinaigrette - 12
Local Vermont Cheese Tasting	daily selections - 5 per piece

Supper

Duck Breast	crispy skin, confit and scallion pancake, sweet cabbage, orange ginger glaze - 24
Kona Perch	roasted fennel, crispy eggplant, braised tomato butter - 28
Ribeye Steak	crushed potato, asparagus, hunter mushrooms with bacon, Bayley Blue cream - 32
Berkshire Pork	braised greens, spaetzle sausage hash, rosemary reduction - 22
Gnocchi	chopped spinach, roasted cippolini, vodka sauce, pecorino - 18
Tasman Salmon	asparagus maki roll, spicy cucumber salad, fresh ginger sauce - 28
Chicken Statler	butterball turnips, broccolini, maitake mushroom marsala - 22
Hawaiian Escolar	littleneck clams, fresh linguine, house chorizo cream, cherry peppers - 28
Stuffed Piquillo Peppers	bulgur wheat, tomato coconut curry, sugar snaps - 20
Notch Burger	chorizo chili, maple onions, cheddar, farm egg, hand cut fries - 18

For the Side

Broiled Asparagus	olive oil, sea salt, 25 yr. balsamic - 5
Broccolini	fresh garlic, olive oil, shaved cheese - 5
Hand Cut Fries	Vermont cheddar fondue - 7
Sugar Snap Peas	miso glaze - 4

In-Room Junior Menu
Served 11:30 a.m.—9:30 p.m. daily

Appetizers

Soft Giant Pretzel
plain or salted, with yellow mustard - 7

Fresh Fruit
with honey-yogurt dip - 9

Veggie Delight
celery, carrots, tomatoes and cucumber
with creamy ranch dip - 7

Garden Salad
with croutons and choice of dressings - 7

Junior Caesar Salad
with romaine, crouton and parmesan - 7
with grilled chicken - 9

Entrées

Grilled Cheddar
french fries - 8
with tomato and bacon - 12

Pasta Perfect Penne Pasta
marinara or butter & cheese- 10
with grilled chicken - 15

Crustless Double-Decker
peanut butter & grape jelly sandwich - 8

**Hamburger/Chicken Fingers
/All Beef Hot Dog**
french fries - 10

Grilled Fresh Fish of the Day
with seasonal vegetables and rice - 16

Petit Beef Filet
with seasonal vegetables and french fries- 20

In-Room Dining – Bevergaes
Served 8:00am – 9:30pm daily

Bottled Beers

Magic Hat Seasonal
Burlington, Vermont - 6

Budweiser
St. Louis, Missouri - 5

Heineken
Netherlands - 6

Magic Hat #9
Burlington, Vermont - 6

Bud Light
St. Louis, Missouri - 5

Corona
Mexico - 6

Long Trail
Burlington, Vermont - 6

Kaliber (non-alcoholic)
Dublin, Ireland - 5

Stella Artois
Belguim - 6

Draft Beers

Rock Art Seasonal
Morrisville, Vermont - 6

Harpoon UFO
Windsor, Vermont - 6

Switchback
Burlington, Vermont - 6

Otter Creek Copper Ale
Middlebury, Vermont - 6

Wine List

		Glass	Bottle
Champagne & Sparkling			
712	Freixenet 'Cordon Negro' Brut Cava, Spain NV	9	
White			
456	Riff Pinot Grigio 'Terra Alpina' Venezie, Italy 2010	7	28
438	Acrobat Pinot Gris, Oregon, 2009	9	36
381	Joseph Mellot 'Destinea' Sauvignon Blanc, Loire, France 2009	8	32
362	Urban Riesling Mosel, Saar Ruhr, Germany 2009	9	36
369	Louis Pouilly Fuisse Chardonnay Burgundy France 2009	15	60
Red			
517	14 Hands Cabernet Sauvignon, Washington State 2009	8	32
404	Clos La Chance Merlot Central Coast, California 2007	12	48
555	Louis Latour Pinot Noir 'Domaine de Valmoissine', France 2009	9	36
404	Sensual Malbec Mendoza, Argentina 2009	7	28
553	Tiki Sound Pinot Noir, Marlborough, New Zealand 2008	8	32

Cocktails

Blue Lemon Martini

Blueberry Vodka, lemonade, blueberry garnish ~ 10

Pomegranate Martini

Pomegranate vodka, pomegranate juice, lime garnish ~ 12

Green Mountain Martini

Green Mountain Vodka, Maple Liquor, apple cider, apple slice garnish ~ 12

Sparkling Cosmo

Kettle One Citrus Vodka, fresh lime juice, cranberry juice, champagne floater ~ 12

Orange Manhattan

Woodford Reserve, Cointreau, cherry garnish ~ 14

Maple Leaf

Woodford Reserve, Maple Liquor, Vermont maple syrup, on the rocks ~ 14

Vermont Ice Coffee

Meyers Rum, maple syrup, iced coffee, whipped cream, and maple drizzle ~ 10

Mount Mansfield Iced Tea

Sweet Tea, Vodka, lemonade, lemon garnish ~ 10

Pomegranate Caipirinha

Cachaca, pomegranate juice, lime juice, simple syrup orange slice garnish ~ 10

Cranberry Tree

Champagne, cranberry juice, orange slice garnish ~ 8

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