

HARRIMAN'S

PUB & KITCHEN

SHAREABLES

Pork Belly Bites \$17

slow roasted pork belly dressed in house-made bbq sauce served with slaw

Brussels Sprouts ^{GF} \$14

roasted Brussels sprouts with caramelized onions, bacon and blue cheese crumbles

Scallops ^{GF} \$19

pan-seared scallops with bacon jam and apple crisps

Pub Poutine \$15

steak fries, Cheddar cheese curds, pickled red onions, house gravy

Wings \$17

buffalo, honey bbq, garlic parmesan, garlic chili

Crispy Buffalo Cauliflower \$15

served with house blue cheese and celery

Pretzel Sticks \$14

served with beer cheese and pub mustard

Zucchini Blossom \$15

tempura fried with ricotta and mascarpone, basil oil and balsamic glaze served with marinara

GREENS

add steak \$8 | add chicken \$6 | add salmon \$6

Wedge ^{GF} \$15

iceberg lettuce, smoked bacon, cherry tomatoes, chives, house blue cheese

Harriman's Salad ^{GF} \$17

garden greens, dried cranberries, walnuts, Vermont Cheddar, sour apples, Corse Maple Farm maple-mustard vinaigrette

Chipotle Caesar \$15

romaine, garlic croutons, Parmesan, grilled lemon, chipotle Caesar dressing

Cobb ^{GF} \$17

garden greens, grilled chicken, tomatoes, bacon, avocado, scallions, hard-boiled egg, blue cheese, orange saffron vinaigrette

Grains and Greens ^{V GF} \$17

wild rice, quinoa, grilled vegetables, micro greens, tarragon vinaigrette

Superfood ^{V GF} \$16

garden greens, kale, blueberries, edamame, shredded carrots, slivered almonds, scallions, apple cider vinaigrette

MAIN EVENTS

Coho Salmon ^{GF} \$32

pan-seared salmon with maple miso glacé, sautéed baby mustard greens, roasted fingerling potatoes

Pappardelle \$32

smoked beef shank, pappardelle, sautéed porcini mushrooms, shallots and garlic in brandy, crème fraîche, shaved Parmesan

Misty Knoll Chicken ^{GF} \$34

local Statler chicken, lemon thyme pan jus, roasted fingerling potatoes, seasonal vegetables

Grilled Ribeye ^{GF} \$37

12oz ribeye, roasted garlic butter, red bliss whipped potatoes, seasonal vegetables



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SANDWICHES

served with fries or chips and a pickle
add bacon \$2 | gluten-free bun \$2

HPK Burger \$22

8oz. Boyden Farm ground beef burger,
Vermont Cheddar, bacon, lettuce, tomato, red onion

Ranger \$20

marinated chicken breast, Vermont Cheddar,
avocado, bacon, honey Sriracha sauce, lettuce,
tomato, red onion

Smokehouse \$21

smoked pulled pork, crispy fried onions,
pickle chips, house bbq sauce

Garden \$19

black bean burger, Vermont Cheddar, micro greens,
tomato, red onion, sun-dried tomato aioli

FLATBREADS

gluten-free flatbread \$2

Classic \$18

three cheese blend with garlic oil

Mediterranean \$21

pesto, artichokes, caramelized onions,
sun-dried tomatoes

Sweet & Smoky \$22

smoked pulled pork, bbq sauce, chives,
caramelized onions, Vermont Cheddar

KID'S MENU

Chicken Tenders and Fries \$14

Pasta \$10

with butter or marinara

Hot Dog \$11

Pizza \$15

cheese or pepperoni

BEER & MORE

DRAFTS

Zero Gravity Conehead Haze IPA

UFO White

Long Trail Ale

Maine Beer Company Lunch IPA

CANS

Bud Light

Lawson's Sip of Sunshine IPA

Sierra Nevada Pale Ale

Fiddlehead IPA

Stowe Cider Bluebird

Switchback Ale

High Noon Vodka Seltzer

