

HARRIMAN'S

PUB & KITCHEN

SHAREABLES

**Pork Belly Bites** \$17

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

**Fried Green Tomatoes & Mozz** GF \$16

crispy cornmeal breaded green tomatoes, fresh mozzarella, balsamic glaze, basil oil

**Wings** \$17

buffalo, house bbq rub, garlic parm, sweet chili

**Crispy Buffalo Cauliflower** \$15

served with house blue cheese and celery

**Pretzel Sticks** \$14

served with beer cheese and pub mustard

**Chips & Guac** GF \$12

warm corn tortilla chips with house made guacamole

**Crab Cakes** \$18

lump crab meat, fresh herbs, lemon bay aioli

GREENS

add steak \$10 | add chicken \$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

**Heirloom** GF \$17

heirloom tomatoes, burrata, kalamata olives, fresh basil, olive oil

**Summer** GF \$17

garden greens, Vermont chevre, candied pecans, fresh strawberries, raspberry champagne vinaigrette

MAIN EVENTS

**Grilled Ribeye** GF \$37

12oz ribeye, herbed compound butter, roasted red bliss potatoes, seasonal vegetable

**Baked Mac & Cheese** \$18

Vermont cheddar with seasoned breadcrumbs  
add pulled pork \$6 | add bacon \$2

**Teriyaki Chicken Skewers** GF \$26

marinated grilled chicken breast, charred peppers & onions, house chili roasted potato salad

**Fish & Chips** \$28

beer battered haddock fillet, coleslaw, tartar sauce, fresh lemon, pub fries

SANDWICHES

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

**HPK Burger** \$24

8oz. Boyden Farm ground beef burger, Vermont cheddar, bacon, lettuce, tomato, red onion  
Also available with a black bean burger

**Mariner** \$21

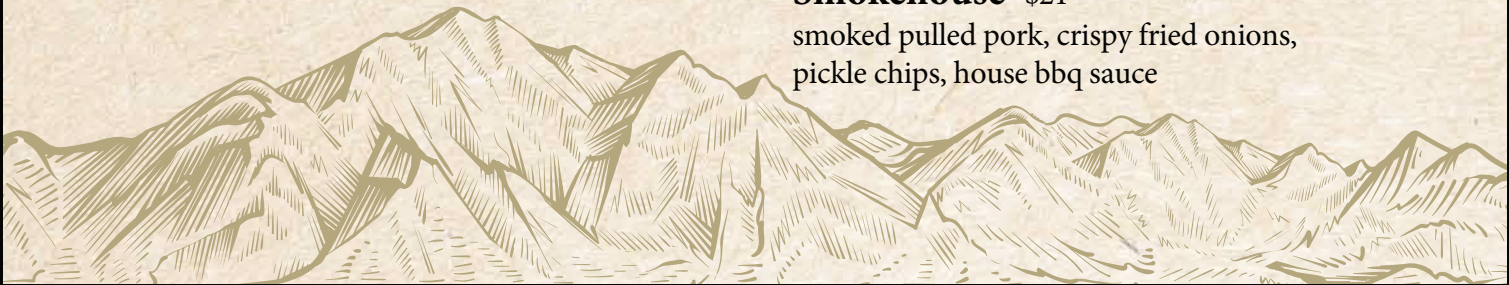
beer battered haddock fillet, coleslaw, tartar sauce, fresh lemon

**Ranger** \$20

grilled 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





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COCKTAILS

Maple Mark

Maker's Mark Bourbon, fresh lemon juice, VT maple syrup, fresh mint

Blueberry Lemonade

Tito's Handmade vodka, muddled blueberries, fresh lemonade

HPK Paloma

Espolòn Blanco tequila, lime juice, Fever Tree grapefruit soda

Cucumber Mule

Tito's Handmade vodka, lime juice, cucumber simple syrup, Fever Tree ginger beer

DESSERTS

Chocolate Flourless Torte \$14  
with creme anglaise

Carrot Cake \$15  
house made with cream cheese frosting

Ice Cream Sundae \$13  
vanilla ice cream, chocolate syrup, whipped cream, and a cherry

Italian Lemon Cream Cake \$14

KID'S MENU

Chicken Tenders & 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

WINE

RED

Dark Horse Pinot Noir, CA \$8 | \$32

Dark Horse Cabernet Sauvignon, CA \$8 | \$32

Meiomi Pinot Noir, CA \$12 | \$48

Josh Cellars Cabernet Sauvignon, CA \$12 | \$48

WHITE


Dark Horse Chardonnay, CA \$8 | \$32

Dark Horse Sauvignon Blanc, CA \$8 | \$32

The Crossings Sauvignon Blanc, CA \$12 | \$48

Principato Pinot Grigio, IT \$12 | \$48



 Vegan | GF Item is gluten-free but prepared in a shared space with other items that may contain gluten.

Please let your server know of any allergies in your party. Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.