

HARRIMAN'S

PUB & KITCHEN

SHAREABLES

Jaju Pierogies \$18
caramelized onions & crème fraîche
Choice of: Classic Potato & Cheese V | Loaded Baked Potato

Buffalo Chicken Dip *GF* \$16
creamy & cheesy, shredded chicken, buffalo sauce,
fresh tortilla chips, celery

Vermont Loaded Nachos \$18
fresh tortilla chips topped with Vermont cheddar
cheese sauce, maple bacon bits, green onions,
pickled jalapeños
pulled pork \$6 | beef brisket \$9
grilled chicken \$7 | caramelized onions \$3

Wings \$18
jumbo chicken wings tossed in your choice of
buffalo, garlic parmesan, or BBQ dry rub,
side of Carolina BBQ sauce

Pretzel Bites *V* \$17
locally sourced, Vermont cheddar cheese sauce,
pub mustard

Fried Pickle Sticks *V* \$14
juicy dill pickle spears coated
in crispy golden-brown batter,
spicy ranch dipping sauce

Blue Cornmeal Crab Cakes \$19
classic lump crab cakes coated in blue cornmeal,
remoulade sauce on a bed of
dressed fresh greens

SALADS & SOUPS

add steak \$10 | add chicken \$6

Blue Cheese Wedge Salad *GF V* \$16
crisp iceberg, maple bacon, heirloom cherry
tomatoes, blue cheese crumbles coated with
Vermont blue cheese dressing

Harriman's Salad *GF V* \$18
garden greens, dried cranberries, walnuts,
Vermont sharp cheddar, tart apples with a
Corse Maple Farm maple-mustard vinaigrette

Chipotle Caesar Salad \$16
hearts of romaine dressed in a
chipotle Caesar dressing, garlic crostini,
shaved Parmesan, grilled lemon

Grilled Pear Salad *GF V* \$19
garden greens, caramelized pear,
burrata, candied pecans with a
raspberry-pomegranate vinaigrette

French Onion Soup \$13
au gratin Vermont cheddar & Gruyère, crostini

Soup Du Jour \$13
ask your server about our rotating soup special!

MAIN EVENTS

Bangers & Mash *GF* \$27
locally sourced sausage, creamy mashed potatoes,
savory gravy, caramelized onions,
traditional mushy peas

Pub Meatloaf \$24
hearty blend of ground beef & brisket, maple bacon,
Vermont sharp cheddar, pub ketchup, mashed
potatoes, gravy, seasonal vegetable

Grilled Ribeye *GF* \$39
12 oz. hand-cut ribeye, roasted fingerling potatoes,
creamy peppercorn sauce, seasonal vegetable

Linguini Carbonara \$26
classic creamy Romano carbonara sauce with
crispy Boar's Head prosciutto & peas

Chicken Schnitzel \$28
lightly breaded chicken breasts fried golden-brown,
over mashed potatoes with wild mushroom gravy,
seasonal vegetable

Seafood Bake \$36
baked haddock, scallops & shrimp
in creamy Dijon sauce, topped with
buttered cracker crust, seasonal vegetable

Fish & Chips \$29
11 oz. beer-battered haddock filet, coleslaw,
tartar sauce, pub fries

HANDHELDS

served with pub fries or chips & a pickle
maple bacon \$3 | gluten-free bun \$3

Smokehouse \$23
smoked pulled pork, crispy chipotle fried onions,
pickle chips, house BBQ sauce

HPK Burger \$24
8 oz. Boyden Farm ground beef burger,
Vermont cheddar, lettuce, tomato, red onion
also available with a plant-based Impossible burger

Canyon \$22
fried chicken breast, chipotle aïoli, pickle chips,
shredded lettuce, tomato, red onion

Pattie Melt \$23
pub meatloaf, caramelized onions, Gruyère,
pub sauce

HARRIMAN'S

PUB & KITCHEN

KIDS' MENU

Chicken Tenders & Fries \$15

Pasta \$11
with butter or marinara

Hot Dog & Fries \$12

DESSERTS

White Chocolate Bread Pudding \$16
Chef's take on a classic
golden raisins, candied pecans, brandy rum sauce,
topped with whipped cream & caramel drizzle
add a scoop of vanilla \$3

Fresh Berry Trifle \$14
layered sponge cake, fresh berries &
a decadent custard
add a scoop of vanilla \$3

Chocolate Flourless Torte GF \$15
with crème anglaise
add a scoop of vanilla \$3

Ice Cream Sundae GF \$14
vanilla ice cream, chocolate syrup,
whipped cream & a cherry
add walnuts \$1 | *candied pecans* \$1
Vermont maple syrup \$2

MOCKTAILS

Maple Mule
Fever-Tree Ginger Beer, lime juice,
Corse Maple Farm syrup

Pub Spritz
cranberry juice, soda water, rosemary, orange slice

Hot Apple Chai
Cold Hollow apple cider, spiced chai tea, oat milk

COCKTAILS

Holiday Mule
Tito's Handmade vodka, cranberry juice, lime juice,
Fever-Tree Ginger Beer

Vermont Old Fashioned
Maker's Mark Bourbon, sweet vermouth,
Corse Maple Farm syrup, walnut bitters

Winter Paloma
LALO Blanco tequila, grapefruit juice, tonic water,
rosemary simple syrup

Captain's Coffee
Captain Morgan Original Spiced rum,
Kahlúa Coffee liqueur, RumChata, hot coffee,
aromatic bitters, whipped cream, cinnamon stick

BEER & MORE

DRAFTS

Zero Gravity Conehead Haze IPA

Switchback Ale

Fiddlehead Casini Pilsner

Maine Beer Company Lunch IPA

CANS

UFO White Ale

von Trapp Vermont Adaptive Blonde Ale

Stowe Cider Bluebird Hard Cider

Bud Light

Fiddlehead IPA

Zero Gravity Green State Light Lager

Long Trail Ale

Lawson's Sip of Sunshine IPA

High Noon Vodka Seltzer

Vermont Hard Seltzer

Ask about our rotating Vermont craft beer specials!

WINE

WHITE

Dark Horse Chardonnay \$9 | \$36

Dark Horse Pinot Grigio \$9 | \$36

**The Crossings
Sauvignon Blanc** \$13 | \$52

Seaglass Pinot Grigio \$13 | \$52

**Mer Soleil Reserve
Chardonnay** \$13 | \$52

RED

**Dark Horse
Cabernet Sauvignon** \$9 | \$36

Dark Horse Pinot Noir \$9 | \$36

**Josh Cellars Craftman's Collection
Cabernet Sauvignon** \$13 | \$52

**Josh Cellars Craftman's Collection
Pinot Noir** \$13 | \$52

Conundrum Red Blend \$13 | \$52