

IRON LOFT

STARTERS

TRUFFLE FRIES \$14

Black garlic peppercorn aioli, truffle oil, parmesan, fresh herbs

SKILLET WINGS **GF** \$18

Cast iron baked, house dry rub, rainbow carrots, celery, house blue cheese

ROASTED BRUSSELS SPROUTS **GF** \$16

Shaved parmesan, balsamic glaze, berry compote

ARANCINI \$16

Risotto, burrata, stuffed squash blossom, vodka sauce, chives, basil oil

SOUP & SALAD

LOFT SALAD **GF** \$16

Baby greens, Vermont goat cheese, roasted shallots, green apple, toasted hazelnuts, berry compote

CHICKEN CAESAR \$18

Romaine, shaved parmesan, heirloom tomatoes, Caesar dressing

BURRATA PLATE \$18

Lavender honey, heirloom tomatoes, pickled red onions, basil oil, toasted crostini

WINTER BISQUE **GF** \$14

Seasonal vegetables, cashews, crispy sage, shallots, fresh herbs, house croutons

ENTRÉES

COHO SALMON **GF** \$38

Citrus risotto, maple glazed rainbow carrots, parmesan cream sauce

RIBEYE \$46

Roasted fingerling potatoes, grilled asparagus, herb butter, red wine demi-glace

BRAISED SHORT RIB \$42

Parmesan garlic mashed potatoes, maple glazed rainbow carrots, short rib demi-glace

ROASTED CHICKEN \$36

Brown sugar butternut squash, charred broccolini, roasted mushroom supreme sauce

MOUNTAIN FAVORITES

SLOPE BURGER \$26

Two slope patties, bacon, gruyère, caramelized shallots, black garlic peppercorn aioli, shoestring fries

SHORT RIB FRENCH DIP \$30

Mornay sauce, baguette, short rib au jus, shoestring fries

HARVEST FLATBREAD \$18

Bayley Hazen blue cheese, delicata squash, Brussels sprouts, roasted red peppers, caramelized onions

SKILLET BAKED GNOCCHI

VODKA SAUCE \$20

Confit garlic, pecorino, basil oil

PESTO CREAM \$20

Burrata, charred heirloom tomatoes, toasted hazelnuts

MUSHROOM VELOUTÉ \$20

Sautéed enoki mushrooms, caramelized shallots, black sesame, chives

POUTINE

CARINTHIA CLASSIC \$16

House gravy, Vermont cheddar curds

NITRO SHORT RIB \$20

Braised short rib, nitro gravy, Vermont cheddar curds, crispy shallots

THE FARM \$16

Mushroom velouté, Vermont cheddar curds, maple glazed carrots, chives

LITTLE SHREDDERS

TENDERS & FRIES \$16

Fried chicken tenders, fries

MAC N' CHEESE \$12


Creamy white cheddar

CHEESE FLATBREAD \$14

House pizza sauce, mozzarella

PEPPERONI FLATBREAD \$16

House pizza sauce, pepperoni, mozzarella

 Vegetarian | **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.

BEER

DRAFT

FIDDLEHEAD IPA

UFO WHITE

ZERO GRAVITY GREEN STATE LIGHT

MAINE BEER COMPANY LUNCH IPA

DESCHUTES KERNZA LAGER

ZERO GRAVITY CONEHEAD HAZE IPA

STOWE CIDER BLUEBIRD

LONG TRAIL ALE

CANS

BUD LIGHT

LAWSON'S FINEST LIQUIDS NITRO STOUT

LONG TRAIL SKI THE EAST IPA

MOUNT SNOW 70TH ANNIVERSARY IPA

STELLA ARTOIS

HIGH NOON VODKA SELTZER
Assorted Flavors

HAND-CRAFTED COCKTAILS

SIMPLE GIN \$16

Barr Hill gin, St-Germain Elderflower liqueur,
Fever-Tree Tonic Water, fresh rosemary, lemon twist

SPICED MAPLE GROG \$16

Captain Morgan Original Spiced rum, black tea,
Corse Farm maple syrup, fresh citrus, cinnamon

PEAK PALOMA \$17

Patrón Silver tequila, Fever-Tree Sparkling Pink Grapefruit,
lime twist

MAPLE MAKER'S HOT TODDY \$15

Maker's Mark Bourbon, Corse Farm maple syrup,
fresh lemon juice, cinnamon, apple slice

AMERICAN MULE \$15

Tito's Handmade vodka, Fever-Tree Ginger Beer,
fresh lime juice, lime twist

CINNAMON TOAST LATTE \$14

RumChata, coffee, frothed milk, cinnamon sugar

WINE

BY THE GLASS \$12

LA MARCA PROSECCO, VENETO, IT

THE CROSSINGS SAUVIGNON BLANC,
MARLBOROUGH, NZ

PRINCIPATO PINOT GRIGIO, DELLE VENEZIE,
VENETO, IT

MEIOMI PINOT NOIR, CA

JOSH CELLARS CABERNET SAUVIGNON, CA

BY THE GLASS \$15

JOSH CELLERS RESERVE CHARDONNAY,
CENTRAL COAST, CA

BIELER PÈRE et FILS SABINE ROSÉ,
PROVENCE, FR

THE CALLING PINOT NOIR, MONTEREY, CA

BLACK STALLION CABERNET SAUVIGNON,
NORTH COAST, CA

BY THE BOTTLE

TAITTINGER BRUT LA FRANCAISE,
CHAMPAGNE, FR \$175

DOMAINE FOURNIER SANCERRE BLANC,
LOIRE, FR \$75

ROMBAUER CHARDONNAY, CARNEROS, CA \$90

J VINEYARDS PINOT NOIR,
RUSSIAN RIVER VALLEY, CA \$115

CAYMUS CABERNET SAUVIGNON,
NAPA VALLEY, CA \$195

