

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

BRUNCH

STEAK & EGGS GF \$36

Ribeye, eggs, home fries, red wine demi

BISTRO BREAKFAST \$18

Eggs, maple peppercorn bacon, artisan sausage, home fries, baguette

CREME BRULEE FRENCH TOAST \$18

VT maple syrup, brown sugar, strawberries, whipped cream, vanilla

BRUNCH BLT \$20

Bayley Hazen blue cheese, maple peppercorn bacon, fried egg, baby greens, heirloom tomato, confit garlic

SKILLET BAKED EGGS

TOMATO & BURRATA \$20

Heirloom tomato, eggs, burrata, cream, basil oil, baguette

LEEK & GOAT CHEESE \$20

Leeks, eggs, goat cheese, cream, chives, baguette

SHORT RIB & GRUYERE \$26


Short rib, eggs, gruyere, cream, caramelized onion, broccolini, baguette

JOIN US FOR LUNCH AND DINNER

Open Friday and Saturday (plus holidays) from 11am to 9pm

Make your reservation today!



 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

