

IRON LOFT

STARTERS

TRUFFLE FRIES \$16

Black garlic, truffle oil, Parmesan,
roasted garlic aioli, fresh herbs

SKILLET WINGS GF \$20

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

BRUSSELS SPROUTS CONFIT GF \$14

Maple bacon, roasted butternut squash,
shaved Parmesan, cranberries,
balsamic berry compote

Maple bacon +\$4

ARANCINI \$18

Risotto, Parmesan, vodka sauce, chives, basil oil

SALADS & SOUP

LOFT SALAD GF \$18

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

Chicken +\$7 | Ribeye +\$12

CAESAR SALAD GF \$14

Romaine lettuce, shaved Parmesan,
heirloom tomatoes, Caesar dressing,
grilled lemon, house croutons

Chicken +\$7 | Ribeye +\$12

BURRATA PLATE GF \$18

Lavender honey, heirloom tomatoes,
pickled red onion, basil oil, crostini

WINTER BISQUE GF \$16

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

BRUNCH

Home fries, seasoned kettle chips, or side salad

GF baguette +\$4

STEAK & EGGS \$38

Ribeye, eggs, red wine demi-glace, home fries

BISTRO BREAKFAST \$18

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

CRÈME BRÛLÉE FRENCH TOAST \$20

Vanilla, brown sugar, strawberries,
whipped cream, Vermont maple syrup

BRUNCH BLT \$26

Fried egg, maple-peppercorn bacon,
Bayley Hazen blue cheese, baby greens,
tomatoes, confit garlic, home fries

SKILLET BAKED EGGS \$20

Leeks, goat cheese, chives, baguette

SHORT RIB SKILLET BAKED EGGS \$26

Short rib, Gruyère, caramelized onions,
charred 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.

COCKTAILS

SIGNATURE HIGH TIMBER BLOODY MARY \$17
Grey Goose vodka, Demitri's Bloody Mary mix, citrus,
celery, cornichons pickle

Maple bacon +\$3 | Shrimp +\$3

JUNKYARD MULE \$15
Tito's Handmade vodka, Fever-Tree ginger beer,
fresh lime juice, lime twist

PEAK PALOMA \$17
Espolòn Blanco tequila, Fever-Tree Sparkling Pink Grapefruit,
lime twist

SIMPLE GIN \$17
Barr Hill gin, St-Germain Elderflower liqueur,
Fever-Tree tonic water, fresh rosemary, lemon twist

MAPLE OLD FASHIONED \$17
Maker's Mark Bourbon, Corse Farm maple syrup,
bitters, cherry

CINNAMON TOAST LATTE \$15
RumChata, coffee, whipped cream, cinnamon sugar

HIGH WEST MAPLE HOT TODDY \$15
High West rye whiskey, Corse Farm maple syrup,
fresh lemon juice, cinnamon, apple slice

OLD TIMBER \$17
Captain Morgan Original Spiced rum, apricot liqueur,
Fernet Branca, bitters, orange juice, pineapple juice,
fresh lime juice

ZERO PROOF COCKTAILS

SNOWBERRY SPRITZ \$12
Fever-Tree ginger beer, cranberry juice, fresh lime juice,
rosemary simple syrup

GOLDEN HEARTH \$12
Black & mint teas, orange juice, pineapple juice,
fresh lime juice

NITRO EXPRESS \$14
Nitro coffee, espresso, bitters, whipped cream,
cinnamon sugar

NON-ALCOHOLIC

ATHLETIC BREWING RUN WILD IPA (N/A)

ZERO GRAVITY RESCUE CLUB IPA (N/A)

ZERO GRAVITY RESCUE CLUB PILSNER (N/A)

MIONETTO ALCOHOL-REMOVED
SPARKLING WINE (N/A)

DRAFT

FIDDLEHEAD IPA

ZERO GRAVITY CONEHEAD HAZE IPA

LONG TRAIL SKI THE EAST IPA

STOWE CIDER TUNED UP HARD CIDER

SWITCHBACK ALE

UFO WHITE ALE

KONA BIG WAVE GOLDEN ALE

MAINE BEER COMPANY LUNCH IPA

CANNED

BUD LIGHT

STELLA ARTOIS

MODELO ESPECIAL

STOWE CIDER BLUEBIRD MOUNT SNOW
HARD CIDER

VERMONT HARD SELTZER COMPANY

HIGH NOON VODKA SELTZER

WINE

BY THE GLASS

DARK HORSE CHARDONNAY \$9

JOSH CELLARS "RESERVE" CHARDONNAY \$15

THE CROSSINGS SAUVIGNON BLANC \$12

PRINCIPATO PINOT GRIGIO \$12

LA MARCA PROSECCO \$12

BIELER PÈRE ET FILS SABINE ROSÉ \$15

DARK HORSE MERLOT \$9

JOSH CELLARS CABERNET SAUVIGNON \$12

BLACK STALLION CABERNET SAUVIGNON \$15

SPY VALLEY PINOT NOIR \$12

THE CALLING PINOT NOIR \$15

BY THE BOTTLE

TAITTINGER BRUT "LA FRANÇAISE"
CHAMPAGNE \$175

DOMAINE FOURNIER PÈRE & FILS
SANCERRE BLANC LES BELLES VIGNES \$75

ROMBAUER CHARDONNAY \$90

J VINEYARDS PINOT NOIR \$115

CAYMUS CABERNET SAUVIGNON \$195