

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

Roasted butternut squash, shaved Parmesan, cranberries, balsamic berry compote

Maple bacon +\$4

ARANCINI  \$18

Risotto, Parmesan, vodka sauce, chives, basil oil

SALADS & SOUP

Chicken +\$7 | Ribeye +\$12

LOFT SALAD **GF**  \$18

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

CAESAR SALAD **GF**  \$14

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

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

MOUNTAIN FAVORITES

Shoestring fries, seasoned kettle chips, or house salad

GF bun +\$2 | GF baguette +\$4

SLOPE BURGER \$26

Two slope patties, maple bacon, Gruyère, fried shallots, black garlic peppercorn aioli, shoestring fries

SLOPE CHICKEN \$24

Grilled chicken, maple bacon, Gruyère, fried shallots, caper mayonnaise, shoestring fries

BRISKET & SHORT RIB FRENCH DIP \$32

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

CARINTHIA CLASSIC POUTINE  \$16

House gravy, Vermont Cheddar curds, chives

NITRO SHORT RIB POUTINE \$20

Braised short rib, nitro gravy, Vermont Cheddar curds, chives

ENTRÉES

RIBEYE **GF** \$48

Parmesan mashed potatoes, grilled asparagus, herb butter, red wine demi-glace

BRAISED SHORT RIB **GF** \$46

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

HERB ROASTED CHICKEN \$36

Brown sugar butternut squash, charred broccolini, shallots, rosemary béchamel

BROCCOLI FETTUCCINE ALFREDO \$24

Alfredo sauce, Parmesan, Pecorino Romano, broccolini, heirloom tomatoes, herbs

Chicken +\$7

WILD MUSHROOM RAVIOLI  \$28

Truffle & black garlic butter, sautéed wild mushrooms, Parmesan, toasted hazelnuts

DESSERTS

À la mode +\$4

CHOCOLATE TORTE **GF**  \$14

Fresh fruit, vanilla bean whipped cream, balsamic berry compote

CARROT CAKE  \$14

Toasted hazelnuts, maple syrup drizzle

SKILLET BAKED COOKIE  \$16

Vanilla bean whipped cream, Bourbon caramel glaze

Maple bacon +\$4

SPRINKLE CAKE  \$14

More sprinkles

LITTLE SHREDDERS

12 & UNDER ONLY

TENDERS & FRIES \$18

Fried chicken tenders & fries

MAC & CHEESE \$12

Creamy white Cheddar shells

CHEESE FLATBREAD \$14

House pizza sauce & mozzarella

PEPPERONI FLATBREAD \$16

House pizza sauce, pepperoni & mozzarella

ASK ABOUT OUR WEEKLY SPECIALS

 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

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

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

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

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

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

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

