

Sandwiches

Served with fries and a pickle / Sub a small garden salad for \$2

Mountain Burger Boyden Farm ground beef, Vermont cheddar, Green Mountain Smokehouse bacon, Bibb lettuce, red onion, tomato 18

Maple BBQ Chicken Sandwich Green Mountain Smokehouse bacon, Swiss cheese, Bibb lettuce, red onion, tomato 15

Beyond Double Cheeseburger Meatless patties, American cheese, Bibb lettuce, red onion, tomato 16

Small Plates

Coconut Fried Scallops Sweet chili sauce 18

Chicken Wings Buffalo with Bayley Hazen blue or Maple BBQ with house made ranch 14

Caprese Plate Heirloom tomato, Maple Brook mozzarella, Balsamic reduction, fresh basil 12

> Cheese Board Chef's selection of Vermont cheese, Sidehill Farm jam, honeycomb, Jan's Farmhouse crisps 16

Soups & Salads

Roasted Vegetable Gazpacho Cup 6 Bowl 8

Harriman's Salad Garden greens, dried cranberries, toasted walnuts, Vermont cheddar, sour apples, Corse Farms maple-mustard vinaigrette 12

Garden Salad Garden greens, shaved fennel, cherry tomato, cucumber, carrot, roasted corn, red onion, white balsamic vinaigrette 10

Wedge Salad Gem lettuce, bacon lardon, Bayley Hazen blue cheese, tomato, cracked black pepper ranch 12

We also recommend adding to your salad:Chicken 8Beyond Patty 6Salmon 10Steak 14

Mains

Misty Knoll's Chicken Roasted Statler breast, pesto, Grana Padano, sun-dried tomato cous-cous, basil crisp, native vegetable 30

Lamb T-Bone Pomegranate molasses glaze, blistered fingerling potato, toasted pistachio, fried shallot, native vegetable 37

Pan Seared Salmon Apricot bacon jam, warm ginger barley salad, native vegetable 32

> Grilled Vermont Steak Northeast raised ribeye, Bordelaise, mashed potato, native vegetable 38

Wild Mushroom Ravioli Peas, arugula, olives, asparagus, garlic 28

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

HARRIMAN'S farm to table

Desserts

Chocolate Mousse Parfait White and chocolate mousse, fresh berries, Chantilly cream 10

> Sorbet Trio Chef's selection 8

Harriman's Sundae Jake's vanilla and chocolate ice cream, caramel and chocolate sauce, Chantilly cream, walnuts, cherry 10

Cocktails

Harriman's Bloody House made spicy bloody mary mix, vodka, celery 10

House Margarita House made margarita mix, Sauza silver tequila, salted glass 12

Raspberry Gin Buck Tanqueray gin, raspberry puree, Reed's ginger beer, Lime 10

Rum Punch Captain Morgan rum, pineapple, orange, and cranberry juices, lime 10

Fountain Beverages

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Mug Root Beer, Crush Orange, Lemonade, Lipton unsweetened iced tea

Wine by glass

Cabernet Sauvignon **12** Malbec **10** Pinot Noir **10**

Chardonnay Pinot Grigio Sauvignon Blanc Rosé **10**

Canned

Green State Lager 8 Fiddlehead IPA 8 Allagash White 8 Bud Light 6 Pabst Blue Ribbon 6 Switchback Ale 8 Guinness 8 Citizen Cider Wit's Up 8 Stowe Cider Safety Meeting 8 Truly Strawberry Lemonade 7 White Claw Black Cherry 8