

# VERMONT NATIONAL COUNTRY CLUB

## FALL BISTRO MENU

### STARTERS

#### SOUPS & SALADS

**CHEF'S MARKET SOUP \$4/\$6**

**CLUB CAESAR \$10**

Romaine Hearts, Caesar Dressing, Parmesan, Lemon, Croutons, Hard Cooked Egg

**AUTUMN HOUSE SALAD \$10**

Grilled Corn, Spiced Sunflower Seeds, Dried Cranberries, Grafton Clothbound Cheddar, Choice of Dressing

**GOLDEN BEETS & BURRATA \$12**

Local Burrata, Slow Roasted Golden Beets, Maple Glazed Pepitas, Sherry Honey Vinaigrette, Arugula

**ADD TO ANY SALAD**

Grilled Chicken Breast \$8  
Salmon \$12  
Bistro Steak \$13  
Shrimp \$11

**DRESSINGS**

Buttermilk Ranch/ Maple Balsamic Vinaigrette/  
Gorgonzola / Lemon Vinaigrette

**SNACK BASKETS**

Chicken Tenders & Fries \$10  
Waffle Fries \$5  
French Fries \$5  
Kettle Chips \$3

### SMALL PLATES & SANDWICHES

**CRISPY RHODE ISLAND CALAMARI \$13**

Lemon Aioli, Arugula, Pickled Banana Peppers, Parmesan

**FRONT NINE CHICKEN WINGS \$12**

Carrots & Celery, Buttermilk Ranch  
Choice of: Dry, Buffalo, or  
Maple Black Pepper BBQ

**BACK NINE BURGER \$13**

Vermont Cheddar or American Cheese,  
Lettuce, Tomato, Onion, Toasted Bun, Truffle  
Sauce

*Add Smoked Bacon \$2*

*Add Caramelized Onions \$1*

*Veggie Burger Available*

**SMOKED TURKEY CLUB \$13**

Smoked Turkey, Bacon, Vermont Cheddar,  
Lettuce, Tomato, Maple Aioli, Choice of  
Country Wheat or White

**THE BLT \$12**

Smoked Bacon, Lettuce, Tomato, Basil Aioli,  
Country White or Wheat

**WARM SMOKED SALMON CAKE \$13**

Smoked Lemon Aioli, Arugula, Caperberries

**CIDERHOUSE MUSSELS \$13**

Lemon, Local Cider, Garlic & Herb Butter,  
Creme Fraiche, Grilled Toast

**STEAK FRITES \$23**

Grilled Bistro Steak, French Fries,  
Smoked Maple Steak Sauce, Greens & Herbs

**BAKED CROCK OF FRENCH ONION SOUP \$9**

Simmered Onions In Sherry Broth, Baguette  
Crostini, Farmhouse Cheddar

**CAST IRON BAKED ARTICHOKE DIP \$13**

Artichoke Hearts, Mascarpone, Parmesan,  
Spinach, Grilled Toast

**GRILLED CUBAN SANDWICH \$14**

Local Smoked Ham, Mojo Roast Pork, Mustard,  
Swiss Cheese, Pickles, Chipotle Mayo

**TARRAGON CHICKEN SALAD SANDWICH \$11**

Tarragon Mayo, Baby Arugula, Pickled Red  
Onions, Choice of Country Wheat or White

**ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS**

**UPGRADE TO A SIDE SALAD OR FRIES FOR \$3**

### DINNER

AVAILABLE AFTER 5 PM

**FALL VEGETABLE CURRY \$23**

Yellow Coconut Curry, Fall Market Vegetables,  
Lime, Fresh Steamed Rice, Fresh Herbs

**SHRIMP SCAMPI \$27**

Sauteed Shrimp, Garlic, Lemon, Parsley, Olive  
Oil, Linguine Pasta, Pecorino Romano

**HERB GRILLED CHICKEN \$25**

Marinated Chicken Breast, Whipped Potatoes,  
Cranberry Chicken Jus, Seasonal Vegetables,  
Crispy Onion Strings

**PAN ROASTED SALMON \$27**

Ginger Coconut Broth, Green Beans, Broccolini  
Tomatoes, Local Corn, Red Potatoes, Herbs

**HUDSON VALLEY DUCK BREAST \$25**

Black Currant Duck Jus, Sweet Potato Puree,  
Green Beans

**CAPTAINS CUT FISH N' CHIPS \$23**

Local Beer Battered Center Cut Cod Loin,  
House Tartar Sauce, Shoestring French Fries,  
Arugula

**ALL DINNER ENTREES COME WITH A CHOICE OF SMALL HOUSE SALAD,  
CAESAR SALAD OR A CUP OF MARKET SOUP**

**EXECUTIVE CHEF JEAN-LUC MATECAT**

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**