

GRILLE TWELVE 27

Shareables

Soup of the Day- \$5/7

Ask Your Server About Today's Offering

Cajun Shrimp- \$14

Sauteed White Shrimp, Guacamole, Crispy Tortilla Strips

Funj Toast- \$12

Funj Mushrooms, Tarragon Mustard Cream, Sourdough Toast

Buffalo Chicken Dip- \$12

Chicken, Cream Cheese, Cheddar Cheese, Hot Sauce, Tortilla Chips

VNCC Nachos- \$13

Salsa, Cheddar, Jalapenos, Olives, Sour Cream, Shredded Lettuce, Avocado Creme
add Shredded Chicken-\$6

Spinach Artichoke Dip- \$12

Artichokes, Cream Cheese, Cheddar Cheese, Spinach, Tortilla Chips

Chicken Wings- \$16

Carrots and Celery
Buffalo, BBQ, or Plain
Blue Cheese or Ranch

Baskets

Tenders & Fries- \$12

Gluten Free Upon Request

French Fries- \$5

Sweet Potato Fries- \$6

Waffle Fries- \$6

Kettle Chips- \$4

Salads

Solstice Cobb- \$15

Roasted Squash, Hard Boiled Egg, Bacon, Cheddar, Beets, Scallion, Maple Vin

Garden Salad- \$8/14

Baby Greens, Grape Tomatoes, Cucumber, Sunflower Seeds, VT Cheddar

The Club Caesar- \$8/14

Chopped Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Apple & Blue- \$15

Stine Orchard Apples, Bayley Hazen Blue Cheese, Toasted Pecans, Craisins, Baby Greens, Cider Vinaigrette

Brussels Grain Bowl- \$15

Funj Mushrooms, Shaved Brussels, Power Blend Greens, Ancient Grains, Lemon Garlic Vin

Salad Add Ons:

Chicken- \$8

White Shrimp- \$12

Denver Steak- \$20

Faroe Island Salmon- \$14

Dressings

Buttermilk Ranch

Maple Balsamic

Cider Vinaigrette

Blue Cheese

Thousand Island

Lemon-Garlic

Sandwiches

Served with Chips or Fries

Choice of Sourdough, Wheat, or Rye Bread

Gluten Free Bread Available Upon Request

The National Burger- \$16

1/2 lb. Certified Angus Beef Patty, Cabot Cheddar, Lettuce, Tomato, Onion, Brioche Roll

Corned Beef Reuben- \$16

Shaved Corned Beef, Sauerkraut, Swiss Thousand Island, Rye Toast

Chicken Pita- \$16

Grilled Chicken, Cheddar, Leaf lettuce, Tomato House Ranch, Pita

Crab Cake Sandwich- \$16

Lump Crab Cake, Power Greens, Remoulade Brioche Roll

Quinoa Burger- \$16

Crispy Quinoa and Chickpea Burger, VNAT Sauce, Lettuce, Tomato, Brioche Roll

Turkey Club- \$16

McKenzie's Roasted Turkey, Crispy Bacon, Lettuce, Tomato, Mayo, Choice of Bread

The Gobbler Melt- \$16

Turkey, Mayo, Cranberry, Cornbread Stuffing, Cheddar, English Muffin

Veggie Wrap- \$15

Pesto, Cucumber, Tomato, Squash, Scallion, Wheat Wrap

Half Sandwich & Soup- \$13

Choice of Half Sandwich and Cup of Soup
Classic BLT, Tuna Salad, or Turkey & Cheddar

Upgrades & Add-Ons- \$3

Waffle Fries

Sweet Potato Fries

Side House Salad

Side Caesar Salad

Bacon

Mushrooms

Caramelized Onions

Fried Egg



Vegetarian

Entrées

Available after 5 pm

All Entrees Include Choice of:

Soup, Garden Salad, or Caesar Salad

Parmesan Crusted Halibut- \$32

Parmesan, Preserved Lemon Sauce, Cranberry Wild Rice, Seasonal Vegetable

Candoni Prosecco

Meatloaf- \$24

Mashed Potatoes, Demi Glace, Seasonal Vegetable

Iron Wolf Syrah

Shrimp Scampi- \$24

White Shrimp, Artichokes, Blistered Tomatoes, Garlic, Butter, White Wine

Vera Vino Verde

Maple Glazed Salmon- \$28

Risotto Cake, Maple Mustard Glaze, Seasonal Vegetable

Triennes Rosé

Cider House Chicken- \$26

Stine Orchards Cider Pan Sauce, Mashed Potato, Pepitas

Pizzolato Pinot Grigio

Pasta Bolognese- \$26

Pappardelle, Heartly Meat Sauce, Cream, Parmesan

Allegrini Valpolicella

Pork Loin Marsala- \$26

Funj Mushrooms, Roasted Potatoes, Seasonal Vegetables

Violet Hill Pinot Noir

Squash Risotto- \$22

Butternut Squash, Shaved Brussels, Cranberries
Maple Gastrique, Pepitas

BloodRoot Chardonnay

Steak Frites- \$36

12 oz. NY Strip Steak, VNCC Steak Sauce, French Fries

St. Comse Cotes De Rhone

Filet Mignon- \$34

6 oz. Filet, Red Wine Demi Glace, Mashed Potatoes, Seasonal Vegetables

Bonanza Cabernet Sauvignon

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Gluten Free

Executive Chef Garrett P. Bailey