

# **Shareables**

Soup of the Day-\$5/7

Ask Your Server About Todays 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

Waffle Fries- \$6 (\*)



Gluten Free Upon Request

Kettle Chips- \$4

French Fries- \$5



Sweet Potato Fries- \$6 (\$)



# **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



Funi 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** 

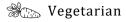
**Blue Cheese** 

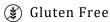
Maple Balsamic

**Thousand Island** 

**Cider Vinaigrette** 

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** 

Bacon

**Sweet Potato Fries** 

Mushrooms

**Side House Salad** 

**Caramelized Onions** 

Side Caesar Salad

Fried Egg

# 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