

Shareables

Soup of the Day - \$5/7 Ask Your Server About Todays Offering

Mediterranean Shrimp - \$15. (*) Cured Tomatoes Soubise, Basil, Mint, Crispy Leek

Cheezy Bacon Dip - \$12 (*) Vermont Cheddar, Crispy Bacon Bits, Tomato, Scallion, Corn Tortilla Chips

Greek Flatbread - \$13 Tomato, Spinach, Kalamata Olives, Feta, Garlic

Crab Cakes - \$14 Lump Crab, Baby Greens, Cajun Yogurt Remoulade

Stuffed Mushrooms - \$13 (*) Baby Bellas, Chorizo, Bell Peppers, Cilantro, Lime, Mozzarella

Chicken Wings - \$16 (*) Carrots and Celery Buffalo, BBQ, or Plain Blue Cheese or Ranch

Baskets

Tenders & Fries - \$12 -Gluten Free Upon Request Waffle Fries - \$6 (*) Kettle Chips - \$4 (*)

French Fries - \$5 (*) Sweet Potato Fries - \$6 (*)

Salads

Cobb Salad - \$15 🛞

Baby Greens and Romaine, Sliced Apple, Bacon, Hard-Boiled Egg, Blue Cheese, Grape Tomatoes, Scallions

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

Green Goddess Salad - \$15 ﷺ Baby Greens, Shaved Radish, Cucumber, Quinoa, Edamame, Hard Boiled Egg, Green Goddess Dressing

Farro & Beet Bowl - \$15 (*) Roasted Fennel, Red Beets, Farro, Honey Garlic Goat Cheese, Tahini Lemon Vinaigrette

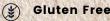
Salad Add Ons: Chicken - \$8 White Shrimp - \$12 Denver Steak - \$20 Faroe Salmon - \$14

Dressings

Buttermilk Ranch Maple Balsamic Green Goddess Blue Cheese Thousand Island Tahini Lemon

How Vegetarian

Executive Chef Garrett P. Bailey



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

Philly Cheesesteak - \$16 Shaved Beef, Onions & Peppers, Garlic Aioli, American Cheese, Milano Roll

Chicken California – \$16 Grilled Chicken, Bacon, Tomato, Cheddar, Lettuce, Avocado Crema, Brioche Roll

Quinoa Burger - \$16 % Strain Crispy Quinoa and Chickpea Burger, VNAT Sauce, Lettuce, Tomato

Turkey Club - \$16 McKenzie's Roasted Turkey, Crispy Bacon, Lettuce, Tomato, Mayo

Salmon Patty - \$16 Seared Salmon Patty, Tzatziki Sauce, Tomato, Lettuce

Turkey Pesto Panini - \$16 Turkey, Provolone, Pesto, Tomato, Spinach, Sourdough Bread

Veggie Banh Mi - \$15 Pickled Cucumbers, Carrots, Daikon, Cilantro Mayo, Mixed Greens

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

Entrées Available after 5 pm

All Entrees Include Choice of: Soup, Garden Salad, or Caesar Salad

Tuscan Tortellini - \$25

Tomato, Mushrooms, Spinach, Bacon, Cream Parmesan Cheese Rosati Montepulciano

Beer Battered Haddock - \$22

French Fries, Tartar Sauce, Lemon

Hill Farmstead "Edward"

Salmon & Sorrel - \$28 🌒

Faroe Island Salmon, Tomato and Sorrel Creme, Black Rice, Braised Greens Maris Rosé

Braised Beef Cresto Di Gallo - \$27

Tender Beef, Red Wine Ragu, Funj Mushrooms, Shaved Parmesan, Potato Strings

Violet Hill Pinot Noir

Boneless Porkchop - \$28 🛞

Boneless Pork Chop, French Onion Gravy, Mashed Potatoes, Vegetable

Weingut Leitz Riesling

Seared Halibut - \$30

Pan Seared Halibut, Muffalata Salad, Farro Brussels Sprouts & Kale, Plantain Crisps

Luna Nuda Pinot Grigio

Chicken Marsala - \$26 🛞

Airline Chicken Breast, Funj Oyster Mushrooms, Marsala, Roasted Potatoes, Vegetable

BloodRoot Chardonnay

The Chopping Block

Filet Mignon - \$34 🛞

6 oz. Filet, Bourbon Balsamic Sauce, Mashed Potatoes, Seasonal Vegetable

Bonanza Cabernet Sauvignon

Steak Frites - \$36 🛞

A VNCC Favorite!

12 oz. NY Strip Steak, Bearnaise Aioli, French Fries

St. Comse Cotes De Rhone

With Vegetarian

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

🐒 Gluten Free