



Soup of the Day \$6/\$8

Fried Calamari \$15

Banana Peppers, Marinara, Fresh Lemon

VNCC Nachos \$15 🥕 🌱

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

Zucchini Cakes \$15 🥕

Harissa Aioli, Dressed Greens

Shrimp Cocktail \$16 🌱

Cocktail Sauce, Lemon

Spinach Artichoke Flatbread \$14

Artichokes, Spinach, Garlic Cream

Chicken Wings \$16 🌱

**Two Sauces Max Per Order*

Buffalo, BBQ, Korean BBQ, Thai Sweet Chili, Garlic Parmesan
Carrots & Celery, Blue Cheese or Ranch

Chicken Tenders \$14

French Fries

SALADS

Garden Salad \$8/14 🥕 🌱

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

Roasted Vegetable Salad \$16 🥕 🌱

Roasted Mushrooms, Roasted Broccoli, Greens,
Ancient Grains, Pepitas, Golden Tahini Drizzle

The Club Caesar - \$8/14 🥕

Chopped Romaine, Shaved Parmesan, Garlic
Croutons, Caesar Dressing

Mexicali Salad \$16 🥕 🌱

Baby Greens, Romaine, Black Beans, Corn, Grape
Tomatoes, Cheddar, Crispy Tortilla Strips,
Cilantro Lime Vinaigrette

Wedge Salad \$16 🥕 🌱

Iceberg, Bayley Hazen Blue Cheese, Crumbled
Bacon, Grape Tomato, Blue Cheese Dressing

Salad Add Ons:

Chicken - \$8

White Shrimp - \$12

Denver Steak - \$20

Faroe Island Salmon - \$14

Dressing:

Buttermilk Ranch

Blue Cheese

Maple Balsamic

Cilantro Lime Vinaigrette

Lemon Garlic

Baskets

French Fries- \$5

Sweet Potato Fries- \$6

Onion Rings \$7

Waffle Fries- \$6

Chef Bailey proudly sources from the following local businesses

Funj Shrooming

VT Creamery

Cabot Creamery

Guillemette Farm

Johnsons Taps & Teats

Monument Farms

VTerra

Kru Coffee

Mountain Grove Coffee

VT Smoke & Cure

McKenzie of Vermont

Red Hen Bakery

Le Petite Ferme

Jasper Hill Farm

Stine Orchards

Little Leaf Farms

North Country Smoke House

Sam Mazza's

Sandwiches

Served with Chips or Fries

Choice of Sourdough, Wheat, Rye or Gluten Free Bread

Half Sandwich & Soup \$14

(Served Lunch Only)

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

Crabcake \$16

Lump Crab, Tomato Remoulade, Lettuce, Tomato, Brioche

Pesto Chickpea Quinoa Burger \$16

Chickpea Patty, Lettuce, Tomato, Onion, Garlic Aioli, Brioche

Turkey Club \$16

McKenzie Natural Turkey, Bacon, Lettuce, Tomato

Chicken Bacon Ranch \$16

Grilled Chicken Breast, Provolone, Bacon,
Lettuce, Tomato, Ranch, Brioche

Veggie Muffaletta \$16

Roasted Mushrooms, Roasted Broccoli, Provolone,
Olive Tapenade, Pickled Pepperonata, Focaccia

Turkey Lavash Wrap \$16

McKenzie Natural Turkey, Tomato,
Cucumber, Lettuce, Harissa Aioli

National Burger \$18

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

Corned Beef Reuben \$16

Sliced Corned Beef, Sauerkraut,
Swiss, 1000 Island Dressing, Rye Bread

VNCC Favorites

Lobster Roll \$38

(Served All Day)

Atlantic Lobster, Mayo, Celery, Onion, Lemon

Sausage Penne \$26

(Served After 5pm)

Sweet Italian Sausage, Onions, Peppers, Tomato Basil Sauce

Steak Frites \$39

(Served After 5pm)

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

DINNER ENTREES **Served After 5 pm*

Parmesan Crusted Halibut \$34

Seared Halibut, Lemon Herb Butter, Himalayan Pink Rice, Vegetable

Filet Mignon \$39

6 oz Filet Mignon, Mashed Potatoes, Vegetable, Demi-glace

Seared Faroe Island Salmon \$28

Maple Mustard Glaze, Ancient Grain Pilaf, Vegetable

Cheese Tortellini \$24

Blistered Tomatoes, Funj Mushrooms, Fresh Basil, Romano Cheese, Tomato Cream

Chicken Piccata \$26

Crispy Risotto Cake, Lemon, Capers, Vegetable

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