



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

Bacon and Blue Stuffed Mushrooms \$13

Bacon Bits, Baby Bell Mushrooms, Jasper Hill Blue Cheese

Warm French Onion Dip \$12

Caramelized Onions, Swiss Cheese, Thyme and Sliced Baguette

Italian Sausage Flatbread \$14

Caramelized Onions, Mushrooms, Mozzarella, Sweet Italian Sausage

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

Autumn Vegetable Salad \$16 

Roasted Beets, Roasted Mushrooms, Greens,
NEK Grains Wheatberriess, Pepitas, Miso Drizzle

The Club Caesar - \$8/14 

Chopped Romaine, Shaved Parmesan, Garlic
Croutons, Caesar Dressing

Farmhouse Salad \$16  

Baby Greens, Dried Cranberries, Feta, Toasted Pecans,
Pumpkin Seeds, Crispy Garlic, Spiced Cider Vinaigrette

Fall Cobb Salad \$16 

Baby Greens, Romaine, Bacon Bits, Scallion, Beets,
Hard Boiled Egg, Jasper Hill Blue Cheese

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

Grilled Chicken Parm \$16

Grilled Chicken Breast, Mozzarella, Marinara Sauce, Brioche

Warm Mushroom Focaccia \$16

Lions Mane Mushroom, Provolone, Pickled Red
Onion, Greens, Balsamic Reduction, Focaccia

Tuna Melt \$16

Tuna Fish Salad, Tomato, Cheddar, English Muffin

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

(Served After 5pm)

Homestyle Meatloaf \$26

Mashed Potatoes, Demi Glace, Vegetable

Chicken Piccata \$26

Crispy Risotto Cake, Lemon, Capers, Vegetable

Steak Frites \$39

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, Demi-glace, Vegetable

Autumn Squash Penne \$24

Butternut Squash Puree, Roasted Delicata, Nutmeg, Parmesean, Pepitas, Sage

Seared Faroe Island Salmon \$28

Maple Mustard Glaze, Ancient Grain Pilaf, Vegetable

Tortellini \$24

Sundried Tomatoes, Peas, Bacon, Garlic Cream, Parmesean

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