



Shareables

Soup of the Day - \$5/7

Ask Your Server About Today's Offering

Shrimp Cocktail - \$14

Lemon Aioli, Cocktail Sauce, Lemon

Cheesy Bacon Dip - \$12

Vermont Cheddar, Crispy Bacon Bits, Tomato, Scallion, Corn Tortilla Chips

Funj Flatbread - \$13

Roasted Tomato, Funj Mushrooms, Mozzarella

Baked Falafel Bites- \$12

Mint Tahini Dip

Tuscan Stuffed Mushrooms - \$13

Sundried Tomatoes, Basil, Spinach, Balsamic Reduction

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

Baby Greens, Shaved Radish, Cucumber, Quinoa, Edamame, Hard Boiled Egg, Green Goddess Dressing

Summer Grain Bowl - \$15

Beets, Arugula, Ancient Grains, Artichokes, Mint

Salad Add Ons:

Chicken - \$8

White Shrimp - \$12

Denver Steak - \$20

Faroe Island Salmon - \$14

Dressings

Buttermilk Ranch

Maple Balsamic

Green Goddess

Blue Cheese

Thousand Island

Tahini Lemon

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

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

Salmon Patty - \$16

Seared Salmon Patty, Tzatziki Sauce, Tomato, Lettuce, Brioche

Quinoa Burger - \$16

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

Turkey Club - \$16

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

Ham & Arugula - \$16

Ham, Arugula, Tomato, Provolone, Dijonnaise, Choice of Bread

Veggie Wrap - \$15

Pesto, Cucumber, Tomato, Radish, Shaved Red Onion, 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

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

Summer Special

Lobster Roll - \$35

Onion, Celery, Lemon, Mayonnaise, Toasted Brioche, Fries

Von Trapp Helles

Entrées

Available after 5 pm

All Entrees Include Choice of:

Soup, Garden Salad, or Caesar Salad

Grilled Swordfish- \$30

Lemon, Oregano, Grape Tomatoes, Ancient Grain Pilaf

Vera Vino Verde

Faroe Island Salmon- \$28

Pesto, Preserved Lemon, Black Rice, Seasonal Vegetables

Maris Rosé

Pistachio Crusted Halibut - \$30

Risotto Cake, Lemon Caper Sauce, Seasonal Vegetables

Luna Nuda Pinot Grigio

Pork Chop - \$26

Korean BBQ Sauce, Pineapple, Salsa, Roasted Potatoes, Seasonal Vegetables

Hill Farmstead "Edward" Pale Ale

Sweet English Pea Ravioli - \$24

Asparagus, Sundried Tomatoes, Artichokes, White Wine, Romano

Violet Hill Pinot Noir

Lily's Chicken - \$26

Lemon, Artichoke, Fresh Herbs, Risotto Cake, Seasonal Vegetables

BloodRoot Chardonnay

The Chopping Block

Filet Mignon - \$34

6 oz. Filet, Mushroom Marsala, Mashed Potatoes, Seasonal Vegetables

Bonanza Cabernet Sauvignon

Steak Frites - \$36

A VNCC Favorite!

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

St. Comse Cotes De Rhone



Gluten Free