

Prelude

Feast of Saints 4.95

This hearty blend of winter vegetables and rich stock is the soup that was given to the travelers rescued from Saint Bernard's Pass.

French Onion Soup 5.95

Served in the traditional manner with a hearty crouton and melted Swiss cheese. Perfect on a cold night with a glass of red wine!

House Salad 4.95

Mesclun greens topped with cucumbers, tomatoes, carrots, and croutons, with your choice of dressing.

Caesar Salad 5.95

Created in 1922 by Caesar Cardini in Tijuana, Mexico. A true classic.

With grilled chicken 9.95

Greek Salad 7.95

Mesclun greens, cucumbers, red onions, tomatoes, and Kalamata olives tossed in lemon vinaigrette. Topped with feta cheese and pita chips.

Honey Hot Wings 8.95

Crispy chicken wings tossed in our house recipe honey hot sauce.

New England Crab Cakes 9.95

Made with Blue Crab claws and served with a tangy remoulade sauce.

Vermont Maple Sausage Stuffed Mushrooms 5.95

Jumbo mushroom caps stuffed with a blend of Vermont maple sausage and Cabot sharp cheddar. Baked to a golden brown and topped with cider glaze.

Sesame Tuna 12.95

Ahi tuna encrusted with sesame seeds. Served rare with a seaweed salad, honey-soy glaze, and wasabi cream.

Comfort for the Body and Soul

Yankee Pot Roast 11.95

Slow cooked for twelve hours! Served with pan gravy, mashed potatoes, and a fresh vegetable du jour.

Chicken Pot Pie 9.95

Straight from the farm! Made with local Thomas Dairy cream, fresh vegetables, and topped with a flaky puff pastry crust.

Old South Chicken and Dumplings 8.95

Tender chicken and succulent dumplings simmered in a homemade chicken broth with celery, onions, and carrots.

Hearty Beef Stew 9.95

Tender chunks of slow-cooked beef with baby carrots, pearl onions, celery, and red potatoes. Served with fluffy buttermilk biscuits.

Three Cheese Lobster Macaroni 15.95

Made with Cabot sharp cheddar, Gouda and Swiss cheeses and baked with hearty chunks of Maine lobster.

Green Mountain French Dip 7.95

A thick slice of our tender pot roast served on toasted bread with American cheese and a cup of pan gravy for dipping.

Killer BLT 7.95

Six pieces of apple-wood smoked bacon, four slices of tomato, and two pieces of lettuce served on toast with mayo.

Philly Cheese Steak 8.95

Thin sliced sirloin steak, peppers, onions, and mushrooms grilled to perfection. Topped with American cheese on a toasted hoagie roll.

The Summit Burger 8.95

One half pound of hand formed lean ground beef, charbroiled to your taste. Topped with a choice of Swiss, American or Cabot cheddar cheese and served with lettuce, onion, tomato and pickle.
add bacon 1.00 add mushrooms 1.00

For the Weary Traveler

Sautéed Pork Tenderloin 18.95

Served with homemade potato pancakes, braised red cabbage, and a blueberry demi glaze.

Butternut Squash Lasagna 16.95

With roasted garlic béchamel and a hint of rosemary.

Saint Louis Style Back Ribs 26.95 (full)

Beer-braised and double grilled. Basted in a Coca-Cola BBQ sauce. 15.95 (half)

Guaranteed to be fall-off-the-bone tender.

Roasted Half Chicken 14.95

Herb-crusted and cooked to perfection. Served over homemade sage dumplings and accompanied with peas and carrots.

Pan Seared New York Strip 27.95

Pepper crusted with maple demi glaze. Served with lyonnaise potatoes and vegetable du jour.

Vermont Apple Salmon 23.95

Atlantic Salmon crusted with caramelized apples, slow roasted and topped with a maple glaze and crispy apple-wood smoked bacon. Served with lyonnaise potatoes and vegetable du jour.

HAPPY ENDINGS

Maple Black Pepper Walnut Pie 4.95

Black pepper in a pie? a la mode 5.95

We guarantee it's the best pie you will ever taste!

Blueberry Shortcake 4.95

Home made vanilla pound cake topped with wild Maine blueberries that are sweetened with local maple syrup and Cabot whipped cream.

Summit S'Mores 5.95

The house specialty! Chocolate chip ice cream sandwiched between airy mirangue Cookies. Flame-toasted and topped with chocolate syrup and graham cracker crumbs.

Additional home baked desserts may be available. Check with your server for a complete list.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.