



# MORSE MOUNTAIN

*Grille*

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# MORSE MOUNTAIN Grille

## Soups

**SOUP OF THE DAY** Cup/\$7  
Always changing and always homemade. Ask your server for today's featured soup. **Bowl/\$8.50 Bread Boule/\$11.50**

**NEW ENGLAND CLAM CHOWDER** Cup/\$7  
Housemade and loaded with tender clams, corn and potatoes, in a rich cream based soup. **Bowl/\$8.50 Bread Boule/\$11.50**

**MOUNTAIN CHILI** GF Cup/\$7  
Our signature chili topped with shredded Cabot cheddar cheese. **Crock/\$8.50 Bread Boule/\$11.50**

**FRENCH ONION SOUP** Crock/\$7.50  
Warm, cozy, and flavorful. Topped with croutons and bubbling Swiss & Gouda cheeses.

## Side Salad

*Dressings: House maple poppy, ranch, house chipotle ranch, blue cheese, balsamic vinaigrette, red wine vinaigrette, house Caesar, or Italian.*

**HOUSE SIDE SALAD** VG \$7  
Mixed greens, cucumbers, tomatoes, red onions, and croutons with choice of dressing.

**CAESAR SIDE SALAD** \$7  
Crisp Romaine lettuce, shredded Parmesan cheese, and garlic croutons tossed in our house Caesar dressing.

## Appetizers

**MOUNTAIN GRILLE CHICKEN WINGS** \$18  
Bone-in wings, oven roasted then fried crispy. Served with celery sticks and your choice of blue cheese or ranch dressing. **Choose your flavor:** Spicy buffalo, teriyaki, garlic Parmesan, or maple BBQ.

**MOUNTAIN GRILLE PUB NOTCH-OS** VG \$16  
Corn tortilla chips topped with Monterey jack cheese, sliced pickled jalapeños, diced tomato, black olives, and sliced green onions. Served with a side of salsa and sour cream.  
**Custom additions:** Mountain Chili/\$4, Crispy Chicken/\$5, Buffalo Chicken/\$5 or Grilled Chicken/\$5

**PUB PRETZEL STICKS** VG \$14  
Soft Bavarian pretzel sticks served with a side of amber beer fondue and spicy brown mustard.

**BAKED SPINACH AND ARTICHOKE DIP** VG \$16  
Fresh spinach, artichoke hearts, and a blend of cream cheese, sharp cheddar, and parmesan. Served hot and bubbly with tortilla chips.

**CHEDDAR CHEESE CURDS** VG \$13  
Battered and fried cheese curds served on a bed of house marinara sauce and drizzled with a balsamic vinegar reduction.

**POTATO PUFF POUTINE** \$15  
Crispy tater tots topped with cheddar cheese curds and a rich brown gravy.

**WILD MUSHROOM FLATBREAD** VG \$20  
Grilled flatbread topped with a mixture of crimini, shitake, portobello, and oyster mushrooms, caramelized onions, fresh spinach, fresh garlic, and ricotta cheese. Finished with Parmesan cheese, scallions, and white truffle oil.



A 20% gratuity may be added to the bill for parties of six or more.



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## Entrée Salads

*Dressings: House maple poppy, ranch, house chipotle ranch, blue cheese, balsamic vinaigrette, red wine vinaigrette, house Caesar, or Italian.*

### CLASSIC CAESAR SALAD \$14

Crisp Romaine lettuce, shredded Parmesan cheese, and garlic croutons tossed in our house Caesar dressing.

### SYCAMORE SALAD \$17

Mixed greens topped with sliced green apples, roasted pumpkin seeds, dried cranberries, and Cabot cheddar cheese. Served with house maple poppy dressing on the side.

### COBB SALAD \$17

Mixed greens topped with chopped applewood smoked bacon, tomatoes, red onion, Gorgonzola cheese crumbles, cage-free hard boiled egg, and croutons. Served with chipotle ranch dressing on the side.

### CHOPPED SALAD ITALIANO \$17

Romaine with sliced capicola, Genoa salami, pepperoni, provolone cheese, and cherry tomatoes. Topped with a mild Giardiniera and served tossed in red wine vinaigrette.

### CUSTOMIZE YOUR SALAD WITH ADDITIONAL TOPPINGS!

Crispy Chicken/\$5

Crispy Buffalo Chicken/\$5

Grilled Chicken Breast/\$5

Jumbo Shrimp (5)/\$6

Salmon (8oz)/\$12

## Handhelds

All handhelds are served with a pickle and your choice of house fries (*gluten-free option available*), carrots and celery, wild rice, mashed potatoes, coleslaw, or vegetable of the day.

### HOT HONEY CHICKEN SANDWICH \$20

Fried chicken breast dressed in a hot honey sauce topped with Cabot cheddar and smoked applewood bacon. Served on a brioche bun with lettuce, tomato, and jalapeno aioli.

### OVEN BAKED ITALIAN SUB \$18

Capicola ham, Genoa salami, pepperoni, and provolone cheese topped with a mild Giardiniera. Baked in a crusty sub roll with garlic aioli and red wine vinaigrette.

### TWIN CHILI DOGS \$16

Two all-beef hot dogs blanketed in American cheese and topped with our Mountain Grille Chili, shredded Cabot cheddar, and minced red onion.

### FALAFEL SANDWICH \$18

Falafel patty topped with sliced cucumber, sliced tomato, red onion, Vermont feta cheese, and tzatziki sauce. Served on a toasty pretzel bun.

### FIRST CHAIR PANINI \$20

House oven roasted turkey, smoked applewood bacon, Cabot cheddar, fresh spinach, sliced tomato, and pesto aioli on grilled sourdough.

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.







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Substitute any of the recommended entrée sides with vegetable of the day, house fries (*gluten-free option available*), carrots and celery, wild rice, mashed potatoes, or coleslaw

## Burgers

All beef burgers are 100% locally sourced. Served on a gourmet brioche roll. *Gluten-free bun available \$1.50*

Our house burgers are cooked to order and available medium, medium-well, or well done.

Substitute a *Vegan Veggie Patty* for any burger.

**CLASSIC** \$17  
Served with lettuce, tomato, and red onion.

**CLASSIC WITH CHEESE** \$18  
Served with lettuce, tomato, red onion, and your choice of cheese — *American, Cabot cheddar, Swiss or smoked Gouda.*

**BBQ** \$20  
Topped with Cabot cheddar cheese, applewood smoked bacon, house maple bbq sauce, and crispy fried onions. Served with lettuce and tomato.

**PUB** \$20  
Topped with applewood smoked bacon, American cheese, pickle slices, crispy fried onions, and housemade pub sauce. Served with lettuce and tomato.

**SHROOM & SWISS BURGER** \$20  
Topped with sautéed mushrooms, Cabot Swiss cheese and garlic aioli. Served with lettuce and tomato.

**SMASH BURGER** \$20  
Two all-beef patties grilled with sautéed onions. Topped with American cheese, sliced pickles, and our signature smash sauce. Served on a toasty buttered roll.

## Hearty Entrées

**FISH & CHIPS PLATTER** \$22  
Hand battered haddock filet deep fried until golden, served with our house tartar sauce, lemon, fries, and coleslaw.

**CHICKEN TENDER PLATTER** \$19  
Crispy chicken tenders served up your way. Plain or tossed in your choice of spicy buffalo sauce, garlic Parmesan, teriyaki, or our maple BBQ sauce. Served with house fries and coleslaw.

**RIBS PLATTER** \$25  
St. Louis-style ribs fall off the bone tender, and topped with our house maple bbq sauce. Served with house fries and coleslaw.

**GOURMET GRILLED CHEESE & SOUP** \$18  
Cabot cheddar, American, and smoked Gouda cheese on grilled sourdough bread. Served with a cup of our smoky chipotle tomato soup for the perfect dunk.  
**Custom additions:** tomato/\$1, bacon/\$2

**GRILLED RIBEYE STEAK** \$28  
Our 12oz hand cut ribeye dusted with kosher salt and cracked pepper. Grilled and topped with garlic butter and frizzled leeks. Served with mashed potatoes and vegetable of the day.  
**Custom additions:** sautéed onions, mushrooms or both/\$3.5, 5 jumbo shrimp/\$6

**MAPLE DIJON SALMON** \$25  
Oven roasted Atlantic salmon topped with a maple/Dijon glaze. Served on a bed of sweet potato hash and vegetable of the day.

**PORK TENDERLOIN** \$23  
Tender and juicy BBQ dry rub grilled pork tenderloin. Sliced, and glazed with a honey/garlic sauce. Served with mashed potatoes and vegetable of the day.

**WILD MUSHROOM & LEEK RISOTTO** \$25  
Sautéed leeks, tender arborio rice, and a mixture of Shitake, Oyster, Portobello, and Crimini mushrooms. Finished with smoked Gouda cheese, sliced green onions, and white truffle oil. **Custom additions:** Grilled chicken/\$5, 5 jumbo shrimp/\$6

**CAJUN CHICKEN & BROCCOLI PASTA** \$25  
Grilled chicken, garlic, red onion, broccoli, and crumbled chorizo tossed with bow tie pasta in a Cajun cream sauce. Served with a side of garlic bread. **Custom additions:** 5 jumbo shrimp/\$6



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### Beverages

#### FOUNTAIN DRINKS \$4

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Sweetened Tea, Unsweetened Tea, Mountain Blast Powerade, and Lemonade

#### 2% MILK \$3.50

#### 2% CHOCOLATE MILK \$3.50

#### JUICE Cranberry, Apple and Orange \$3.50

#### GREEN MOUNTAIN COFFEE \$3.75

Regular and Decaf

#### HOT TEA Regular, Decaf and Tazo Herbal \$3

#### HOT CHOCOLATE with whipped cream \$3.75

#### BOTTLED ROOT BEER \$4.65

#### BOTTLED SAN PELLIGRINO SPARKLING WATER \$4

### House Cocktails

#### ESPRESSO MARTINI \$15

House brewed coffee, Kahlua, vanilla vodka, finished with three espresso beans.

#### CHOCOLATE MARTINI \$15

Vanilla vodka, Bailey's chocolate cream, and crème de cocoa

#### MOUNTAIN MULES \$14

House-crafted with fresh lime juice and ginger beer. Choose Jameson Irish Whiskey, Absolute Vodka, Hornitos Tequila, or Midori to complete this cocktail.

#### RASPBERRY LEMONADE \$14

Smugglers' Notch Vodka, Chambord, and house lemonade

#### MAPLE OLD FASHIONED \$14

Makers Mark Bourbon Whiskey, bitters and Vermont maple syrup. Garnish with orange slice and cherry.

#### MORSE MOUNTAIN MARGARITA \$13

Fresh lime juice, triple sec and Cuervo Tequila.

**Upgrade your margarita** with Chambord, Midori, Amaretto, or Grand Marnier for an additional \$1.75.

### Kids' Menu Available for children 10 & under

All kids' menu selections include your choice of a starter, entrée, one side dish, beverage, and dessert: **\$11.95**

#### STARTERS (choose one)

Carrots & celery with ranch dip • applesauce • mandarin oranges

#### ENTRÉES (choose one)

Chicken Tenders • Grilled Cheese • Pasta • Hamburger Cheeseburger • Cheese Pizza • Pepperoni Pizza • Mac-n-cheese • Grilled Chicken • Hot Dog

#### SIDE DISHES (choose one)

House fries (*gluten-free option available*) • carrots & celery with ranch dip • applesauce • mandarin oranges • wild rice vegetable of the day • house coleslaw • mashed potato

#### DRINKS (choose one)

Juice (*apple, orange or cranberry*) • 2% plain milk • 2% chocolate milk • fountain soda (*coke, diet coke, ginger ale, root beer or sprite*) • iced tea • lemonade

#### DESSERTS (choose one)

Chocolate Pudding Parfait • Vanilla Pudding Parfait • Ice Cream Sandwich • American Independence Pop

### House Mocktails

#### WINTER BERRY \$5.25

Cranberry juice, orange juice, cold cider, lime juice and topped with club soda

#### STERLING SUNRISE \$5.25

Orange juice, cranberry juice, and ginger ale with a cherry garnish

#### MUDDY SNOWMAN \$5.25

House cocoa, vanilla ice cream and hazelnut syrup topped with whipped cream



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### Draft Beer

**FIDDLEHEAD IPA** American style IPA with citrus notes (6.2% ABV) **\$8.75**

**LONG TRAIL ALE** A German altbier amber ale (5.0% ABV) **\$8.75**

**SWITCHBACK ALE** An unfiltered reddish amber ale (5.0% ABV) **\$8.75**

**VON TRAPP PILSNER** Czech-style pale lager (5.4% ABV) **\$8.75**

**ZERO GRAVITY MADONNA DIPA** N.E. Style double IPA (8.0% ABV) **\$10.50**

**STOWE CIDER TIPS UP** Semi-dry Hard Cider (6.5% ABV) **\$10.25**

**CRAFT BEER SAMPLER** A great way to try 3 local brews  
— Switchback, Fiddlehead, and Long Trail Ale.

### Packaged Beer Cider, Seltzer & Hard Soda

**16 OZ. BUD LIGHT** Light lager-style beer (4.2%ABV) **\$6.50**

**16 OZ. LABATT BLUE** Canadian adjunct lager style (5.0% ABV) **\$7.25**

**16 OZ. MICHELOB ULTRA** Low carbohydrate beer (4.2% ABV) **\$7.25**

**16 OZ. MILLER LITE** Light American Lager (4.2% ABV) **\$6.50**

**16 OZ. SHED MOUNTAIN ALE** An unfiltered  
English Strong Ale ale. (7.4% ABV) **\$9.75**

**16 OZ. GUINNESS** Iconic dark stout (4.2% ABV) **\$8.75**

**16 OZ. SOULMATE BREWING SAVE A CHAIR**  
Helles-style beer (5% ABV) **\$10**

**12 OZ. SAMUEL ADAMS BOSTON LAGER** German-style lager  
(4.8% ABV) **\$7**

**12 OZ. ZERO GRAVITY LITTLE WOLF** (GF) American Pale Ale (4.7% ABV) **\$8**

**12 OZ. WOODCHUCK AMBER CIDER** (GF) Medium body,  
sweet red apple taste and golden hue. (5% ABV) **\$7**

**12 OZ. WHITE CLAW SELTZER** (GF) Dark  
Cherry Hard Seltzer (5.0% ABV) **\$7.50**

**12 OZ. DOGFISH VODKA ORANGE CRUSH COCKTAIL** (GF) (7.0% ABV) **\$11**

**12 OZ. NON-ALCOHOLIC ZERO GRAVITY RESCUE CLUB IPA**  
IPA with notes of citrus, pine and tropical fruit (.5% ABV) **\$8**

### House Wine

**CANYON ROAD** (California)

**GLASS/\$8.50**

Chardonnay, Sauvignon Blanc, Cabernet  
Sauvignon, Merlot

### Specialty Wines Red

**STERLING VINTNER'S COLLECTION MERLOT**  
(California) **\$37.99/BOTTLE, \$10.25/GLASS**

**ALMOS MALBEC** (Argentina)  
**\$32.99/BOTTLE, \$9.25/GLASS**

**DARK HORSE CABERNET SAUVIGNON**  
(California) **\$32.99/BOTTLE, \$9.25/GLASS**

**STERLING VINTNER'S PINOT NOIR**  
(California) **\$37.99/BOTTLE, \$10.25/GLASS**

### Specialty Wines White

**CLOS DU BOIS CHARDONNAY** (California)  
**\$35.99/BOTTLE, \$9.75/GLASS**

**PROPHECY ROSÉ** (California)  
**\$32.99/BOTTLE, \$9.25/GLASS**

**ECCO DOMANI PINOT GRIGIO** (Italy)  
**\$29.99/BOTTLE, \$9.00/GLASS**

**NOBILO SAUVIGNON BLANC** (New Zealand)  
**\$37.99/BOTTLE, \$10.25/GLASS**

**CUPCAKE PROSECCO** (Italy)  
**\$40.85/GLASS**

