



# LUNCH MENU

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## SOUPS, APPETIZERS & SALADS

### Homemade New England Corn Chowder

our signature soup for over 30 years | cup 5.75 | bowl 8.25

### Maple Buffalo Chicken Wings

crisp fried wings, our maple buffalo sauce, celery, carrots and blue cheese dipping sauce | 12.95 **GFA**

### Coconut Shrimp

coconut tempura battered gulf shrimp with a Thai sweet chili dipping sauce | 13.95

### Green Mountain Inn Salad

mixed baby greens tossed with a maple balsamic vinaigrette, shaved carrots, julienne apples, dried cranberries, cherry tomatoes and toasted walnuts | full 10.95 | half 7.95 **GFA**

### Caesar Salad

romaine lettuces tossed in a creamy parmesan dressing, garlic croutons and shaved Pecorino Romano | full 11.95 | half 8.95 **GFA**

### Summer Salad

arugula, spinach and romaine lettuces tossed with citrus vinaigrette, fresh berries, cherry tomatoes, radish, Cucumber ribbons, red onion and Vermont Goat Cheese | full 11.95 | half 8.95 **GFA**

*Salad additions: chicken 6, shrimp 9, salmon 9*

## LUNCH

### The Whip Burger

Vermont grass-fed beef with Cabot sharp cheddar cheese, lettuce, tomato, onion, mayonnaise and Major Grey's chutney on a brioche bun with fries | 15.95 **GFA**

### Vermont Grass-Fed Beef Burger

with lettuce, tomato and onion on a brioche bun with fries | 14.95 **GFA**  
add Cabot sharp cheddar cheese or Swiss | .75

### The Veggie "Beyond" Burger

100% plant based patty on a brioche bun with our jalapeno aioli, lettuce, tomato, red onion and pickle with fries | 14.95 **GFA**  
add Cabot sharp cheddar cheese or Swiss | .75

### New England Lobster Roll

fresh Maine lobster meat lightly tossed with mayonnaise served on a grilled roll  
served with cole slaw and fries | 22.95

### Curry Chicken Salad Wrap

curry seasoned chicken salad with lettuce, sliced apples and dried cranberries in a wrap served with fries | 13.95

### Roast Leg of Lamb Sandwich

sliced herb roasted leg of lamb, arugula, tomatoes and roasted garlic aioli on a ciabatta roll with fries | 13.95

### "The Starr"

fresh roasted turkey breast, Swiss cheese, Applewood smoked bacon, lettuce, tomato and mayonnaise on homemade honey oat bread with fries | 13.95 **GFA**

### Tuna Salad Sandwich

all-white, dolphin-safe albacore tuna salad with celery, onions, lettuce and tomato on homemade honey oat bread with fries | 12.95 **GFA**

### Classic Rueben

grilled rye bread with corned beef, Swiss cheese, sauerkraut and Russian dressing with fries | 14.95 **GFA**

### BLT and Cheddar

warm Applewood smoked bacon, lettuce tomato and melted Cabot sharp cheddar on toasted homemade honey oat bread with fries | 12.95 **GFA**

### Soup and a Half Sandwich

half a Starr, half a Tuna Salad or half a BLT and Cheddar with choice of cup of soup | 12.95

## DESSERT

### Sac de Bon Bon (for two)

our signature dessert; a chocolate "bag" filled with chocolate mousse served with fresh fruit garnish and dessert sauces | 13.00 **GFA**

### Apple Blueberry Crumb Pie

wild blueberries, Granny Smith apples and crumb topping pie served with whipped cream | 7.00

### Chocolate Decadence

a rich flourless chocolate torte served with hot fudge sauce, berry coulis and whipped cream | 7.00 **GFA**

**GFA - Gluten-free preparation available, please specify.**

*A gratuity of 18% will be added for parties of 8 or more.*

*The Vermont Department of Health advises that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*