



LUNCH MENU

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 and toasted walnuts | full 10.95 | half 7.95 **GFA**

Caesar Salad

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

Seasonal Harvest Salad

shredded Brussels sprouts, sliced apples, Applewood smoked bacon, maple-cider vinaigrette, pumpernickel croutons, sharp Cabot cheddar crumbles and poached cranberries | full 12.95 | 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

Chicken Cutlet Sandwich

seasoned pan fried breaded chicken cutlet, Swiss cheese, Applewood smoked bacon, avocado mayonnaise, lettuce, tomato on a focaccia roll with fries | 13.95

Warm Vegetable Focaccia Sandwich

breaded eggplant, tomatoes, roasted red peppers, onions, tomatoes, arugula and fresh mozzarella served on grilled focaccia bread with an herb vinaigrette | 13.95



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Roast Leg of Lamb Sandwich

sliced herb roasted leg of lamb, arugula, tomatoes and roasted garlic aioli
on a ciabatta roll with fries | 14.95

“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 | 13.95

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 | 13.50 **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**

Maple Crème Brûlée

crème brûlée made with local maple syrup | 7.00

Ice Cream and Sorbet

ask your server about our current selections | 5.00
add hot fudge and whipped cream | 1.75

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.*