



DINNER





## **WHIP SIGNATURE DRINKS**

### **The Whip Style “Old Fashioned”**

Jim Beam, muddled Fabbri Amarena cherry and orange, dash of bitters and a touch of maple syrup | 11.00

### **Maple Makers Mark Manhattan**

Makers Mark bourbon, Green Mt Maple Liqueur, sweet Vermouth and a touch of maple syrup | 12.00

### **Hibiscus and Rye**

Bulleit Rye whiskey with lemon and hibiscus syrup in a martini glass | 12.00

### **Summer Breeze**

crushed berries with Tito's Vodka, lime juice and ginger beer | 12.00

### **Rosé 75**

Beefeater gin with lemon San Pellegrino and Bieler Provence Rosé in a champagne flute | 11.00

### **Grapefruit Martini**

Ketel One Vodka, Grand Marnier, lemon juice and pink grapefruit juice | 12.00

### **Blood Orange Margarita**

Milagro Silver tequila, Cointreau, lime juice and blood orange puree, on the rocks | 13.00





## CIDER SELECTION

**Citizen Cider, Dirty Mayor** | 7.00  
off dry cider infused with ginger 6.8% ABV

**Stowe Cider, Tips Up** | 7.00  
an off dry crisp clean cider 6.5% ABV

## PINT DRAFT BEER SELECTION

**Switchback American Pale Ale** | Burlington, VT | 6.75  
unfiltered with great hop flavors and a smooth, malty finish 5% ABV & 28 IBU

**Fiddlehead I.P.A.** | Shelburne, VT | 7.00  
hop forward with bright citrus and pine aroma 6.2% ABV & 53 IBU

**Ten Bends - Green Fountains IPA** | Hyde Park, VT | 10.00  
a very smooth, hazy IPA with tropical fruits, citrus and pine 7.2% ABV

**Zero Gravity Brewing Green State Lager** | Burlington, VT | 7.00  
Clean, crisp pilsner 4.9% ABV & 25 IBU

**Shilling - Alexandr Czech Pilsner** | Littleton, NH | 8.00  
an authentic Czech style Pilsner made in New England with Moravian pilsner malt 5.5% ABV

**Trapp Dunkel** | Stowe, VT | 7.00  
Munich style brown lager, creamy with toffee aromas 5.7% ABV & 22 IBU

**Stone Corral XXX Chocolate Maple Porter** | Burlington, VT | 7.00  
dark malts, VT maple syrup and dark cacao, smooth and complex 7.8% ABV

**Queen City Brewing Hefeweizen** | Burlington, VT | 6.75  
an unfiltered wheat beer made from German malt, wheat and hops 5.8% ABV & 23 IBU

**Bud Light** | St. Louis, MO | 5.50  
needs no introduction 4.2% ABV & 7 IBU

## BOTTLES & CANS

**Les Brasseur du Nord-Boreale du Nord Est IPA 16oz** | Quebec | 8.00  
hazy IPA with Citra and Mosaic Hops 6% ABV (not always available)

**Heady Topper** | Alchemist Brewery, Stowe, VT | 8.00  
their flagship unfiltered double IPA 8% ABV 16oz

**Focal Banger** | Alchemist Brewery, Stowe, VT | 8.00  
unfiltered IPA, for something a little less hoppy than Heady Topper 7% ABV 16oz

**Green Empire - Side Business IPA** | 8.00  
Columbus, Mosaic and Citra Hops, soft and citrus and a touch of bitter 7% ABV

**Lawson's Sip of Sunshine IPA** | Waitsfield, VT | 8.00  
double IPA in a tropical fruit style 8% ABV & 65 IBU 16oz

**Guinness Stout 16oz** 6.50

**Corona** 4.50

**Budweiser** 4.00

**Heineken** 4.50

**Michelob Ultra** 4.25

**Clausthaler (non-alcoholic)** 4.00

ABV: Alcohol by Volume

IBU: International Bittering Units



## WINES BY THE GLASS

### WHITE WINES

	GLASS	BOTTLE
<b>Elki Sauvignon Blanc</b> , Elqui Valley, Chile	9.00	
<b>Cyprus Sauvignon Blanc</b> , 2018, Russian River, California	10.00	34.00
<b>NxNW Chardonnay</b> , 2016, Horse Heaven Hills, Washington	9.00	
<b>The Originals Chardonnay</b> , 2016, Columbia Valley, Washington	9.50	34.00
<b>Gazerra Pinot Grigio</b> , Sicily, Italy	9.00	
<b>Kung Fu Girl Riesling</b> , 2019, Columbia Valley, Washington	9.00	31.00
<b>Zonin Prosecco</b> , Veneto, Italy, 187ml bottle	9.50	

### ROSÉ

	GLASS	BOTTLE
<b>Bieler Père &amp; Fils</b> , 2019, Aix en Provence, France	9.25	
<b>VRAC Rosé</b> , 2019, Vin de Pays, France	9.25	34.00
<b>Sycamore Lane White Zinfandel</b> , California	6.75	24.00

### RED WINES

	GLASS	BOTTLE
<b>Domaine Les Grand Bois Côtes du Rhône</b> , 2019, France	10.00	35.00
<b>Hahn Pinot Noir</b> , 2018, Monterey, California	10.00	
<b>Pico &amp; Vine Pinot Noir</b> , 2017, Russian River Valley	12.00	
<b>Pacific Standard Cabernet Sauvignon</b> , California	9.50	
<b>Annabella Cabernet</b> , 2018, Napa, California	12.00	39.00
<b>El Rede Malbec</b> , Mendoza, Argentina	9.50	
<b>Plungerhead Zinfandel</b> , 2018, Lodi, California	11.00	37.00

*For a more complete list of wines by the bottle, please ask your server.*



## APPETIZERS

### Prince Edward Island Mussels

steamed in a garlic butter white wine and herb broth with grilled baguette | 12.95 **GFA**

### Local Artisanal Cheese Plate

selection of three local cheeses, chutney, fruit, roasted nuts, olives and crackers | 13.95

### 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

### Wild Mushroom Vol au Vent

wild mushrooms, leeks, toasted walnuts, herb crème fraiche, puff pastry, arugula | 12.95

### Crispy Fried Calamari

marinara dipping sauce, roasted garlic aioli, pepperoncinis, parmesan, lemon | 13.95

## SOUPS & SALADS

### Homemade New England Corn Chowder

our signature soup for over 30 years | cup 5.95 | bowl 8.50

### Homemade Soup du Jour

cup 5.75 | bowl 8.25

### Green Mountain Inn Salad

mixed baby greens tossed with a maple balsamic vinaigrette, shaved carrots, julienne apples, dried cranberries and toasted walnuts | full 9.95 | half 6.95 **GFA**

### Caesar Salad

romaine lettuces tossed in a creamy parmesan dressing, garlic croutons and shaved Pecorino Romano | full 10.95 | half 7.95

### Spinach and Berry Salad

baby spinach, raspberry vinaigrette, summer berries, pickled red onions, cucumbers, cherry tomatoes, Vermont feta cheese | full 11.95 | half 8.95 **GFA**

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

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



## ENTRÉES

### **Steak au Poivre**

pan roasted peppercorn crusted Black Angus strip steak with a mushroom cognac sauce, butter whipped potatoes and fresh seasonal vegetables | 38.95 **GFA**

### **Gorgonzola-Crusted Filet Mignon**

grilled gorgonzola crusted filet served with a port wine demi glace, with butter whipped potatoes and asparagus | 42.95 **GFA**

### **Simply Grilled**

char-grilled to your liking with butter whipped potatoes and fresh seasonal vegetables  
8 oz Filet Mignon 40.95 | 12 oz New York Strip 34.95 **GFA**

**RARE** - very red, cool center | **MEDIUM RARE** - red, warm center | **MEDIUM** - pink, warm center

**MEDIUM WELL** - slightly pink, warm center | **WELL** - broiled throughout, no pink

\* We are not responsible for steaks ordered over medium. \*

### **Faroe Island Salmon**

citrus herb crusted salmon filet, balsamic marinated cherry tomatoes, arugula, citrus vinaigrette, parmesan, roasted garlic aioli, herb roasted fingerling potatoes | 25.95 **GFA**

### **Pan Blackened Ahi Tuna**

with a cilantro lime butter, miso aioli, warm cabbage salad, pickled ginger and steamed jasmine rice | 26.95

### **Seafood Diavolo**

linguine with mussels, shrimp, squid and fresh fish in a spicy tomato white wine broth | 27.95

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

*A gratuity of 18% will be added for parties of 8 or more; a \$5.00 charge will be added to all split entrées.*

*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.*



## ENTRÉES

### **Pan Roasted Chicken Breast with Vermont Cheddar**

pan roasted all natural Vermont raised chicken breast with sharp Cabot cheddar, herb crumbs, apple cider reduction, butter whipped potatoes and fresh seasonal vegetables | 25.95 **GFA**

### **Green Mountain Inn Classic Turkey Dinner**

roasted breast of turkey, house made sausage and apple stuffing, pan gravy, with butter whipped potatoes, buttered peas and cranberry relish | 24.95

### **Grilled Pork Tenderloin**

char-grilled marinated pork tenderloin, honey chile glaze, cherry chutney, herb roasted fingerling potatoes and seasonal vegetables | 25.95 **GFA**

### **Red Curry Stir-Fry**

stir fried summer vegetables, ginger-coconut red curry sauce, basil, mint, jasmine rice, toasted cashews | 20.95 **GFA**  
additions: chicken 6, tofu 5, shrimp 9

## BURGERS & SANDWICHES

### **The Whip Burger**

a half pound Vermont grass-fed beef, Cabot sharp cheddar cheese, lettuce, tomato, onion, mayonnaise and Major Grey's chutney on a homemade roll with fries | 16.95 **GFA**

### **Vermont Grass-Fed Beef Burger**

a half pound burger with lettuce, tomato and onion on a homemade roll with fries | 15.95 **GFA**  
add Cabot sharp cheddar cheese or Swiss | .75

### **The Veggie "Beyond" Burger**

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

### **Classic Ryeben**

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

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



## WINES BY THE BOTTLE

### CHAMPAGNE AND SPARKLING WINE

**Le Mesnil Blanc de Blancs Grand Cru**, Champagne, France 70.00

100% chardonnay from Grand Cru vineyards. Fine bubbles, light citrus flavors and a long, dry finish.

**Lucien Albrecht Brut Rosé Crémant d'Alsace**, Champagne, France 42.00

From 100% Pinot Noir, showing a touch of red fruits with tight bubbles and a just off- dry finish. A perfect summer sparkler.

**Brut D'argent Blanc de Blancs Brut**, Jurool, France 34.00

Chardonnay from the foothills of the Alps, refreshing and dry.

**Bisol Prosecco "Jeio"**, Veneto, Italy 32.00

Light bodied and dry, with pear, apple and honey flavors.

### CHARDONNAY

**Rombauer, Carneros**, 2018, California 70.00

Opulent, bursting with ripe tropical fruit and roasted pineapple with nutty, oaky undertones.

**The Withers Chardonnay "Peter's Vineyard"**, 2017, Sonoma Coast 70.00

Only 135 cases of this wine were produced. Deep and intense flavors of buttered apples, well balanced with acidity and a long finish.

**Mt Eden Edna Valley**, 2017, California 42.00

Orange blossoms and honey on the nose, with crushed shells and minerals. A seamless, full bodied chardonnay.

**Brack Mt Winery Barrique Chardonnay**, 2017, Sonoma, California 35.00

Russian River and Sonoma Coast vineyards yield a cool climate chardonnay, more apples and pears than pineapple in the nose with a light hand of oak on the finish.

**Cyprus**, 2017, Russian River, California 35.00

Pale straw color, apples and minerals with a slight bread dough aroma from being stirred on the lees.

**Foxglove**, 2017, Central Coast, California 33.00

Light tropical notes with a hint of lemon. Un-oaked for a clean, food friendly wine.





## SAUVIGNON BLANC

**Sancerre “Vieilles Vignes sur Silex”** Berthier, 2018, Loire, France 40.00

Silex and Limestone soils lend flinty, mineral notes to the citrus of the sauvignon blanc.  
Refreshingly dry with some richness on the palate.

**Delille “Chaleur Blanc”**, 2018, Columbia Valley, Washington 40.00

Mostly Sauvignon Blanc, blended with a little Semillon. Bright with minerals on the palate, the Semillon adds body.  
The finish is long with a hint of toasted oak.

**Three Brooms Sauvignon Blanc**, 2019/2020, Marlborough, New Zealand 34.00

From a single vineyard, done in the Sancerre style, pale straw color with a lovely focus of citrus.

**Cyprus Sauvignon Blanc**, 2018, Russian River, California 34.00

Medium bodied and dry, with lemon zest and minerals. Pairs nicely with shellfish.

## OTHER WHITES AND ROSÉS

**Berthenet Aligoté Vieilles Vignes Blanc**, 2019, Bourgogne, France 38.00

Pale straw, medium bodied, light, soft citrus, unoaked with a dry finish.

**Alois Lageder Pinot Grigio**, 2019, Dolomiti, Italy 37.00

From the foothills of the Dolomites, this wine is of medium body with flavors of mango and spice.

**Elk Cove Pinot Gris**, 2017/2019, Willamette, Oregon 36.00

With flavors of white peach, pear and lychee this pairs nicely with our salmon.

**Burgans Albarino**, 2019, Rias Baixas, Spain 33.00

Pale straw color with peach and apricot flavors nicely balanced with acidity. Order with mussels  
and pretend you're on the coast of Spain.

**Kung Fu Girl Riesling**, 2019, Columbia Valley, Washington 31.00

Tangerine and grapefruit on the palate with a just off-dry finish.

**Bieler Père & Fils Rosé**, 2019/2020, Aix-en-Provence, France 34.00

Primarily Grenache and Syrah in this dry rosé with rose petal and raspberry aromas. Light and refreshing.

**VRAC Rosé**, 2019, Vins de Pays de Méditerranée, France 34.00

Very pale pink, a dry, unoaked rosé made from Cinsault and Grenache.

**Sycamore Lane White Zinfandel**, California 24.00

From the folks who invented white zinfandel, sweet, ripe strawberry in a classic pink refreshment.



## CABERNET AND CABERNET BLENDS

**Silver Oak**, 2016, Alexander Valley, California 110.00

Black cherry and cocoa on the palate nicely framed by 24 months in oak.

**Quilceda Creek "CVR"**, 2016, Columbia Valley, Washington 90.00

Quintessential Red Mountain fruit comes across as black cherry liqueur with soft tannins and a touch of oak. Wine Advocate says 93 pts.

**Heitz**, 2015, Napa, California 90.00

Aromas of blackberries and cassis. Long and lingering finish.

**Ramey**, 2015, Napa, California 85.00

25% Cabernet Franc adds smoky overtones to the dark berry flavors of this powerful cabernet.

**Sean Minor Cabernet**, 2016, Napa, California 50.00

Medium bodied with a bouquet of rose petals, flavors of raspberry syrup and a soft finish.

**Elderton Estate**, 2017, Barossa, Australia 43.00

From 70 yr old vines, very dark, velvety blackberry fruit with a lingering finish.

**Ground Effect**, 2018, Santa Barbara 43.00

Dark and extracted with a touch of Cabernet Franc added for structure.

**Annabella Cabernet**, 2018, Napa, California 39.00

Cassis, black plum and cocoa on the palate, this is a nice choice by the glass or the bottle.

**The Show**, 2017, California 32.00

Cabernet blended with Petite Sirah produces an opulent, forward fruit red with a soft finish.

**Charles and Charles**, 2017, Columbia Valley, WA 32.00

60% Cabernet and 40% Syrah for a wine, dark in color and with flavors of blueberry and smoke.

## PINOT NOIRS

**Sonoma Cutrer**, 2018 Russian River, California 58.00

Dark ruby in color, black cherry core with tea and tobacco leaf notes on the finish.

**Scar of the Sea**, 2019 Santa Barbara 50.00

Bright red in color, flavors of raspberry and strawberry with a silky, soft texture.

**Soter North Valley**, 2017 Willamette Valley, Oregon 49.00

Polished, deep mouthful of cherry and berry fruits. Wine Enthusiast gives 92 pts.

**Grochau Cellars "Commuter Cuvée"**, 2018 Willamette Valley, Oregon 34.00

Burgundian in style, with soft cherry and plum flavors finishing with tea leaf and spice.



## OTHER REDS

**Duckhorn Vineyards Merlot**, 2017, Napa, California 80.00

16 months in French oak barrels endows this with a fair amount of weight and structure. Layers of ripe cherry, chocolate and sweet earth emerge after a little time in the glass.

**Powers Merlot**, 2015, Columbia Valley, WA 34.00

Black cherry and black plum flavors with 12 months in French oak for backbone and complexity.

**Crios de Susana Balbo Malbec**, 2018, Mendoza, Argentina 35.00

Violets, cherries, mocha and spice in abundance in this very good example of the varietal. Wine Advocate rates this 91 points.

**Plungerhead Zinfandel**, 2018, Lodi, California 37.00

The dark purple color gives a preview of the mouthful of ripe fruits to come. Red raspberry and cherry pie finished with plenty of spice.

**D'Arenberg "The Footbolt" Shiraz**, 2016/2017, McLaren Vale, Australia 39.00

Red licorice, black plum and black pepper spice with a complex, earthy, finish.

**Castello di Bossi Chianti Classico**, 2016, Tuscany, Italy 38.00

Plums and cherries on the nose have softened with the tannins for a long, savory finish.



*Availability, vintage and price subject to change.*

*Handwritten signature or scribble*