



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 | 12.00

Maple Makers Mark Manhattan

Makers Mark bourbon, Green Mt Maple Liqueur, sweet Vermouth and a touch of maple syrup | 13.00

Winter Breeze

crushed berries with Tito’s Vodka, lime juice and ginger beer | 13.00

Grapefruit Martini

Ketel One Vodka, Grand Marnier, lemon juice and pink grapefruit juice | 13.00

Blood Orange Margarita

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

Oxford Bishop (as mentioned in Dickens’ “A Christmas Carol”)

Warre’s ruby port, warmed with lemon, cloves, brown sugar and hot water | 10.00

Hot Apple Pie

Tuaca with hot apple cider | 11.00





CIDER SELECTION

Citizen Cider, Dirty Mayor 16 oz Can | 7.00
off dry cider infused with ginger 6.8% ABV

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

PINT DRAFT BEER SELECTION

Switchback American Pale Ale | Burlington, VT | 7.50
unfiltered with great hop flavors and a smooth, malty finish 5% ABV & 28 IBU

Fiddlehead I.P.A. | Shelburne, VT | 7.50
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 Lager | Stowe, VT | 7.00
creamy with toffee aromas, using Munich malts 5.7ABV, 22 IBU

14th Star Maple Breakfast Stout | Burlington, VT | 7.00
oatmeal stout with maple syrup and cold brew coffee 6.5% ABV & 25 IBU

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

Seasonal Draft
ask your server

BOTTLES & CANS

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

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
Elki Sauvignon Blanc , Elqui Valley, Chile	9.00	
Tree Fort Sauvignon Blanc , Monterey, California	9.50	35.00
Hess Shirttail Ranches Chardonnay , Monterey, California	9.00	
Chateau La Motte Chardonnay , France	9.50	35.00
Acrobat Pinot Grigio , Oregon	9.00	
Kung Fu Girl Riesling , Columbia Valley, Washington	9.00	31.00
Zonin Prosecco , Veneto, Italy, 187ml bottle	9.50	

ROSÉ

	GLASS	BOTTLE
Bieler Père & Fils , Aix en Provence, France	9.25	32.00
VRAC Rosé , Vin de Pays, France	9.25	32.00
Sycamore Lane White Zinfandel , California	6.75	24.00

RED WINES

	GLASS	BOTTLE
Domaine Les Grand Bois Côtes du Rhône , France	10.00	35.00
Rickshaw Pinot Noir , California	8.50	
King Estate Inscriptions Pinot Noir , Oregon	12.00	39.00
Pacific Standard Cabernet Sauvignon , California	9.50	
Annabella Cabernet , Napa, California	12.00	39.00
El Rede Malbec , Mendoza, Argentina	9.50	
Plungerhead Zinfandel , Lodi, California	11.00	37.00



APPETIZERS

Prince Edward Island Mussels

steamed in a garlic butter white wine and herb broth with grilled baguette | 14.95 **GFA**

Local Artisanal Cheese Plate

selection of three local cheeses, chutney, fruit, roasted nuts, olives and crackers | 15.95

Maple Buffalo Chicken Wings

crisp fried wings, our maple buffalo sauce, celery, carrots and blue cheese dipping sauce | 13.95 **GFA**

Coconut Shrimp

coconut tempura battered gulf shrimp with a Thai sweet chili dipping sauce | 14.95

Wild Mushroom Vol au Vent

wild mushrooms, leeks, toasted walnuts, roasted tomato 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 5.95 | bowl 8.50

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

Seasonal Harvest Salad

shredded Brussels sprouts, sliced apples, Applewood smoked bacon, maple-cider vinaigrette, pumpernickel croutons, sharp Cabot cheddar crumbles, poached cranberries | 11.95 **GFA**

Salad additions: chicken 8, shrimp 11, salmon 11

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 | 39.95 **GFA**

Gorgonzola-Crusted Filet Mignon

grilled gorgonzola crusted filet served with a port wine demi glace, with butter whipped potatoes and asparagus | 43.95 **GFA**

Simply Grilled

char-grilled to your liking with butter whipped potatoes and fresh seasonal vegetables
8 oz Filet Mignon 41.95 | 12 oz New York Strip 37.95 **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. *

Pan Roasted Faroe Island Salmon

pumpkin seed herb crust, maple dijon glaze, wild rice pilaf and roasted Brussels sprouts | 27.95

Pan Blackened Ahi Tuna

with a cilantro lime butter, miso aioli, warm cabbage salad, pickled ginger and steamed jasmine rice | 28.95 **GFA**

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 | 26.95 **GFA**

Green Mountain Inn Classic Turkey Dinner

roast turkey breast, sausage apple and sage stuffing, pan gravy, butter whipped potatoes, petite peas and cranberry relish | 26.95

Grilled Pork Tenderloin

char-grilled marinated pork tenderloin, honey chile glaze, cherry chutney, sweet potato hash and seasonal vegetables | 27.95 **GFA**

Coconut Curry Stir-Fry

stir fried vegetables, ginger-coconut curry sauce, basil, cilantro, jasmine rice, and toasted cashews | 21.95 **GFA**
additions: chicken 8, tofu 6, shrimp 11

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 brioche roll with fries | 17.95 **GFA**

Vermont Grass-Fed Beef Burger

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

Classic Rubeen

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, Alsace, 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.

Borgoluce, Prosecco Treviso Brut Lampo, Veneto, Italy 33.00

Bright with lively bubbles, flavors of ripe apples and minerals.

CHARDONNAY

Rombauer, Carneros, 2020, 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, 2017/18, 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.

Chateau La Motte, 2019, Languedoc, France 35.00

Unoaked, medium bodied with flavors of apples and pears and minerals on the nose.

Foxglove, 2018, Central Coast, California 33.00

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



SAUVIGNON BLANC

Sancerre “Les Boursicottes” Domaine Laporte 2020, Loire France 43.00
A touch of ripe fig in the nose with citrus on the palate, nicely framed with minerals and ample acidity.

Cakebread Sauvignon Blanc, 2020, Napa Valley 55.00
Lemon curd and melons on the palate, medium bodied with a long finish.

Tree Fort Sauvignon Blanc, 2019, Monterey, California 35.00
Tangerine and lime zest, medium bodied with a dry finish.

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.

OTHER WHITES AND ROSÉS

Alois Lageder Pinot Grigio, 2020, 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, 2019, Willamette, Oregon 36.00
With flavors of white peach, pear and lychee this pairs nicely with our salmon.

Burgans Albarino, 2020, 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, 2020, Columbia Valley, Washington 31.00
Tangerine and grapefruit on the palate with a just off-dry finish.

Bieler Père & Fils Rosé, 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, 2020, 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, 2017, Alexander Valley, California 120.00
Black cherry and cocoa on the palate nicely framed by 24 months in oak.

Heitz, 2016, Napa, California 100.00
Aromas of blackberries and cassis. Long and lingering finish.

Pine Ridge Cabernet, 2016/17, Napa, California 95.00
Dark black fruits, silky smooth and polished with a light hand of oak and a long finish.

Ramey, 2015, Napa, California 90.00
25% Cabernet Franc adds smoky overtones to the dark berry flavors of this powerful cabernet.

Sean Minor Cabernet, 2017, Napa, California 50.00
Medium bodied with a bouquet of rose petals, flavors of raspberry syrup and a soft finish.

Elderton Estate, 2018, Barossa, Australia 43.00
From 70 yr old vines, very dark, velvety blackberry fruit with a lingering finish.

Annabella Cabernet, 2019, 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, 2018, 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

Flowers, 2019, Sonoma Coast 75.00
Expansive nose of bright cherries and raspberries leads to a mouthful of lush fruit flavors and texture.

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.

Belle Glos "Las Alturas", 2019 Santa Lucia Highlands, California 50.00
Dark garnet showing off black cherry with graphite and sweet spice.

Soter North Valley, 2018 Willamette Valley, Oregon 49.00
Polished, deep mouthful of cherry and berry fruits. Wine Enthusiast gives 92 pts.

Porter and Plot, 2018 Santa Barbara 39.00
Raspberry and dried cherry, full bodied with a polished feel.

Grochau Cellars "Commuter Cuvée", 2019 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.

Crios de Susana Balbo Malbec, 2019, 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, 2018 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.

Le Sghere di Frassinello, 2017, Maremma, Tuscany, Italy 50.00

50% Sangiovese with equal parts Cabernet and Merlot, which add just enough fruit to soften the tar and spice box of the Sangiovese. Dark brick in color, this is a lovely, complex wine.

Bruna Grimaldi Camilla Barolo, 2017, Piemonte, Italy 80.00

With spiced plum and black cherry framed with leather and tobacco notes, this is very accessible now.



Availability, vintage and price subject to change.

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