



DINNER





## DINNER MENU

### 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 | 13.00

#### **Maple Makers Mark Manhattan**

Makers Mark bourbon, Green Mt Maple Liqueur, sweet Vermouth and a touch of maple syrup | 14.00

#### **Winter Breeze**

crushed berries with Tito’s Vodka, lime juice and ginger beer | 14.00

#### **Grapefruit Martini**

Ketel One Vodka, Grand Marnier, lemon juice and pink grapefruit juice | 14.00

#### **Blood Orange Margarita**

Milagro Silver tequila, Cointreau, lime juice and blood orange puree, on the rocks | 14.00

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

Warre’s ruby port, warmed with lemon, cloves, brown sugar and hot water | 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
<b>Elki Sauvignon Blanc</b> , Elqui Valley, Chile	9.00	
<b>Tree Fort Sauvignon Blanc</b> , Monterey, California	9.50	35.00
<b>Hess Shirttail Ranches Chardonnay</b> , Monterey, California	9.00	
<b>Chateau La Motte Chardonnay</b> , France	9.50	35.00
<b>Acrobat Pinot Grigio</b> , Oregon	9.00	
<b>Kung Fu Girl Riesling</b> , 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> , Aix en Provence, France	9.25	32.00
<b>VRAC Rosé</b> , Vin de Pays, France	9.25	32.00
<b>Sycamore Lane White Zinfandel</b> , California	6.75	24.00

### RED WINES

	GLASS	BOTTLE
<b>Domaine Les Grand Bois Côtes du Rhône</b> , France	10.00	35.00
<b>Rickshaw Pinot Noir</b> , California	8.50	
<b>Rocks of Bawn Pinot Noir</b> , Yamhill-Carlton, Oregon	11.00	38.00
<b>Pacific Standard Cabernet Sauvignon</b> , California	9.50	
<b>Annabella Cabernet</b> , Napa, California	12.00	39.00
<b>El Rede Malbec</b> , Mendoza, Argentina	9.50	
<b>Plungerhead Zinfandel</b> , 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*

## 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. \*

## ENTRÉES

### **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

### **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 Rueben**

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.**

*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.*

## 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**, Juro, 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.

**Rocks of Bawn**, 2018/2019 Yamhill-Carlton, Oregon 38.00

From David O'Reilly of Owen Roe winery comes this great value in Oregon Pinot. Dark cherry balanced by enough raspberry notes for lift and balance. Dry with a soft finish.

**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.

**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.*