



SALADS

add grilled chicken 4. add grilled shrimp 6. add grilled steak 7.
dressings: Italian, 1000 Island, Caesar, honey mustard.
house made dressings: ranch, maple balsamic, balsamic vinaigrette
bleu cheese, tomato vinaigrette

CAESAR SALAD

crisp Romaine lettuce, garlic butter croutons, tossed in
creamy Caesar dressing topped with shredded parmesan. (s)5.5 (l)8.5

GARDEN SALAD

mixed greens, crisp Romaine lettuce, cucumbers, grape tomatoes,
red onion, black olives & your choice of dressings. (s)5. (l)8.5

CHEF SALAD

mixed greens, crisp Romaine, smoked ham, hard salami, turkey breast,
provolone cheese, cucumbers, grape tomatoes, roasted red peppers,
black olives, hard boiled egg and your choice of dressings. 13.5

CHOPPED SALAD

crisp Romaine lettuce, cucumbers, grape tomatoes,
shaved carrots, green & red peppers, red onion, black olives &
crumbled applewood smoked bacon. 12.

SOUPS

soup du jour: ask your server for todays creation.
hearty beef chili topped with cheddar jack cheese and scallions 5.5/7.
house made New England Clam Chowder. 5/6.5

BURGERS

come with a choice of one side & a pickle.

8OZ CERTIFIED ANGUS STEAK BURGERS

lettuce, tomato, sliced red onion on a butter grilled brioche bun. 11.
add ons:
1.75 bacon.
.75 cheese(American, Swiss, pepper jack, cheddar, provolone)
.25 caramelized onions, fresh pickled jalapeños, roasted red peppers

TEXAS BURGER

topped with bbq sauce, cheddar cheese, onion straws
& bacon on a butter grilled brioche bun. 13.5

SPICY BLEU BURGER

topped with bleu cheese crumbles, jalapeños, buffalo sauce
on a butter grilled brioche bun. 12.

PATTY MELT BURGER

topped with caramelized onions, Swiss cheese
on butter grilled marble rye bread. 12.5

BLACK BEAN BURGER

veggie burger made of black beans and corn, topped with lettuce
tomato, red onion, sour cream on a butter grilled brioche bun. 9.5

APPETIZERS

FRIED MUSHROOMS

hand breaded, stuffed with garlic butter & parmesan,
ranch dipping sauce. 7.

POUTINE

crisp fries, cheddar cheese curds, rich beef gravy. 9.

WINGS 8 JUMBO

plain or sauced, buffalo, maple buffalo, mild buffalo, BBQ, garlic parmesan,
Thai chili scallion, teriyaki or honey chipotle lime, served with a
side of house made bleu cheese or ranch, celery and carrots. 11.

CHICKEN CHUNKS

hand breaded, fried breast pieces. choice of plain or tossed.
dipping sauces- buffalo, maple buffalo, mild buffalo, BBQ, Teriyaki,
garlic parmesan, Thai chili scallion, or honey chipotle lime, (10) 9. (20) 15.

MOZZARELLA WEDGES

fresh, hand breaded, melty triangles, house marinara. 8.

NACHOS

on crisp flour tortilla triangles
cheddar jack cheese, fresh pickled jalapenos, black olives, scallions,
served with sour cream & salsa. 9. add chicken or chili. 4.

LOADED POTATO SKINS

topped with bacon, cheddar jack cheese,
scallions & sour cream. 6.

SIDES

fries, sweet potato fries, onion straws, pub style chips. 5.
baked potato, mashed potatoes, cole slaw, vegetable of the day. 3.

CUB MENU (12 AND UNDER)

Mac n Cheese. 5.
Pasta & marinara. 5.
Popcorn chicken & fries. 6.
Cheeseburger & fries. 7.
Grilled cheese & fries. 6.
Hot dog & fries. 6.

DESSERTS

Black Bear Pie. 5.
Cheesecake. 5.5 with strawberries 6.
Fudge Lava Cake. 6.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of foodborne illness.

We pride ourselves in hand making our sauces, gravies, and dressings with fresh ingredients.

All meals are cooked to order by our chefs. Please enjoy the flavor of fresh.

ENTREES

MEDITERRANEAN CHICKEN DINNER

2 grilled basil pesto boneless chicken breasts with artichokes, roasted red peppers & melted mozzarella cheese served with mashed potatoes and vegetable. 16.

TERIYAKI CHICKEN DINNER

2 teriyaki marinated grilled boneless chicken breasts topped with scallions, shaved carrots and roasted red peppers served with coleslaw and vegetable. 15.

BOSTON STRIP STEAK

10 oz grilled Boston strip, topped with garlic butter, choice of two sides. 20.

FISH AND CHIPS

Switchback beer battered and panko coated haddock, fries, coleslaw, tartar sauce. 15.

CLAM STRIP PLATTER

lightly breaded, served with fries, coleslaw and tartar sauce. 15.

PASTA BROCCOLI ALFREDO

choice of penne or fettuccini. 14.
add ons: shrimp 6. chicken 4. steak 7.

PASTA PARMESAN

house marinara, mozzarella & parmesan cheese, choice of penne or fettuccini, 14.
add ons: shrimp 6. chicken 4. steak 7.

BEVERAGES

soda/iced teas: 2.75 Coke, Diet Coke, Sprite, gingerale, root beer, iced tea, lemonade. juices: orange, cranberry, grapefruit, pineapple, chocolate milk. 2.75/3.75
Green Mountain coffee, hot tea 2.00 hot chocolate - 2.75

WINE

House Wine: Salmon Creek, Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zin, 6.
Lindemans Estate Shiraz. 6.75 - Hacienda Chardonnay. 6.75
Wicked Moscato. 6.75 -Vieille Ferme-Rosa. 6.75

BOTTLED BEER

Bud, Bud Light, Michelob Light, Michelob Ultra, Coors Light, Miller Lite, Labatt Blue, St. Paulie Girl. 3.75
Heineken, Sam Adams, Guinness, Corona, Long Trail, Twisted Tea, Half n Half, Blue Moon. 4.75

DRAFT BEER

Bud Light, Switchback, Fiddlehead
Stowe Cider and Samuel Adams Summer.
Ask your server for the local craft beers on tap..



SPECIALTY SANDWICHES & WRAPS

comes with a pickle and choice of one side. Choice of white or wheat wrap, white, wheat or marble rye bread,

BLT

Romaine lettuce, tomato, applewood smoked bacon, mayo on toasted buttered telera roll. 10.

CLASSIC CORNED BEEF RUBEEN

corned beef, sauerkraut, Swiss, 1000 island on butter grilled marble rye. 12.

TURKEY CLUB WRAP

thin sliced deli turkey, lettuce, tomato, bacon, mayo. 11.5

ITALIAN WRAP

smoked ham, hard salami, lettuce, tomato, black olives roasted red peppers oil & vinegar, Italian spices. 13.

HOT HAM AND SWISS GRILLED CHEESE

smoked ham, Swiss cheese on butter grilled marble rye. 11.

STEAK FAJITA WRAP

grilled, thinly sliced sirloin, sauteed peppers, onions, cheddar jack cheese, salsa and sour cream. 13.

BUFFALO CHICKEN WRAP

hand battered tender chunks, bacon, baby greens, tomato, buffalo sauce, house made bleu cheese. 12.5

CHICKEN BACON RANCH WRAP

grilled chicken breast, lettuce, tomato, bacon, ranch. 12.5

CHICKEN PARMESAN SUB

Italian style breaded, fried chicken breast topped with provolone cheese and house marinara. 9.

MEATBALL SUB

hand made Italian meatballs, sauce, topped with provolone 9.

SHAVED STEAK SANDWICH

shaved sirloin steak, caramelized onions, peppers, oregano, provolone cheese on a sub roll. 13.

PULLED PORK SANDWICH

slow roasted bbq pork, topped with cheddar jack cheese & jalapeños on a butter grilled brioche bun served with coleslaw & fries. 11.5

TUNA SALAD WRAP

Albacore white tuna, chopped celery, lettuce, tomato, mayo. 11.5

TUNA MELT

Albacore white tuna, chopped celery, American cheese on butter grilled white bread. 12.

FRIED HADDOCK SANDWICH

beer battered, panko crusted, tartar sauce, butter grilled brioche bun. 11.

10% Discount to All Veterans and Senior Citizens on Tuesday's & Wednesday's. Thank you for your Service & Wisdom.
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