

**BUTLERS PANTRY**

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# **DINNER**

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## STARTERS

<b>New England Clam Chowder</b>	10
Classic New England Style Clam Chowder served with Oyster Crackers	
<b>Jamaican Jerk Wings</b>	18
Spicy Jerk BBQ Chicken Wings served With Homemade Ranch or Blue Cheese Dressing and Celery Sticks	
<b>Fried Cheese Curds</b>	14
Breaded and Fried Cheese Curds with Maple Sriracha Aioli	
<b>Little Necks</b>	19
A Pound of Pan Roasted Clams tossed in Cajun Lemon Butter and White Wine with Sourdough Crostini	
<b>Autumn Burrata</b>	16
Burrata with Roasted Delicata Squash and Baby Arugula topped with Toasted Pepitas and a Sherry Fig Drizzle	

## SALADS

<b>Butler's Salad</b>	14
Little Leaf Farms Greens, Maplebrook Feta, Toasted Almonds, Orange Segments tossed in Yellow Curry Dressing	
<b>Caesar</b>	13
Romaine lightly tossed in House Caesar Dressing, Shaved Reggiano, Sourdough Croutons Add Anchovies 3	
<b>Chicken Cutlet Caesar</b>	24
Romaine lightly tossed in House Caesar Dressing, Shaved Reggiano, Sourdough Croutons and Sliced Misty Knoll Chicken Cutlet	
<b>House Salad</b>	12
Little Leaf Farms Greens tossed with Radishes, Cucumbers, Grape Tomatoes and Carrots in Maple Balsamic Vinaigrette	
Add to any Salad	
<b>Misty Knoll Chicken</b>	11
<b>Misty Knoll Chicken Cutlet</b>	11
<b>Sautéed Shrimp</b>	10

## MAINS

<b>Sliders</b>	22
Three Sliders made from House Ground Chuck, melted Jasper Hill Cheese, Little Leaf Lettuce, Tomato, Garlic Aioli. Choose Hand Cut Fries or Petit Salad	
<b>Thai BBQ Pulled Pork Tacos</b>	23
Tangy Thai BBQ Sauce, Pineapple Slaw and Sweet Chili Sauce on Vermont Tortilla Company Corn Tortillas and Spicy Peanut Noodle Salad	
<b>Chefs Catch</b>	MKT
Chefs Weekly Fresh Fish Special! Subject to limited quantities!	
<b>Pork Schnitzel</b>	32
Thin Slice of Pork Tenderloin, Breaded and Lightly Fried, topped with Fresh Pappardelle, Roasted Grape Tomatoes, and Sautéed Spinach with Lemon Caper Beurre Blanc	
<b>Chicken Cutlet Sandwich</b>	28
Breaded Misty Knoll Chicken Cutlet on Homemade Focaccia, with Mozzarella, Tomato, Basil and Extra Virgin Olive Oil. Choice of Side Salad or Hand Cut Fries	
<b>Shitake and Leek Alfredo</b>	25
Fresh Linguine tossed in Alfredo Sauce with Leeks and Shitake Mushrooms, Crostini	
<b>Cod Cakes</b>	27
Two Jumbo Cod Cakes with Smoked Bacon, Fennel Slaw and Homemade Tarragon Tartar Sauce. Served with Hand Cut Fries	
<b>Cajun Shrimp and Grits</b>	32
North Carolina Grits with Jasper Hill Cheese Blend, Sautéed Shrimp, Onions and Peppers in Creole Sauce topped with Fried Okra	
<b>New York Sirloin</b>	42
10 oz Pan Seared Sirloin "Supreme" Served with Cider Demi, Truffle Vinegar Frites, Roasted Brussel Sprouts and Crispy Onions	

## SIDES

<b>Brussel Sprouts</b>	9
<b>Cheesy Grits</b>	7
<b>Hand Cut French Fries</b>	7
Add Truffle 9	
<b>Sautéed Spinach</b>	6
<b>Petit Salad</b>	7

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# DINNER

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## KIDS

<b>Pasta with Butter</b>	8
Pasta tossed in Butter	
<b>Kids Cutlet with French Fries</b>	15
Breaded Misty Knoll Chicken Cutlets served with French Fries	
<b>Slider with French Fries</b>	16
Two House Ground Sliders with Cheddar Cheese, Lettuce and Tomato with French Fries	
<b>Grilled Cheese</b>	10
Sourdough Bread with Melted Cheddar served with French Fries	

## DESSERTS

<b>Pumpkin Cheesecake</b>	11
Homemade Pumpkin Spiced Cheesecake, Cranberry Coulis, Candied Orange Peel and Whipped Cream	
<b>Cast Iron Cookie</b>	10
Chocolate Chip Cookie Cooked and Served in a Skillet topped with Vanilla Ice Cream and Homemade Caramel Sauce or Hershey's Chocolate Sauce	
<b>French Vanilla Ice Cream With Salted Caramel</b>	7
Vermont's "Island Homemade Ice Cream" with Homemade Caramel and Sea Salt Flakes	

## BEVERAGES

<b>Saratoga Sparkling Water</b>	10
<b>Soda</b>	3
Coke, Diet Coke, Sprite, Ginger Ale,	
<b>CBD Selzter</b>	7
<b>Iced Tea</b>	4
<b>Homemade Lemonade</b>	6
<b>Chocolate Milk</b>	4
<b>Juice</b>	4
Apple, Orange, Cranberry, Pineapple	
<b>Coffee, Tea</b>	3.5
Vermont Coffee Company Regular or Decaf, Tea Assortment	

## MOCKTAILS

<b>Fizzy Spiced Cider</b>	10
Apple Cider, Fresh Squeezed Orange Juice, Spiced Syrup and Selzter Water	
<b>Coco Loco</b>	10
Pineapple Juice, Cream of Coconut and Fresh Squeezed Orange Juice	
<b>Toasted Grapefruit</b>	9
Apple Spice, Fresh Grapefruit Juice and Seltzer Water	

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A 20% gratuity may be added to parties of 6 or more.

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

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# DRINKS

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## ON TAP

<b>Allagash White</b> 5.2% Witbier. Portland, ME	8
<b>Foley Brothers Session</b> 4.8% American IPA. Brandon, VT.	8
<b>Foam Digital vs. Analog</b> 9% Double IPA. Burlington, VT.	8
<b>Ten Bends Side Porch IPA</b> 6% IPA. Hyde Park, VT.	8
<b>Four Quarters Phaze</b> 6.5% NEIPA. Winooski, VT.	7
<b>Schilling Alexandr</b> 5% Czech Pilsner. Littleton, NH.	7
<b>Deschutes Black Butte</b> 5.5% Porter. Bend, OR.	8
<b>Artifact Feels Like Home</b> 5.4% Craft Cider. Northampton, MA	7
<b>Hill Farmstead Edward</b> 5.2% Pale Ale. Greensboro, VT.	8
<b>Four Quarters Festbier</b> 6.5% Lager. Winooski, VT	8
<b>Stone Corral, Red Beer</b> 5.3% Red Ale. Richmond, VT.	8

## WHITE WINE

<b>Luna Nuda</b> Pinto Grigio, Italy	10	36
<b>Nobilo</b> Sauvignon Blanc, New Zealand	12	44
<b>Franciscan</b> Chardonnay, California	10	36
<b>Parducci</b> Chardonnay, California	13	48
<b>Montaud</b> Rose, France	12	44
<b>Schlink Haus</b> Riesling, Germany	13	48
<b>Zonin</b> Prosecco, Italy	9	
<b>Gruvi</b> Alcohol Free Sparkling Rose	9	
<b>Eden Rift "Valiant"</b> Chadonnay, Califofrnia	96	
<b>Nicolas Feuillatte Reserve Exclusive</b> Champagne, Chouilly France	80	
<b>J.J. Vincent "Marie Antoinette"</b> Pouilly-Fuisse, France	85	

## BOTTLES AND CANS

<b>Alchemist, Heady Topper</b> 8%	8
<b>Alchemist, Focal Banger</b> 7%	8
<b>Four Quarter, Mojito Sour</b> 4.5%	8
<b>Lawson's, Sip of Sunshine IPA</b> 8%	8
<b>Resilience, Oatmeal Stout</b> 6.3%	8
<b>Lucy &amp; Howe, NEIPA</b> 7.7%	8
<b>Tucher, Hefeweizen</b> 5.2%	8
<b>Stowe Cider, Tips Up</b>	7
<b>Stowe Cider, Safety Meeting</b>	7
<b>Stowe Cider, Cider Donut</b>	7
<b>Switchback, Ale</b>	7
<b>Dos Equis, Amber Ale</b>	6
<b>Coors Banquet</b>	6
<b>Labatt Blue</b>	6
<b>Pabst Blue Ribbon</b>	4
<b>Sober Carpenter, NA Blonde Ale</b>	5
<b>Sober Carpenter, NA IPA</b>	5

## RED WINE

<b>Franciscan</b> Cabernet, California	10	36
<b>Chemistry</b> Pinot Noir, Oregon	12	44
<b>Rabble</b> Red Blend, California	15	56
<b>75 Wine Co.</b> Cabernet, California	14	52
<b>Tenuta Capraia</b> Chianti, Italy	13	48
<b>Gruvi</b> Alcohol Free Red Blend	9	
<b>Gundlach Bundschu</b> Cabernet, Sonoma County, California		95

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# **DRINKS**

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**COCKTAILS**

**Spicy Blood Orange Margarita**

House Infused Jalapeño Tequila, Blood Orange Puree,  
Orange Liqueur, Lime Juice & Agave

15

**Maple Old Fashioned**

Bourbon, Maple Syrup, Orange & Angostura  
Bitters, Muddled Orange and a Cherry

16

**Painkiller**

St. Johnsbury Spiced Rum, Fresh Squeezed Orange  
Juice, Coconut Cream, & Pineapple Juice

14

**Cider & Aperol Spritz**

Apple Cider, Prosecco, Aperol & Club Soda

15

**Fresh Floyd**

Barr Hill Gin Martini, Fresh Grapefruit, Fresh  
Lemon and Elderflower liqueur

20

**Whisky Sour**

Smuggler's Notch Bourbon, Fresh Squeezed  
Lemon Juice, Demerera Sugar, Egg White, Cherry

18

**Punch Up**

Whistle Pig, Aperol, Luxardo Liqueur, Lemon  
Juice, Cherry, Served Up

18

**Fall Sangria**

Pomme de Vie Apple Brandy, Rabble Red Blend,  
Apple Cider, Cranberry and Spices

16

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