

BUTLERS PANTRY

DINNER

STARTERS

New England Clam Chowder	11
Classic New England Style Clam Chowder served with Oyster Crackers	
Jamaican Jerk Wings	16
Spicy Jerk BBQ Chicken Wings served with Homemade Ranch or Blue Cheese Dressing and Celery Sticks	
Little Necks	19
A Pound of Pan Roasted Clams tossed in Cajun Lemon Butter and White Wine with Sourdough Crostini	
Eggplant Burrata	17
Eggplant Cutlets with Burrata, Homemade Marinara, Pine Nuts and Basil	

SALADS

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

MAINS

Sliders	22
Three Sliders made from House Ground Chuck with Jasper Hill Cheese, Little Leaf Lettuce, Tomato, Garlic Aioli. Choose Hand Cut Fries or Petit Salad	
Chefs Catch	MKT
Chefs Weekly Fresh Fish Special! Subject to limited quantities!	
Pork Schnitzel	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	
Chicken Cutlet Sandwich	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 Make it Vegetarian with Eggplant Cutlets 27	
Steak and Mushroom Pie	36
Tenderloin Tips simmered in Red Wine and Wild Mushroom Gravy over Puff Pastry topped with Mashed Potatoes and Green Beans	
Shrimp Thai Curry	32
Spicy Red Curry Coconut Broth, over Rice Noodles with Shrimp, Broccoli, Carrots and Onions topped with Fried Tofu and Cashews Make it Vegan \$25	
Filet Mignon	48
7 oz Filet, Maple Roasted Baby Carrots, Truffle Fries, Jameson Peppercorn Sauce and Crispy Onions	

SIDES

Green Beans or Broccoli	7
Maple Roasted Carrots	8
Mashed Potato	7
Hand Cut French Fries	7
Add Truffle Vinegar 9	
Sautéed Spinach	6
Petit Salad	7

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DINNER

KIDS

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

DESSERTS

Key Lime Pie	11
Homemade Key Lime Pie in a Graham Cracker Coconut Crust topped with Whipped Cream	
Cast Iron Cookie	10
Chocolate Chip Cookie Cooked and Served in a Skillet topped with Vanilla Ice Cream and Homemade Caramel Sauce or Hershey's Chocolate Sauce	
French Vanilla Ice Cream With Salted Caramel	7
Vermont's "Island Homemade Ice Cream" with Homemade Caramel and Sea Salt Flakes	

BEVERAGES

Saratoga Sparkling Water	10
Soda	3
Coke, Diet Coke, Sprite, Ginger Ale,	
CBD Selzter	7
Iced Tea	4
Chocolate Milk	4
Hot Chocolate	4.5
Juice	4
Apple, Orange, Cranberry, Pineapple	
Coffee, Tea	3.5
Vermont Coffee Company Regular or Decaf, Tea Assortment	

MOCKTAILS

Pomegranate Spritz	10
Pomegranate Juice, Fresh Squeezed OJ, and Pineapple Juice with Soda Water	
Coco Loco	10
Pineapple Juice, Cream of Coconut and Fresh Squeezed Orange Juice and Nutmeg	
Vanilla Mocktail Mule	10
Gingerbeer, Vanilla Bean Syrup and Lime Juice	

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

ON TAP

Allagash White	8
<small>5.2% Witbier. Portland, ME</small>	
Foley Brothers Session	7
<small>4.8% American IPA. Brandon, VT.</small>	
Boneyard, Diablo Rojo	8
<small>5.5%. Red Ale Bend, OR.</small>	
Hill Farmstead Edward	8
<small>5.2% Pale Ale. Greensboro, VT.</small>	
Deschutes Black Butte	8
<small>5.5% Porter. Bend, OR.</small>	
Lawson's Scrag Mtn Pils	8
<small>4.8% Pilsner. Waitsfeild, VT.</small>	
Flag Hill Farm, American	8
Woodcock	
<small>6.7%. Hard Cider. Vershire, VT.</small>	
Upper Pass, First Drop	8
<small>5.9% Pale Ale. Burlington, VT.</small>	

BOTTLES AND CANS

Alchemist, Heady Topper 8%	8
Alchemist, Focal Banger 7%	8
Lawson's, Sip of Sunshine IPA 8%	9
Tucher, Hefeweizen 5.2%	8
Jacks Abby, Winter Lager 6%	8
Stowe Cider, Tips Up	8
Stowe Cider, Safety Meeting	8
Stowe Cider, Spruce Peak	8
Switchback, Ale	7
Dos Equis, Amber Ale	6
Coors Banquet	6
Labatt Blue	6
Pabst Blue Ribbon	4
Sober Carpenter, NA Blonde Ale	5
Sober Carpenter, NA IPA	5

WHITE WINE

Luna Nuda Pinto Grigio, Italy	10	36
Nobilo Sauvignon Blanc, New Zealand	12	44
Franciscan Chardonnay, California	10	36
Montagny Chardonnay, Buxy, France	14	52
Montaud Rose, France	12	44
Schlink Haus Riesling, Germany	13	48
Zonin Prosecco, Italy	10	
Chandon Sparkling Wine, California	15	55
Gruvi Alcohol Free Sparkling Rose	9	
Eden Rift "Valiant" <small>Chadonnay, Califofrnia</small>		96
Nicolas Feuillatte Reserve Exclusive <small>Champagne, Chouilly France</small>		80
J.J. Vincent "Marie Antoinette" <small>Pouilly-Fuisse, France</small>		85

RED WINE

Franciscan Cabernet, California	10	36
Chemistry Pinot Noir, Oregon	12	44
Rabble Red Blend, California	15	56
75 Wine Co. Cabernet, California	14	52
Tenuta Capraia Chianti, Italy	13	48
Gruvi Alcohol Free Red Blend	9	
Gundlach Bundschu <small>Cabernet, Sonoma County, California</small>		95
Stags Leap, Artemis <small>Cabernet, Napa Valley, California</small>		120

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DRINKS

SIGNATURE COCKTAILS

Spicy Margarita

House Infused Jalapeño Tequila, Triple Sec, Lime Juice
& Agave

14

Maple Old Fashioned

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

16

Cranberry Aperol Spritz

Cranberry Juice, Prosecco, Aperol & Club
Soda, Sugared Cranberries

15

Beet French 75

Barr Hill Gin, Beet Syrup, Fresh Squeezed Lemon
and Prosecco

19

Vanilla Bean Mule

Vanilla Vodka, Vanilla Bean Syrup, Fresh Lime
Juice & Ginger Beer

15

Espresso Martini

Titos Vodka, Espresso, Luxardo Espresso Liqueur

18

Maple Bees Knees

Barr Hill Gin, Honey Maple Syrup, Fresh Lemon
Juice & Maple Sugar Rim

18

White Russian

Snowdrop Vodka, Kamora Coffee Liqueur, Heavy
Cream

17
