

BUTLERS PANTRY

DINNER

STARTERS

New England Clam Chowder	10
Classic New England Style Clam Chowder served with Oyster Crackers	
Shishito Peppers	11
Blistered Peppers finished with Lime Juice and Sea Salt Flakes	
Fried Cheese Curds	14
Breaded and Fried Cheese Curds with Maple Sriracha Aioli	
Little Necks	19
A Pound of Pan Roasted Clams tossed in Cajun Lemon Butter and White Wine with Sourdough Crostini	
Burrata Caprese	16
Heirloom Tomatoes, Burrata, Basil Puree, finished with Extra Virgin Olive Oil and Sea Salt Flakes, Crostini	

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 Radishes, 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	18
Three Sliders made from House Ground Chuck, melted Jasper Hill Cheese, Little Leaf Lettuce, Tomato, Garlic Aioli. Add Hand Cut Fries or Choice of Salad 24	
Thai BBQ Pulled Pork Tacos	22
Tangy Thai BBQ Sauce, Pineapple Slaw and Sweet Chili Sauce on Vermont Tortilla Company Corn Tortillas and Spicy Peanut Noodle Salad	
Summer Pasta	25
Campanelle Pasta tossed with Brie Cheese, Tomatoes, Basil and Garlic with Crostini Add Misty Knoll Chicken 11 Add Shrimp 10	
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	
Cod Cakes	27
Two Jumbo Cod Cakes with Smoked Bacon, Fennel Slaw and Homemade Tarragon Tartar Sauce. Served with Hand Cut Fries	
Cajun Shrimp and Grits	32
North Carolina Grits with Jasper Hill Cheese Blend, Sautéed Shrimp, Onions and Peppers in Creole Sauce topped with Fried Okra	
New York Sirloin	42
10 oz Pan Seared Sirloin "Supreme" Served with Red Wine Demi-Glace, Truffle Vinegar Frites, Broccoli Rabe and Crispy Onions	

SIDES

Broccolini	9
Cheesy Grits	7
Hand Cut French Fries	7
Add Truffle 9	
Sautéed Spinach	6
Petit Salad	7

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DINNER

KIDS

Pasta with Butter	8
Pasta Spirals tossed in Butter	
Kids Cutlet with French Fries	15
Breaded Misty Knoll Chicken 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	
Hot Dogs	11
Mackenzie Hot Dog Served with Hand Cut French Fries	

DESSERTS

Key Lime Pie	8
Homemade Key Lime Pie with a Coconut, Graham Cracker 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 House Made Caramel and Sea Salt Flakes	

BEVERAGES

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

MOCKTAILS

Strawberry Lemonade	10
Homemade Lemonade with Strawberry Puree	
Coco Loco	10
Pineapple Juice, Cream of Coconut and Fresh Squeezed Orange Juice	
Gingerbeer Faux-jito	10
Muddled Mint, Lime Juice and Ginger Beer	
Watermelon Fresca	9
Watermelon Juice, Lime Juice and Club Soda	
Strawberry Basil Margarita	9
Strawberry, Muddled Basil, Lime Juice, Agave and Orange with a Salted Rim	

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DRINKS

ON TAP

Allagash White 5.2% Witbier. Portland, ME	8
Four Quarters Phaze 6.5% American IPA. Winooski, VT.	8
Foam Digital vs. Analog 9% Double IPA. Burlington, VT.	8
Weird Window Space Movie 6.5% NEIPA. South Burlington, VT.	8
Exhibit 'A' Goody Two Shoes 4.5% Kolsch. Framingham, MA.	7
Schilling Alexandr 5% Czech Pilsner. Littleton, NH.	7
Deschutes Black Butte 5.5% Porter. Bend, OR.	8
Artifact Feels Like Home 5.4% Craft Cider. Northampton, MA	7
Hill Farmstead Edward 5.2% Pale Ale. Greensboro, VT.	8
Lawson's Scrag Mountain Pils 4.8% Pilsner. Waitsfeild, VT.	8
Stone Corral, Red Beer 5.3% Red Ale. Richmond, VT.	8

WHITE WINE

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

BOTTLES AND CANS

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

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 Cabernet, Sonoma County, California	 95	

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DRINKS

COCKTAILS

Spicy Watermelon Margarita

House Infused Jalapeño Tequila, Fresh Watermelon
Juice & Agave

15

Mezcal Paloma

Legal Mezcal, Grapefruit Juice, Lime Juice & a Splash
of Club Soda, Tajin Rim

15

Strawberry Mule

Vodka, Strawberry Puree, Fresh Lime Juice &
Ginger Beer.

15

Butler's Old Fashioned

Old Forester Bourbon, Demerara Syrup,
Orange & Angostura Bitters, Orange Peel

16

Painkiller

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

14

Aperol Spritz

Prosecco, Aperol & Club Soda

14

Smuggler's Lemonade

Smugglers Notch Bourbon, Homemade
Lemonade & Maple Syrup

14

Spiked Arnold Palmer

Deep Eddy Sweet Tea Vodka, Iced Tea &
Homemade Lemonade

13

Blood Orange Mojito

Rum, Lime Juice, Mint, Blood Orange Puree
& a Splash of Club Soda

15

Basil Gimlet

Gin, Lime & Basil

13

Watermelon French 75

Gin, Watermelon & Lemon Juice with a splash
of Prosecco

14
