

**BUTLERS PANTRY**

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# **DINNER**

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## STARTERS

<b>New England Clam Chowder</b>	11
Classic New England Style Clam Chowder served with Oyster Crackers	
<b>Jamaican Jerk Wings</b>	16
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>Eggplant Burrata</b>	17
Eggplant Cutlets with Burrata, Homemade Marinara, Pine Nuts and Basil	

## 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 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 with Jasper Hill Cheese, Little Leaf Lettuce, Tomato, Garlic Aioli. Choose Hand Cut Fries or Petit 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 Make it Vegetarian with Eggplant Cutlets 27	
<b>Steak and Mushroom Pie</b>	36
Tenderloin Tips simmered in Red Wine and Wild Mushroom Gravy over Puff Pastry topped with Mashed Potatoes and Green Beans	
<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>Shrimp Thai Curry</b>	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	
<b>Filet Mignon</b>	48
7 oz Filet, Maple Roasted Baby Carrots, Truffle Fries, Jameson Peppercorn Sauce and Crispy Onions	

## SIDES

<b>Green Beans, Broccoli</b>	7
<b>Maple Roasted Carrots</b>	8
<b>Mashed Potato</b>	7
<b>Hand Cut French Fries</b>	7
Add Truffle 9	
<b>Sauteed 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 or Eggplant 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>Chocolate Mousse with Peppermint</b>	12
Dark Belgian Chocolate, Cabot Whipped Cream, Crushed Peppermint Sticks	
<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>Chocolate Milk</b>	4
<b>Hot Chocolate</b>	4.5
<b>Juice</b>	4
Apple, Orange, Cranberry, Pineapple	
<b>Coffee, Tea</b>	3.5
Vermont Coffee Company Regular or Decaf, Tea Assortment	

## MOCKTAILS

<b>Sorrel Spritz</b>	10
Spiced Hibiscus Tea, Fresh Orange Juice & Seltzer Water	
<b>Coco Loco</b>	10
Pineapple Juice, Cream of Coconut and Fresh Squeezed Orange Juice and Nutmeg	
<b>Vanilla Grapefruit</b>	10
Fresh Grapefruit Juice, Vanilla Syrup, Lemon Juice and Seltzer	

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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>	8
<small>5.2% Witbier. Portland, ME</small>	
<b>Foley Brothers Session</b>	8
<small>4.8% American IPA. Brandon, VT.</small>	
<b>Boneyard, Diablo Rojo</b>	8
<small>5.5%. Red Ale Bend, OR.</small>	
<b>Hill Farmstead Edward</b>	8
<small>5.2% Pale Ale. Greensboro, VT.</small>	
<b>Deschutes Black Butte</b>	8
<small>5.5% Porter. Bend, OR.</small>	
<b>Lawson's Scrag Mtn Pils</b>	8
<small>4.8% Pilsner. Waitsfeild, VT.</small>	
<b>Stowe Cider, High and Dry</b>	7
<small>6.5%. Super Dry Stowe, VT.</small>	

## **BOTTLES AND CANS**

<b>Alchemist, Heady Topper</b> 8%	8
<b>Alchemist, Focal Banger</b> 7%	8
<b>Lawson's, Sip of Sunshine IPA</b> 8%	8
<b>Tucher, Hefeweizen</b> 5.2%	8
<b>Jacks Abby, Winter Lager</b> 6%	8
<b>Stowe Cider, Tips Up</b>	7
<b>Stowe Cider, Safety Meeting</b>	7
<b>Stowe Cider, Spruce Peak</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

## **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>Montagny</b> Chardonnay, Buxy, France	14	52
<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> <small>Chadonnay, Califofrnia</small>		96
<b>Nicolas Feuillatte Reserve</b> <b>Exclusive</b> <small>Champagne, Chouilly France</small>		80
<b>J.J. Vincent "Marie Antoinette"</b> <small>Pouilly-Fuisse, France</small>		85

## **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> <small>Alcohol Free Red Blend</small>	9	
<b>Gundlach Bundschu</b> <small>Cabernet, Sonoma County, California</small>		95

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# **DRINKS**

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**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

**Painkiller**

St. Johnsbury Spiced Rum, Fresh Squeezed Orange  
Juice, Coconut Cream, & Pineapple Juice, with a  
Dusting of Nutmeg

14

**Cranberry Aperol Spritz**

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

15

**Pomegranate French 75**

Barr Hill Gin, Pomegranate Juice, Fresh Squeezed  
Lemon and Prosecco

15

**Vanilla Bean Mule**

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

15

**Sorrel Rum Punch**

Hibiscus Tea spiced with Ginger, Cinnamon,  
Cloves and Allspice, Fresh Squeezed Orange Juice  
& Rum

16

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