

BUTLERS PANTRY

DINNER

STARTERS

Shishito Peppers	11
Blistered Peppers finished with Lime Juice and Sea Salt Flakes	
Fried Cheese Curds	14
Breaded and Fried Wisconsin 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	
Sliders	18
Three Sliders made from House Ground Chuck, melted Jasper Hill Cheese, Little Leaf Lettuce, Tomato, Garlic Aioli	
Add Hand Cut Fries or Salad	24
Thai BBQ Pulled Pork Tacos	16
Tangy Thai BBQ Sauce, Pineapple Slaw and Sweet Chili Sauce on Vermont Tortilla Company Corn Tortillas	
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	
House Salad	11
Little Leaf Farms Greens tossed with Radishes, Cucumbers, Grape Tomatoes and Carrots in Maple Balsamic Vinaigrette	
Add Misty Knoll Chicken	11
Sautéed Shrimp	10

MAINS

Available after 5 PM

Cajun Shrimp and Grits	35
North Carolina Grits with Jasper Hill Cheese Blend, Sautéed Shrimp, Onions and Peppers in Creole Sauce topped with Fried Okra	
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	
New York Sirloin	42
10 oz Pan Seared Sirloin "Supreme" Served with Red Wine Demi-Glace, Truffle Vinegar Frites, Broccoli Rabe and Crispy Onions	
Cod Cakes	26
Two Jumbo Cod Cakes with Smoked Bacon, Hand Cut Fries, Fennel Salad and Homemade Tarragon Tartar Sauce	
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	
Bucatini Fusili	25
Pasta Spirals with Broccoli Rabe, Garlic, Extra Virgin Olive Oil, Crushed Red Pepper and Shaved Parmesan, Crostini	

SIDES

Hand Cut French Fries	7
Add Truffle Vinegar	9
Broccoli Rabe	9
Cheesy Grits	7
Sautéed Spinach	6
Petit Salad	7

BUTLERS PANTRY

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	12
One House Ground Slider 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	8
Homemade Key Lime Pie with a Coconut, Graham Cracker Crust topped with Whipped Cream	
Belgian Chocolate Mousse	9
Chocolate Mousse topped with Whipped Cream	
French Vanilla Ice Cream With Salted Caramel	7
Vermont's "Island Homemade Ice Cream" with House Made Carmel and Sea Salt Flakes	
Red Raspberry Sorbet	6
Vermont's "Island Homemade Ice Cream"	

BEVERAGES

Saratoga Spakling Water	7
Soda	3
Coke, Diet Coke, Sprite, Ginger Ale,	
CBD Selzter	7
Iced Tea	
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 Ginger Lemonade	10
Homemade Lemonade with Strawberries and Ginger	
Hibiscus Bubbles	9
Hibiscus Syrup with Fresh Lemon and Soda Water	
Blackberry Faux-jito	10
Muddled Blackberries and Mint, Lime and Soda Water	

N/A COCKTAILS

Blood Orangia	11
Blood Orange Puree, Lemon Juice and N/A Bubbly Rose	
Brambler	9
Sober Carpenter N/A Blonde Ale with Fresh Orange Juice and Grapefruit Juice	

BUTLERS PANTRY

DRINKS

BOTTLES AND CANS

Alchemist, Heady Topper 8%	8
Alchemist, Focal Banger 7%	8
Four Quarter, 4 Quarterez	8
Mojito Sour 4.5%	
Resilience, Geppetto	8
Oatmeal Stout 6.3%	
Lucy & Howe, Our	8
Impossible Ask NEIPA 7.7%	
Tucher, Hefeweizen 5.2%	8
Stowe Cider, Tips Up 6.5%	7
Stowe Cider, Safety Meeting 6.5%	7
Switchback, Ale	7
Dos Equis, Amber Ale	6
Labatt Blue	6
Samuel Adams, Summe Ale	6
Sober Carpenter, NA IPA	5
Sober Carpenter, NA Blonde Ale	5

ON TAP

Allagash White	8
5.2% Witbier. Portland, ME	
Four Quarters Phaze	8
6.5% American IPA. Winooski, VT.	
Foam Digital vs. Analog	8
9% Double IPA. Burlington, VT.	
Weird Window Space Movie	8
6.5% NEIPA. South Burlington, VT.	
Exhibit 'A' Goody Two Shoes	7
4.5% Kolsch. Framingham, MA.	
Schilling Alexander	7
5% Czech Pilsner. Littleton, NH.	
Deschutes Black Butte	8
5.5% Porter, Bend, OR.	
Stone Corral Maracuya	8
6% Passionfruit Sour. Richmond, VT.	
Woodchuck Whistle Pig	7
Barrel Select	7
5% Dry Cider. Middlebury, VT.	
Hill Farmstead Edward	8
5.2% Pale Ale. Greensboro, VT.	
Hill Farmstead Foster	8
6% IPA Greensboro, VT.	

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
Famille Perrin Rose, France	12	44
Zonin Prosecco, Italy	9	
White Sangria	12	
Gruvi Alcohol Free Sparkling Rose	9	
Eden Rift "Valiant"		96
Chadonnay, Califofrnia		
Nicolas Feuillatte Reserve		80
Exclusive		
Champagne, Chouilly France		
J.J. Vincent "Marie Antoinette"		85
Pouilly-Fuisse, France		

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
Red Sangria	12	
Gruvi Alcohol Free Red Blend	9	
Gundlach Bundschu		95
Cabernet, Sonoma County, California		

BUTLERS PANTRY

DRINKS

COCKTAILS

Spicy Watermelon Margarita

Jalapeno-Infused Tequila, Fresh Watermelon Juice,
House-made Margarita Mix

15

Italian Greyhound

Snow Drop Gin, Aperol, Fresh squeezed Grapefruit Juice,
Grapefruit Soda & Thyme Sprig.

17

Green Mountain Lemonade

Green Mountain Gin, Elderflower Liqueur, Muddled
Cucumber & Fresh Lemonade

14

Strawberry Rhubarb Mule

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

16

Southern Belle

Deep Eddy Sweet Tea Vodka, Muddled
Oranges, Lemons & Mint, Splash of Prosecco

15

Butler's Old Fashioned

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

17

Mash Smash

Bourbon, Blackberries & Blueberries, Fresh
Lemon Juice, Fresh Mint

16

Whitney's Berries Martini

Pink Whitney Vodka, muddled Strawberries
& Blueberries, Blackberry Liqueur, Lemon

14

Pina Colada (It's Not Frozen!)

St. Johnsbury Spiced Rum, Amaretto,
Coconut Cream, Pineapple & Lime Juice

16

Hibiscus Spritz

Chambord, Hibiscus Syrup & Lime Juice.
Topped with Prosecco

14

Maple Lemonade

Chambord, Hibiscus Syrup & Lime Juice.
Topped with Prosecco

14
