



Alice Lewis worked at Jay Peak during the Walter Foeger years (1956-1968). She was the front office manager and a tireless worker handling everything from accounting and marketing to budgeting, parking and payroll. She embodied the Jay Peak character in everything she did and even ran a de facto boarding house for Jay Peak workers just across the road from the mountain. On many nights, she'd make dinner and invite those staying with her to join together. In that spirit, we've named this restaurant Alice's Table, and keep one table open, each night, so that folks can gather around, have dinner and share stories. Alice was always a behind the scenes talent and didn't ever want the light on her. We're happy to have the opportunity to share her story and welcome you to her Table.

## Soups & Salads

<b><i>Soup du Jour</i></b>	6 / 8	<b><i>Caprese Salad</i></b>	10
<b><i>Vermont Beef Chili And Corn Bread</i></b>	8 / 10	Maplebrook Farm Mozzarella, Heirloom Tomatoes, Balsamic Reduction, Mixed Greens, Fresh Basil	
<b><i>New England Clam Chowder</i></b>	6 / 8	<b><i>Caesar Salad</i></b>	10
<b><i>Farmer's Salad</i></b>	10	Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Caesar Dressing, Lemon Wedge	
Mixed Greens, Tomato, Cucumber, Shaved Red Onion, Carrots, Maple Balsamic Vinaigrette		Add Grilled Chicken	4

## Starters

<b><i>Mussels</i></b>	12	<b><i>Charcuterie Board</i></b>	14
VT Apple Cider, Bacon, Garlic, Parsley, Grilled Baguette		Local VT Artisan Cheese, Candied Bacon, Sliced Green Apple, Red Grapes, Crostini	
<b><i>Tomato Bruschetta</i></b>	10	<b><i>Mediterranean Platter</i></b>	14
Heirloom Tomatoes, Onion, Garlic, Parmesan Cheese, Basil, Olive Oil, Balsamic Reduction, Crostini		Hummus, Olive Oil, Sun Dried Tomato Tapenade, Olives, Crudité, Toasted Garlic Pita	
<b><i>Poutine</i></b>	8	<b><i>Buffalo Chicken Dip</i></b>	10
Maple Brook Farms Cheese Curds, Fries, Gravy		House Made Tortilla Chips	
<b><i>Chicken Wings</i></b>	6 / 8 or 12 / 14	<b><i>Fried Shrimp Basket</i></b>	10
Buffalo, Maple Ginger, BBQ		Spicy Remoulade	
<b><i>Mozzarella Sticks</i></b>	8	<b><i>Fried Pork Dumplings</i></b>	10
House Made Marinara		Thai Chili Sauce	
<b><i>Chicken Tenders</i></b>	9	<b><i>Loaded Fingerlings</i></b>	10
In A Basket With Fries		Pepper Jack Cheese, Bacon, Salsa	
<b><i>Chili Cheese Fries</i></b>	9	<b><i>Herb Fries</i></b>	8
Chili, Cheese, Fries, Sour Cream		Chopped Herbs, Garlic, Chipotle Aioli	



**ALICE'S  
TABLE**  
*Dinner*

**Lite Fare**

<b><i>B.L.T</i></b>	9	<b><i>Caprese Sandwich</i></b>	11
Bacon, Lettuce, Tomato, Toasted Wheat		Maplebrook Farms Mozzarella, Tomato, Mixed Greens, Red Onion, Balsamic Reduction, Basil, Toasted Roll	
<b><i>VT Steak N' Cheese</i></b>	12	<b><i>Jay Burger</i></b>	12
Shaved Steak, Cabot Cheddar, Onions And Peppers, Hoagie Roll		6oz VT Beef, Lettuce, Tomato, Onion, Toasted Roll	
<b><i>Chicken Sandwich</i></b>	12	<b><i>Tower Burger</i></b>	14
Grilled Chicken, Bacon, Provolone Cheese, Aioli, Lettuce, Tomato, Onion, Toasted Roll		6oz VT Beef, Sautéed Onions And Mushrooms, Bacon, Swiss Cheese, Toasted Roll	
<b><i>Grilled Reuben</i></b>	12	<b><i>Southwestern Veggie Burger</i></b>	12
Corned Beef, Thousand Island Dressing, Sauerkraut, Swiss Cheese, Griddled Rye Bread		Black Bean And Sweet Potato, Cabot Cheddar, Lettuce, Tomato, Onion, Chipotle Aioli, Toasted Roll	
<b><i>Pot Roast Sandwich</i></b>	12		
Provolone Cheese, Tomatillo Salsa, Chipotle Aioli, Toasted Roll			

**Entrées**

<b><i>Roasted Veggie Thai Curry</i></b> 21
Roasted Vegetables, Panang Curry, Coconut Milk, White Rice
<b><i>Grilled Pork</i></b> 22
Grilled Pork Tenderloin, Yukon Gold Mashed Potatoes, Caramelized Carrots, Apple Cider Au Jus
<b><i>Salmon</i></b> 22
Pan Seared Salmon, Wild Rice Pilaf, Grilled Asparagus, Lemon Butter Pan Sauce
<b><i>Pot Roast</i></b> 18
Yukon Gold Mashed Potatoes, Seasonal Vegetables, Beef Au Jus
<b><i>Short Ribs</i></b> 24
Braised Short Ribs, Yukon Gold Mashed Potatoes, Seasonal Vegetables, Tomato Au Jus
<b><i>Roasted Duck Breast</i></b> 23
Allspice Rubbed, Roasted Herb Fingerlings, Seasonal Vegetables, Sour Cherry Demi Glaze
<b><i>Grilled Sirloin</i></b> 26
Roasted Herb Fingerlings, Seasonal Vegetables, Jay One Steak Sauce
<b><i>Filet</i></b> 28
Grilled Filet Mignon, Yukon Gold Mashed Potatoes, Grilled Asparagus, Fried Onions, Demi Glaze
<b><i>Chicken Marsala</i></b> 22
Sautéed Chicken, Mushrooms, Ravioli, Creamy Marsala Sauce
<b><i>Pasta Special</i></b>
*Ask Your Server About Today's Preparation