



ALICE'S TABLE



STARTERS

APPETIZERS

PRETZEL BITES \$14

Salted Pretzel Bites Served with Beer Cheese and Pub Mustard.

CHICKEN WINGS \$18

Eight Jumbo Wings tossed in Either Buffalo, Garlic Parmesan, or Kimchi Sauce Served with Celery and Carrots Sticks with Your choice of Ranch or Blue Cheese Dressing.

Extra Sauce | \$0.75

PORK BELLY BAO BUNS \$18

Braised Pork Belly in a Steamed Bao Bun with Carrot, Cabbage, and Cilantro Ginger Aioli Slaw Topped with Mango Jalapeno BBQ Sauce, Sesame Seed, and Cilantro.

VERMONT POUTINE \$16

French Fries Topped with Beef Gravy and 5 Generations Farm VT Cheddar Cheese Curds.

Add Pork Belly | \$6

TOWER NACHOS \$18

Fried Tortilla Chips Topped with Onions, Tomatoes, Black Beans, Pickled Jalapenos, Monterey Jack Cheese, and Lime Crema

Add Pork Belly | \$8

Add Chicken | \$6

CHEESE BOARD \$24

Vermont Artisan Cheeses Served with Berry Compote, Sweet Gherkin Pickles, Pickled Red Onion, and Garlic Crostini.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Cup \$8 / Bowl \$12

SOUP DU JOUR

Cup \$8 / Bowl \$12

CEASAR SALAD

Small \$10 / Large \$14

Chopped Romaine tossed in our House Dressing. Topped with Croutons, Shaved Asiago Cheese and Lemon Wedge.

Add Chicken | \$6

TUNA POKE BOWL \$18

4oz Marinated Ahi Tuna, Pineapple, Scallions, Edamame, and Avocado Over Jasmine Rice topped with Sesame Seeds, and Serrano Cilantro Aioli

THREE BEAN SALAD \$12

Garbanzo Beans, Green Beans, and Kidney Beans tossed with Lemon Oregano Vinaigrette.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
A 9% meals tax will be added. There is a 20% service charge for parties over 8 people.



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DINNER

VEGAN RISOTTO BOWL

Arborio Rice Cooked in Vegetable Stock Tossed with Edamame and Carrots in Sesame and Tamari Sauce. Topped with Sesame Seeds, Scallions, and Crispy Fried Noodles.

\$22

THE JAY BURGER

7oz Burger topped with **Cabot Cheddar from Cabot, VT**, Lettuce, Tomato, and Red Onion on an Artisan Hamburger Bun.

Served with Fries and a Pickle.

\$20

CHICKEN MARSALA

Pan Fried Statler Chicken Breast, Cremini Mushrooms, and Shallots in Creamy Marsala Wine Sauce Served over Risotto.

\$32

PAN SEARED DIVER SCALLOPS

Large Scallops Pan Seared Topped with Old Bay Hollandaise Sauce and Crispy Prosciutto Served with Wild Rice Pilaf and Broccolini.

\$38

FILET MIGNON AU POIVRE

Grilled 8oz Filet Topped with Peppercorn Cognac Cream Sauce Served with Mashed Potato and Carrots.

\$44

PAPPARDELLE BOLOGNESE

Ground Beef and Pork with Chunks of Prosciutto, Carrot, Celery, and Onion in a Robust Tomato Sauce Tossed with Pappardelle Pasta topped with Shaved Parmesan and Parsley.

\$28

CIDER GLAZED GRILLED PORK CHOP

Maple Cider Glazed 14oz Dry Aged Bone-In Pork Chop Served with Mashed Sweet Potatoes and Roasted Brussel Sprouts.

\$34

Whenever you see words highlighted like this on our Jay Peak Menus it means it's a local Product and is also available for you to take home at our Provisions General Store.

JAY PEAK
PROVISIONS
GENERAL STORE

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