



# 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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## LUNCH

All Sandwiches come with Chips and a Pickle | Substitute Fries for \$1 OR Salad for \$2

### FRIED CHICKEN SANDWICH

Chicken Bacon Ranch Sandwich with Lettuce, Tomato, and Onion on an Artisan Hamburger Bun.

\$18

### FRIED MONTE CRISTO SANDWICH

Thick Cut White Bread Stuffed with Ham and Swiss, Battered and Deep Fried, Dusted with Powdered Sugar Served with Berry Compote.

\$18

### SEARED TUNA SANDWICH

Pan Seared Crusted 6oz Ahi Tuna with Lettuce, Tomato and Wasabi Mayo on a Sesame Seed Bun.

\$20

### VEGAN RISOTTO BOWL

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

\$18

### THE JAY BURGER

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

\$20

**Add Applewood Bacon | \$2**

### MAC AND CHEESE

Cavatappi Pasta, Alfredo, and a Panko Herb-Butter Crumb topping.

\$14

**Add Buffalo Chicken | \$4**

**Pork Belly | \$6**

**Add Sautéed Mushrooms | \$2**

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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