ALICE'S TABLE

STARTERS

APPETIZERS

FLYER WINGS $18
One Pound of Chicken Wings tossed in Buffalo or Garlic Parmesan Sauce. Served with Carrots, Celery Sticks, and your choice of Ranch or Blue Cheese Dressing.

GRAZING BOARD $24
A rotating selection of Vermont Cured Meats and Cheeses. Served with Artisinal Crackers, Assorted Olives, and Nuts.

SLOPE STYLE NACHOS $18
Tri-Colored Tortilla Chips, Shredded Cheese Blend, Diced Tomatoes, Diced Red Onions, Black Beans, Pickled Jalapeños and Scallions.

Add Chicken $5

VERMONT POUTINE $18
French Fries topped with 5 Generations Vermont Cheddar Cheese Curds, Beef Gravy, and Scallions.

PRETZEL BITES $16
Salted and Baked Pretzel Bites served with Beer Cheese.

BACK COUNTRY BACON $24
Thick-Cut, Maple-Glazed Bacon finished with Cracked Black Pepper. Served with Bayley Hazen Blue Cheese, Sliced Apples, Artisinal Crackers and Pickled Cucumber.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Cup $8 / Bowl $12

SOUP DU JOUR
Cup $8 / Bowl $12

CAESAR SALAD
Small $10 / Large $14

Chopped Romaine Lettuce tossed in a Classic Ceasar Dressing. Topped with Garlic Croutons and Parmesan Cheese.

NATURE'S BOUNTY SALAD
Small $12 / Large $16

Little Leaf Lettuce, Roasted Butternut Squash, Pickled Red Onions, Dried Cranberries, Maple Sriracha Goat Cheese, Pumpkin Seeds and a Maple Balsamic Dressing.

ASIAN SALAD $15
Bok Choy, Scallions, Daikon Radish, Shredded Carrots, Toasted Almonds, Sesame Seeds and a Sesame Ginger Vinaigrette.

SALAD ADDITIONS
Chicken $6
Salmon $10
Seared Tuna $10

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

TOWER BURGER

6oz Beef Patty, Vermont Cabot Cheddar, Little Leaf Lettuce, Tomato,
Red Onion, and Bacon Jam served on a Classic Tavern Bun.
Served with Fries and a Pickle Spear.

$20

CHICKEN PICCATA

Pairs well with Diora Chardonnay

Chicken Cutlet topped with a Lemon Caper Sauce.
Served with Rice Pilaf and Chef's Choice Vegetable.

$32

ATLANTIC SALMON

Pairs well with Goldeneye Pinot Noir

6oz Atlantic Salmon Filet topped with a Bourbon-Dijon Sauce.
Served with Rice Pilaf and Chef's Choice Vegetable.

$36

BLACK DIAMOND NY STRIP STEAK

Pairs well with Caymus Cabernet

12oz Hand Cut NY Strip Steak grilled to your liking and
topped with a Truffle Infused Demi-Glace.
Served with Garlic Mashed Potatoes and Chef's Choice Vegetable.

$45

NEAPOLITAN RAGU

Pairs well with Rocca Delle Macie Chianti Classico

Pappardelle Pasta, Braised Beef and Pork in a Slow Roasted Tomato Sauce.
Topped with Whipped Ricotta and Garlic Bread.

$30

SHRIMP BOWL

Pairs well with Rombauer Sauvignon Blanc

Hot Honey Shrimp served over Jasmine Rice with Fried Broccoli, Carrots,
and Candied Cashews topped with an Asian Honey Cream Sauce.

$32

HARVEST BOWL

Butternut Squash Risotto topped with Roasted Brussels Sprouts,
Dried Cranberries and Pumpkin Seeds.

$28

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