ALICE'S TABLE

STARTERS

APPETIZERS

PRETZEL BITES $14
Served with Hatch Queso and Beer Mustard.

CHICKEN WINGS $18
Eight Jumbo Chicken Wings with your choice of Vermont Maple Sriracha or Smoked Maple BBQ Sauce from Sugar Bob's in Rutland, VT. Served with Celery, Carrots and your choice of Blue Cheese or Ranch.
Extra Sauce... $0.75

TRUFFLE FRIES $14
Sea Salt, Truffle Oil, Shaved Parmesan, Scallions, and Roasted Garlic Aioli.

CRISP CRAB RANGOON $16
Peanut Sauce, Toasted Sesame Seeds, and Scallions.

VERMONT POUTINE $16
Cheese Curds from 5 Generations Creamery in Glover, VT, House Made Gravy, Braised Short Ribs, and Scallions.

CHARCUTERIE PLATE $20
A variety of Meats, Cheese, Marinated Tomatoes, Olives, Candied Walnuts and Crostini.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Cup $8 / Bowl $12

FRENCH ONION SOUP
Cup $8 / Bowl $12
Parmesan Garlic Croutons and Gruyere Cheese.

BABY ROMAINE WEDGE SALAD
Small $10 / Large $14
Baby Romaine Hearts drizzled in Caesar Dressing from VT Fresh Pasta Company in Proctorsville, VT. Topped with Parmesan Garlic Croutons, Shaved Asiago Cheese, and Lemon Wedge.

WINTER SALAD
Small $12 / Large $15
Mixed Greens, Maple Roasted Butternut Squash, Sliced Apple, Golden Beets, Candied Walnuts, Bayley Hazen Blue Cheese, Dried Cranberries, and a White Balsamic Orange Vinaigrette.

Add Chicken to any salad... $6
Add Shrimp to any salad... $10

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

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.

ALICE'S TABLE

DINNER

GRILLED RIBEYE
Roasted Garlic, Cheddar, and Scallion Mashed Potatoes, Grilled Asparagus, and a Mushroom Bordelaise.
$44

ROASTED HALF CHICKEN
Bone-In Half Chicken with Rice Pilaf, Grilled Asparagus, and a Roasted Mushroom Chicken Demi Glaze.
$32

SHRIMP SCAMPI
Jumbo Shrimp, Roasted Tomatoes, Roasted Garlic, Pork Belly, and Spinach Tossed with Linguini in a White Wine Butter Sauce.
$32

SLOW BRAISED LAMB SHANK
Served with Parmesan Risotto, a Roasted Tomato Spinach Compote, and Pan Jus.
$38

VERMONT BOLOGNESE
Slow Simmered Boyden Farms Brisket, Bottom Round, and Chuck with Tomatoes, Red Wine, Mire Poix, and Herbs Tossed with Pappardelle Egg Noodles and Shaved Asiago. Served with Garlic Crostini.
$30

JAY BURGER
8oz Burger made with Grass Fed and Grain Finished Beef from Boyden Farm in Cambridge, VT, topped with Cabot Cheddar from Cabot, VT, Lettuce, Tomato, and Red Onion on an Artisan Hamburger Bun.
$20

VEGAN BURRITO BOWL
Riced Cauliflower "Taco Meat", Five Grain Medley, Mixed Greens, Guacamole, Pickled Red Onions, Roasted Corn, Red and Green Peppers, Braised Black Beans, Pico de Gallo, Corn Tortilla Chips, and a Vegan Green Goddess Dressing.
$20

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