



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

<i>New England Clam Chowder</i>	7 / 10	<i>House Caesar Salad</i>	6 / 12
<i>Soup du Jour</i>	7 / 10	Chopped Romaine Hearts, Shaved Asiago, White Anchovies, Croutons and House Dressing.	
<i>Spinach Salad</i>	7 / 13	<i>Garden Salad</i>	6 / 12
Baby Spinach, Grilled Apples, Vermont Chevre, Pancetta, Pickled Red Onions, Toasted Almonds and a White Balsamic-Honey Vinaigrette.		Mixed Greens, Red Onions, Cucumber, Cherry Tomatoes, Carrots and your choice of Ranch, Blue Cheese or Maple Balsamic Dressing.	

Starters

<i>Jumbo Wings</i>	15
Choice of Buffalo, Maple BBQ or Dry Rubbed Jerk Seasoning. Served with Celery, Carrots and Ranch or Blue Cheese.	
<i>Poutine</i>	14
French Fries, Local Cheese Curds from J & R Family Farm in Troy, House Made Poutine Gravy, Fried Sage and Rosemary.	
<i>Truffle Fries</i>	9
French Fries, Truffle Oil, Shaved Asiago Cheese, Fresh Parsley and Smoked Sea Salt.	
<i>Cheese and Charcuterie Board</i>	18
Duck Rillettes, Grand Marnier Duck Sausage, Cabot Clothbound Cheddar, Jasper Hill Bayley Hazen Blue Cheese, Fig Jam, Cornichons and Red Barn Lavash Crackers.	
<i>Three Bean Pepper Jack Dip</i>	14
Lime Crème Fraiche, Cilantro Salsa, Crisp Tortilla Chips.	
<i>Onion Rings</i>	9
IPA Beer Battered Onion Rings served with Chipotle Aioli.	
<i>Calamari</i>	14
Breaded Strips of Calamari Fried with Peppadew Peppers. Served with Cilantro Lime Aioli, Spiced Cocktail Sauce, Lemon, and Parsley.	
<i>Lobster Sliders</i>	18
Lobster Salad made with Mayonnaise, Lemon Zest, Chives and Tarragon. Served on Sweet Waffle Biscuits with Lettuce.	

Sandwiches

<i>Jay Burger</i>	16
8oz Burger, Cabot Sharp Cheddar, Lettuce, Tomato and Onion.	
<i>Grilled Chicken Sandwich</i>	15
Marinated Grilled Chicken Breast, Bayley Hazen Blue Cheese, Bacon and Grilled Pineapple.	
<i>Notch Dip</i>	16
Shaved Prime Rib, Vidalia Onion Jam, Roasted Mushroom Medley and Horseradish. Aioli on a Garlic Baguette with Au Jus.	
<i>Mac N' Cheese</i>	11
Creamy White Cheddar Sauce, Cavatappi Pasta and Herbed Panko Parmesan Crumbs.	
Add Pancetta or Buffalo Chicken.	4
Add Butter Poached Lobster.	7
<i>Shepard's Pie</i>	16
Ground Lamb, Pearl Onions, Carrots, Peas, Corn, and Celery Baked Golden Under Garlic Parmesan Mashed Potatoes.	
<i>Salmon Sandwich</i>	16
Seared Salmon, Baby Spinach, Tomato, and a Lemon, Capers, and Dill Aioli on Ciabatta.	
<i>Fish Tacos</i>	14
Blackened Tilapia, Soft Corn Tortillas, Cilantro Salsa, Pickled Cabbage Cucumber Slaw, Cilantro Crème Fraiche.	
<i>Vegan Ski Bowl</i>	18
Cilantro Lime Quinoa, Grilled Corn, Black Beans, Diced Tomatoes, Avocado, Fresh Cilantro, and Red Onions. Drizzled with a Toasted Cumin Vinaigrette.	