



ALICE'S TABLE



Lunch

STARTERS

JUMBO WINGS \$15

Choice of Buffalo, Maple BBQ, Mango Habanero or Dry Rubbed Jerk Seasoning. Served with Celery, Carrots and Ranch or Blue Cheese.

POUTINE \$15

French Fries, Maplebrook Farms Cheese Curds, Duck Confit, House Made Poutine Gravy, Fried Sage and Rosemary.

TRUFFLE FRIES \$9

French Fries, Truffle Oil, Shaved Asiago Cheese, Fresh Parsley and Smoked Sea Salt.

BAKED OYSTERS \$15

Oysters stuffed with Cream Cheese, Cabot Cheddar, Parmesan, Spinach, Crisp Bacon Bits, Roasted Garlic and Red Pepper Flakes.

BACK COUNTRY BACON PLATTER \$16

Local Praline Bacon, Jasper Hill Blue Cheese, Fresh Apples, Grapes and Crostini's.

SALADS

HOUSE CAESAR SALAD \$6 / 12

Chopped Romaine Hearts, Shaved Asiago, White Anchovies, Croutons and House Dressing.

GARDEN SALAD \$6 / 12

Mixed Greens, Red Onions, Cucumber, Cherry Tomatoes, Carrots and your choice of Ranch, Blue Cheese or Maple Balsamic Dressing.

SOUPS

NEW ENGLAND CLAM CHOWDER \$7 / \$13

FRENCH ONION SOUP \$7 / \$13

APPETIZERS

BROWN BUTTER CAULIFLOWER AND CHICKPEAS \$14

Baby Kale, Sundried Tomatoes, Leeks, Baby Fennel, Romesco Sauce, Shaved Parmesan and Pomegranate-Balsamic Reduction.

FOIE GRAS \$18

Served on Duck Fat Challah Crostini with a Caramelized Apple, Fig and Date Compote, Balsamic Radicchio Slaw and Port Fig Reduction.

LOBSTER SLIDERS \$18

Lobster Salad made with Mayonnaise, Lemon Zest, Chives and Tarragon. Served on Sweet Waffle Biscuits with Lettuce.

BABY SPINACH & KALE SALAD \$6 / 13

Prosciutto, Vermont Chevre, Apples, Cranberries, Toasted Almonds, Pickled Red Onions and a White Balsamic-Honey-Cider 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.

RESTAURANTS@JAYPEAKRESORT.COM | (802) 327.2323



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SANDWICHES

JAY BURGER \$16

8oz Burger, Cabot Sharp Cheddar, Lettuce, Tomato and Onion.

Add Foie Gras \$6

PESTO PARMESAN CHICKEN SANDWICH \$15

Breaded Chicken Cutlet, Pesto, Provolone and Tomato.

GRILLED FLANK STEAK SANDWICH \$16

Green Chimichurri marinated Flank Steak, Bacon-Onion Jam and Beer Cheese on a Garlic toasted Baguette.

SALMON SANDWICH \$16

Seared Salmon, Baby Spinach, Tomato with a Lemon, Caper and Dill Aioli on Ciabatta.

LITE LUNCH

FISH TACOS \$14

Blackened Mahi Mahi, Soft Corn Tortillas, Cilantro, Salsa, Pickled Cabbage Cucumber Slaw and Cilantro Crème Fraiche.

FIVE GRAIN POWER BOWL \$18

Baby Kale, Chickpeas, Cauliflower, Tomato, Roasted Cumin Corn, Almonds, Cilantro, Dried Pomegranate Seeds and a Pomegranate Goddess Dressing.

ALICE'S MAC

MAC N' CHEESE \$11

Creamy White Cheddar Sauce, Cavatappi Pasta and Herbed Panko Parmesan Crumbs.

Add Pork Belly \$4

Add Buffalo Chicken \$4

Add Butter Poached Lobster \$7

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