

RESTAURANTS@JAYPEAKRESORT.COM | (802) 327.2323



ALICE'S TABLE



DINNER

APPETIZERS

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 Chives and Smoked Sea Salt.

FRIED BRUSSEL SPROUTS \$14

Crisp Fried Brussel Sprouts tossed with Sea Salt, Pumpkin Seeds, Shaved Asiago and a Honey Sriracha Dressing.

LOBSTER SLIDERS \$18

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

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

cup \$7 / bowl \$10

FRENCH ONION SOUP

cup \$7 / bowl \$10

BABY SPINACH & KALE SALAD

\$7 / \$13

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

HOUSE CAESAR SALAD

\$7 / \$13

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

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.

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DINNER

ENTREES

MISTY KNOLL CHICKEN BREAST

Vermont Sausage and Apple Stuffed Chicken Breast drizzled with a Cider Thyme Reduction.
Served over a Polenta Cake with Fried Brussel Sprouts

\$28

NEW YORK STRIP

14oz Grilled NY Strip served with Smashed Herb Potatoes, Wild Mushroom Bourdelaïse and
Roasted Cauliflower.

\$36

MOJO SHORT RIBS

22oz Frenched Short Rib Slow Braised with Rosemary, Onion, Wild Mushrooms, and
Garlic in Pan Jus. Served with Smoked Grafton Cheddar Grits and Wilted Mustard Greens.

\$34

HALIBUT

Pan Seared Halibut Served over a Creamy Sweet Pea and Pork Jowl Risotto with Parmesan
Creamed Spinach and Roasted Tomatoes.

\$36

FIVE GRAIN POWER BOWL

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

\$18

JAY BURGER

8oz Burger, Cabot Sharp Cheddar, Little Leaf Greens, Tomato and Onion.

\$16

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