



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.

Starters

House Salad Small 6/ Large 10

Mixed Greens, Cherry Tomatoes, Red Onions, Cucumbers, and Carrots with a Maple Balsamic Dressing.

Baby Kale Caesar Salad Small 7 / Large 11

Baby Kale, Shaved Parmesan, Candied Pumpkin Seeds, Sunflower Kernal, and Blueberries
Tossed with Caesar Dressing. Add Chicken, 4. Shrimp, 6. White Anchovies, 2.

Loaded Baked Potato Chowder Cup 7 / Bowl 10

Chicken Wings 13

10 Wings with Choice of Dry Chipotle Rub, Jamaican Jerk Rub, Buffalo, or Maple BBQ.
Served with Blue Cheese or Ranch and Carrots and Celery Sticks.

Pulled Pork Poutine 12

House Pulled Pork, Maplebrook Farms Cheddar Curds, Beef Gravy and Scallions.

Truffled Parmesan Fries 9

With Scallions, Fried Rosemary, and Smoked Sea Salt.

Korean BBQ Ribettes 13

Slow Roasted then tossed with Sesame Seeds and Cilantro. Served with Kimchi Slaw

Crisp Fried Vegetable Wontons 10

Served with Sweet and Spicy Chili Dipping Sauce.

Baked Three Cheese Oysters 15

Stuffed with Cream Cheese, Cabot Cheddar, Parmesan, Bacon Bits, and Spinach.

Buffalo Chicken Dip 10

Cream Cheese, Cabot Cheddar, Blue Cheese, Buffalo Sauce, Spiced Chicken, Bacon, and Scallions with Tortilla Chips.



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Sandwiches & Entrées

All Sandwiches Served with Fries and a Pickle .

Jay Burger 12

Grilled 8 oz. Burger with Cabot Cheddar Cheese, Lettuce, Tomato, and Red Onion.

Add Bacon, Pork Belly, Pulled Pork, or Fried Egg 2.

Tower Bar Burger 15

Grilled 8 oz. Burger with Sauteed Onions, Peppers, Mushrooms, Bacon, Swiss, and Garlic Aioli.

Tres Cerditos 14

BBQ Pulled Pork, Pork Belly, and Bacon on a Garlic Baguette with Cole Slaw and Onion Rings.

Broiled Citrus Soy Ginger Salmon Sandwich 14

Served on Grilled Naan with Kimchi Slaw, Grilled Pineapple, Fresno Chilies, Cilantro, Scallions, and Fried Onions.

Slow Braised Angus Beef Cheek Ragout 24

Braised with Tomatoes, Herbs, Red Wine, Mire Poix, and Au Jus. Tossed with Egg Pappadella Noodles, Parmesan, Basil, and Oregano

Thai Peanut Shrimp and Noodle Stir Fry 24

With Broccoli, Bean Sprouts, Water Chestnuts, Toasted Peanuts, Carrots, Celery, Spinach, Scallions, and Cilantro.

Clams and Linguine 25

Sautéed Littleneck Clams and Chopped Clams Tossed with Linguine, Roasted Garlic, Red Pepper Flakes, Roasted Tomatoes, and Parsley in a White Wine Butter Broth

Spicy Red Curry Chicken and Rice 22

Water Chestnuts, Bell Peppers, Fresno Chilies, Cilantro, Basil, and Baby Spinach Tossed with Coconut Jasmine Rice.

Smoked Salmon and Sopressata Carbonara 24

Spinach, Peas, Tomatoes, and Roasted Garlic with Parmesan, Egg, and Pappadella Noodles.