

# MOUNTAIN TOP INN & RESORT

## LUNCH MENU

### STARTERS

**TRUFFLE FRIES** Parmesan Cheese, Truffle Aioli 9

**CHICKEN LETTUCE WRAPS** Grilled Chicken, Bibb Lettuce, Vermont Creamery Goat Cheese, Grapes Candied Walnuts, Celery Heart Vinaigrette 11 **GF**

**STEAMED CLAMS** A Dozen Wild Caught Littleneck Clams, Garlic Lemon Broth, Grilled Baguette 15

**CAPRESE SALAD** VT Maplebrook Burrata, Heirloom Tomatoes, Basil, Balsamic Reduction, Extra Virgin Olive Oil 12 **GF**

**OUR TATER TOTS** House-made Bacon Jam Stuffed, Sriracha Dipping Sauce 10

**WINGS** 8 Chicken Wings, Celery, Vermont Jasper Hill Farm Bayley Hazen Bleu Cheese Dressing 13  
Choice of Sauces: House Hot  
Maple BBQ,  
Garlic Parmesan  
Teriyaki Sauce

### GREENS

Add Chicken To Any Salad \$5 : Steak or Salmon \$8

**HOUSE SALAD** Farmer's Mixed Greens, Shaved Carrot, Grape Tomato, European Cucumber, Choice of Dressing 8 **GF**

**SOUTHWESTERN** Vermont Sweet Corn, Avocado, Black Beans, Tomatoes, Onion, VT Sharp Cheddar, Romaine, Tortilla Strips, Chipotle Cilantro Ranch 14 **GF**

**GRILLED CAESAR** Grilled Romaine Hearts, Capers, Croutons, Roasted Garlic, Parmigiano-Reggiano, House Dressing 12

**WEDGE SALAD** Iceberg Wedge, Heirloom Tomato, Bacon Jam, VT Jasper Hill Farm Bayley Hazen Bleu Cheese Dressing 14 **GF**

**5-GRAIN SALAD** Red & White Quinoa, Barley, Wild Rice, Wheat Berries, Greens, Pickled Red Onion, Cucumber, Oven-roasted Tomato, Maple Basil Vinaigrette 12

**ARUGULA SALAD** Fresh Berries, Toasted Pistachios, Vermont Goat Cheese, Lemon Vinaigrette 13 **GF**

### SANDWICHES

Served with Kettle Chips

**CLASSIC GRILLED CHEESE** VT Cabot Cheddar, Sourdough Bread (add tomato or bacon \$2) 11

**BLT** Neuske's™ Applewood Smoked Bacon, Green Leaf, Vine Ripe Tomato, Pesto Aioli, Grilled Multi Grain 12

**HUMMUS WRAP** Hummus, Julianne Vegetables, Oven-roasted Tomato, Corn, Spinach, Whole Wheat Wrap 11

**CHICKEN CAESAR WRAP** Grilled Chicken, Lettuce, Caesar Dressing, Whole Wheat Wrap 13

**CRAB CAKE SANDWICH** Jumbo Lump Crab, Spicy Remoulade, Arugula, On A Grilled Bun 15

### LUNCH ENTREES

**PAD THAI** Rice Noodles, Julienne Vegetables, Peanuts, Egg (Add Chicken \$5, Or Steak \$8 ) 14 **GF**

**FISH 'N CHIPS** Lightly Breaded Haddock, Tartar Sauce 18

### BURGERS

Northeast-raised beef from Black River Meats™.

Served on a Grilled Bun with Lettuce, Vine Ripe Tomato, Onion, Pickle, and Choice of Hand-Cut Regular or Sweet Potato Fries

**TAVERN BURGER** VT Cabot Cheddar Or Swiss Cheese 14

**CHITTENDEN BURGER** VT Cabot Cheddar, Fried Egg, Applewood Smoked Bacon 16

**HIGHLANDS BURGER** Our Bacon Jam, Caramelized Onion, Vermont Goat Cheese 16

**BAYLEY HAZEN BLEU BURGER** VT Jasper Hill Farms Bleu Cheese, Wild Mushrooms, Truffle Aioli 16

**WEDGE BURGER** Shredded Iceberg Lettuce, Bacon, Tomatoes, Bayley Hazen Bleu Cheese Dressing 16

**FALAFEL BURGER** House-made with Chickpeas, Shallots, Garlic, Fresh Herbs & Sesame Oil, Garlic Aioli 13

#### TOPPINGS \$2 EACH:

House Specialty Bacon Jam ■ Caramelized Onions ■ Wild Mushrooms ■ Avocado  
Fried Egg ■ Applewood Smoked Bacon ■ VT Goat Cheese ■ Bayley Hazen Bleu Cheese

*Enjoy!*

**GF** Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.