

***Daily Soup Selection \$7***

***Small Plates***

**Alpha Tolman and Apple Flatbread**

Jasper Hill's Alpha Tolman cheese, golden delicious apple relish and caramelized onion  
Finished with cranberry habanero jelly drizzle **\$10**

**Maple Smoked Bacon Wrapped Sea Scallops**

Creamy cheddar polenta **\$12**

**Grilled Vermont Hollander Farm's Venison**

Cherry Hill Black currant demi **\$14**

***Salads***

**Innkeepers**

Mixed baby greens with dried cranberries, almonds and walnuts  
Served with a Vermont chevre vinaigrette **\$8**

**Echo Lake Inn's Caesar**

Crisp romaine hearts, our classic house made dressing, seasoned crunchy croutons  
Freshly shaved parmesan **\$9**

**Baby Spinach**

Roasted red beets and crumbled Green Mountain "Gore Dawn Zola" Blue cheese  
Roasted leek vinaigrette **\$10**

***Large Plates***

**Vermont Fresh Maple Sriracha Ravioli**

With roasted butternut squash and cashews  
Caramelized ginger -shallot cream  
**\$19**

**Roasted Herb Breast of Chicken**

Vermont grown cranberry sauce and creamy mashed potato **\$21**

**Pan Roasted Black Pearl Scottish Salmon**

Sundried tomato artichoke capers and olive sauce  
With cured lemon and fresh thyme **\$24**

**Roasted Duck**

Crispy oven roasted boneless breast of White Peking duck  
Served with sauce **\$26**

**Grilled 12oz. center cut Pork chop**

Apple-sausage stuffing and Cold Hollow cider glaze. **\$22**

**Grilled 14oz. Prime cut Ribeye Steak**

Lightly seasoned with smoky maple peppercorn rub.  
Mad River bourbon demi-glance and Creamy mashed potato. **\$32**

***Dessert***

Selections from our dessert tray **\$7**  
Vermont's Wilcox Dairy Ice cream **\$4**  
Desserts a la mode – add **\$2**

*Automatic gratuity of 18% added to tables of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, Especially if you have certain medical conditions.*