

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.