



Echo Lake Inn

Small Plates

Daily Soup Selection \$7

Forest Mushroom Risotto

Creamy Arborio rice, Crimini mushrooms, truffle oil and freshly shaved parmesan. \$10

Vermont Cheese Plate

Selection of Premiere Vermont cheese
Seasonal fruit and Castleton Wheat crackers \$12

Fresh Maine Crab Cake

Warm Lemony Tomato-caper relish \$12

Salads

Innkeeper's Salad

Blend of baby greens, grape tomatoes, carrot, and cucumbers
served with our own dressing selections, fresh croutons. \$8

Echo Lake Inn's Caesar

Crisp romaine hearts, classic house made dressing, crunchy garlic croutons
freshly shaved parmesan \$9

Blueberry and Arugula

Crumbled Vermont chevre drizzled with honey and sea salt
Finished with extra virgin olive oil \$9

Large Plates

Vermont Fresh Ravioli

Lemon-asparagus and cheese ravioli.
with basil pesto and roasted summer vegetables \$19

Roasted Herb Breast of Chicken

Braised leek and mushroom sauce \$21

Pan Roasted Black Pearl Scottish Salmon

Sautéed cucumber with lemon and dill \$24

Roasted Duck

Oven roasted boneless breast of White Peking duck, daily sauce selection. \$26

Grilled Pork Tenderloin

Rhubarb ginger compote and Cold Hollow cider glaze. \$22

Grilled N.Y. Sirloin Steak

Topped with brandy peppercorn sauce.
Chef prepared potato. \$32

Dessert

Selections from our dessert tray \$6
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.*