

CLIFF HOUSE

ELEV. 3625'

Soup

Basket of Fresh Breads	\$3
<i>Elmore Mountain breads, house made lavash and whipped Cabot butter</i>	
New England Clam Chowder	\$11
<i>Classic chowder served with oyster crackers</i>	
Curried Butternut Squash Soup	\$10
<i>Maple cream & apple relish</i>	
Tomato Bisque	\$10
<i>Olive oil & herb croutons</i>	

Appetizers

Vermont Artisan Cheese Board	\$14
<i>Chef's selection of three local artisan cheeses, house made lavash, dried cranberry chutney</i>	
Prince Edward Island Mussels	\$13
<i>Cold Hollow cider cream, smokey bacon, thyme</i>	
Goat Cheese Soufflé	\$10
<i>Shaved anjou pear, frisee, crushed walnuts, truffle vinaigrette</i>	
Lobster Mac-n-Cheese	\$12/\$22
<i>VBC Marcarpone & oven dried tomato</i>	
Baked Artichoke Dip	\$10
<i>Garlic, cream, Grafton cheddar, pita chips, vegetable crudite</i>	

Salads

Ducktrap Farms Smoked Trout	\$12
<i>Frisee, bacon lardons, hard boiled egg, warm sherry-shallot dressing</i>	
Baby Spinach Salad	\$11
<i>Roasted beets, citrus wheels, VBC feta, pine nuts, champagne vinaigrette</i>	
Mixed Greens Salad	\$10
<i>Toasted almonds, Gor" Dawn" zola blue cheese, grain-mustard vinaigrette</i>	

Flatbreads

Tres Amigos Flatbread	\$16
<i>Roasted eggplant, caramelized onion, sofrito</i>	
Chorizo Flatbread	\$16
<i>House-made chorizo, queen olive, mozzarella, pickled red onion</i>	

CLIFF HOUSE

ELEV. 3625'

Sandwiches

Misty Knoll Turkey BLT	\$16
<i>House roasted organic free range turkey breast, local bacon, cheddar cheese maple chipotle aioli, Elmore Mountain country wheat</i>	
Cliff House Burger	\$16
<i>Organic grass fed Vermont ground beef, Grafton cheddar cheese, local bacon, caramelized onions, sautéed mushrooms, Elmore Mountain focaccia</i>	
BBQ Chicken Breast	\$16
<i>Grilled organic free range chicken breast, house-made JD barbeque sauce, caramelized onion & apple compote, cheddar, jalapeño corn focaccia</i>	
Roasted Portabella and Red Bell Peppers	\$16
<i>Local goat cheese, basil pesto, Elmore Mountain Focaccia</i>	
Vermont Grilled Cheese	\$16
<i>A trio of local cheddar, tarantaise and chevre cheeses grilled on Emore Mountain country wheat bread</i>	

Mains

Crêpe of the Day	priced daily
<i>Fresh, seasonal, creative ingredients dreamed up daily by our Chefs</i>	
Lamb Frites	\$24
<i>Red wine demi-gaze & poached garlic aioli</i>	
Hollandeer Farm Venison Chili	\$22
<i>Guinness-braised venison, Grafton cheddar, jalapeño focaccia</i>	
Pan Seared Atlantic Salmon	\$18
<i>Cauliflower puree, roasted fingerling potatoes, lemon-caper brown butter</i>	
Brome Lake Duck Confit	\$17
<i>Spaetzel, braised red cabbage, cider reduction</i>	
Fondue For Two	\$36
<i>Otter Creek Copper Ale & Cabot cheddar cheese</i>	

We are proud to support the following farms and artisan food producers:

Vermont Butter & Cheese Company,
Cattle Company, Elmore Mountain
Boucher Farms Cheese, Cobb Hill
Pete's Organic Greens, Mansfield
Brook Farms Pork and Lamb, Grafton



Cabot Creamery, Vermont Highland
Bread Company, Thistle Hill Farm,
Creamery, Ducktrap Farms Trout,
Creamery, Mansfield Dairy, Winding
Village Creamery, Misty Knoll Farms

Turkey and Chicken, Cold Hollow Cider Mill

Serving Lunch Daily from 11:00am to 2:30pm

Ask about our famous Summit Series Dinners on select Saturday evenings

Executive Chef ~ Matthew Reeve

Chef de Cuisine ~ Jules Guillemette

Manager ~ David Goodlin

All food and non-alcoholic beverage prices exclusive of the 9% Vermont Rooms and Meals tax and the 1% Stowe tax.

All wine and beer prices are inclusive of the 10% Vermont Rooms and Meals tax and the 1% Stowe tax.

All liquor prices are inclusive of the 10% Vermont Rooms and Meals tax and the 1% Stowe tax.

The consumption of raw or under-cooked meat, fish and eggs that may contain harmful bacteria may cause serious illness or death.