



Starters

(\$17) maple bacon chicharrónes – crunchy fried pork belly tossed with a maple dry rub, served with black pepper Aioli. (GF, DF)

(\$17) deep fried fresh mozzarella– topped with fresh shaved parmesan, and a side of marinara (VEG)

(\$16) New England clam chowder – topped with bacon and fresh scallion

(\$15) loaded potato chips – homemade chips smothered with house cheese sauce finished with crispy bacon, scallion and a sour cream drizzle (GF)

(\$20) maple chipotle wings – 1lb of crispy fried chicken wings tossed with a sweet and smoky maple chipotle sauce. Served with celery and choice of ranch or blue cheese dressing (GF)

(\$16) soup de jour. Chefs choice of Rotating seasonal selection

Greens

*Add fried chicken (GF), seared shrimp (GF), or crispy fried tofu \$7

(\$18) Cliff House Caesar – romaine lettuce, caesar dressing, fried capers, lemon, and garlic croutons topped with asiago & parmesan cheese. (GF)

(\$19) the green mountain salad – wild greens, shaved red onion, apples, and creamy chevre topped with candied pecans and maple balsamic vinaigrette (GF, VEG, DF)

Pasta

*Add fried chicken (GF), seared shrimp (GF), or crispy fried tofu \$7

(\$21) Mountain top Mac N Cheese – cavatappi pasta tossed with smoked gouda cheese sauce, topped with garlic bread crumbs, scallion, and Bacon

(\$19) angels' food marinara – angel hair pasta tossed with a vibrant marinara sauce topped with ricotta rosettes & fresh parmesan. (VEG, DF)

(\$25) shrimp scampi – shrimp with angel hair pasta tossed in a light garlic butter, topped with parmesan cheese and dotted with fresh basil oil. (DF)

Sandwiches

*Served with choice of side (fries, homemade chips, or side salad)

(\$26) Cliff house burger – American grass-fed beef patty, smoked gouda, bacon, caramelized onions, lettuce, tomato, and house aioli on an artisan bun. (GF, DF)

(\$26) Vermont beyond burger – Beyond patty, Cabot cheddar, caramelized onions, fresh arugula, and apple fennel slaw. (GF, DF, VEG)

(\$23) the G.O.A.T. chicken sando – fried chicken, thick cut bacon, lettuce, tomato, and ranch dressing.
(GF, DF) **make it Buffalo style (\$1)

(\$22) pork belly tacos – soft flour tortillas with crispy pork belly, fresh arugula, and roasted beet crema.
Topped with crunchy matchstick sweet potatoes (GF, DF)

Dessert

(\$16) VT Waffle sundae – Belgium sugar waffle topped with vanilla ice cream, whipped cream, maple sprinkles and maple drizzle (DF)

(\$14) maple walnut cannoli – cannoli shells filled with a creamy maple sweetened ricotta capped off with candied walnut pieces

(\$16) elite apple pie ala mode – individual warm apple topped with sea salt caramel ice cream, whipped cream, and a caramel drizzle. (DF)

Kids

(\$14) Kids mac N cheese

(\$17) Chicken tenders N fries

(\$15) Kids burger

* (+\$4) Sub beyond patty