

CLIFF HOUSE

ELEV. 3625'

START

Soup Of The Day **\$12**
Chef's Fresh Daily Selection

Beef Chili- *GF* **\$13**
*Red and Black Beans, Corn, Jalapeño, Chipotle, Citrus Crema,
Fresh Cilantro, Tortilla Strips, Lime Wedge*

SHARED APPS

Vermont Farmhouse Cheese And Charcuterie Board **\$17**
Chef's Rotating Selection of Local Artisan Cheeses and cured meats

Onion Petals **\$12**
Deep Fried Onion Petals, Zesty Chipotle Aioli

Ahi Tuna Poke - *DF* **\$17**
Avocado, Sesame Seeds, Tamari Reduction, Mango, Wonton Chips, Tobbiko

Mac And Cheese **\$14**
Cavatappi Pasta, Grafton Smoked Cheddar, Applewood Bacon, Garlic Breadcrumbs
*- Add BBQ or Buffalo Chicken **\$6***

Prince Edward Island Mussels **\$17**
Classical Style with Garlic, Shallot, Tomato, White Wine, Baguette

Wings of the Day **\$15**
Chef's Fresh Daily Selection

***GF* - Gluten-Free *DF*- Dairy-Free**
Cliff House Executive Chef- Ian Cronin

*All food and non-alcoholic beverage prices exclusive of the 9% 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.
An Auto Gratuity of 20% may be added to checks of parties with 6 or more people*

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GARDEN Add Grilled Chicken-\$7 Seared Salmon-\$9

Mixed Greens – GF, DF **\$14**
Dried Cranberries, Mango, Pecans, Maple Balsamic Vinaigrette

Grilled Fruit Salad **\$16**
Grilled Peaches, Pineapples, and Plums
Fresh Watermelon, Candied Pecans, Chevre, Baby Kale, Passion Fruit Vinaigrette

COMER

Sandwiches served with fresh cut fries OR mixed greens salad

Cliff House Burger **\$18**
Applewood Bacon, Cabot Cheddar, Fried Onion Petals, House Maple BBQ Sauce

Teriyaki Chicken Sandwich **\$18**
Chicken Breast, Pineapple Rings, Citrus Cabbage Slaw, Teriyaki Sauce

Black Bean Burger **\$17**
Sweet Potato Chips, Apple-Red Cabbage Slaw, Hass Avocado, Sundried Tomato Aioli

Seared Atlantic Salmon – GF, DF **\$23**
Minted English Peas, Heirloom Baby Carrots, Cured Tomato, Blood Orange Beet Puree

FINISH

Vermont Apple Pie **\$12**
Warm Apple Pie, French Vanilla Ice Cream, Maple Whipped Cream

Strawberry Shortcake **\$12**
House Angel Food Cake, Strawberry Compote, Maple Whipped Cream

Thank You For Dining With Us Today!

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