

CLIFF HOUSE

ELEV. 3625'

START

Soup of the Day **\$12**
Chefs Fresh Daily Selection

Chicken Chili- *GF* **\$13**
*Roasted Poblanos, White Beans, Corn, Citrus Crema,
Fresh Cilantro, Tortilla Strips, Lime Wedge*

SHARED APPS

Vermont Farmhouse Cheese and Charcuterie Board **\$15**
Chef's Rotating Selection of Local Artisan Cheeses and cured meats

Onion Petals **\$8**
Fried Onion Petals, Zesty Chipotle Aioli

Ahi Tuna Poke - *DF* **\$16**
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 **\$15**
1 pound, Chef's Daily Preparation

***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*

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

Vermont Butter & Cheese Company, Blythedale Farms, Cabot Creamery, Mansfield Bakery, Mansfield Creamery, Grafton Village Creamery, Misty Knoll Farms Turkey and Chicken, Cold Hollow Cider Mill, Vermont Smoke & Cure Meats, Jasper Hill Farm

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GARDEN Add Grilled Chicken-\$6 Seared Salmon-\$8

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

Curried Chicken Salad - GF **\$14**
Bibb lettuce, Almonds, Red Grapes, Cilantro

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

Caprese – GF **\$16**
Maplebrook Mozzarella, Heirloom Tomatoes, Balsamic Reduction, Basil

COMER

Sandwiches served with fresh cut fries OR mixed greens salad

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

Pesto Chicken Sandwich **\$17**
*Misty Knoll Chicken Breast, Fresh Mozzarella, Heirloom Tomato,
Balsamic Pickled Onion, Pesto Aioli*

Black Bean Burger **\$16**
Sweet Potato Chips, Apple Red Cabbage Slaw, Hass Avocado, Sundried Tomato Aioli

BBQ Baby Back Ribs – DF **\$22**
Half Rack, Buttered Corn, Apple Cabbage Slaw, Smashed Heirloom Potato

Seared Atlantic Salmon **\$22**
Minted English Peas, Heirloom Baby Carrots, Blood Orange Beet Puree

FINISH

Vermont Apple Pie **\$10**
Warm Apple Pie, Local Vanilla Ice Cream, Maple Whipped Cream

Strawberry Rhubarb Shortcake **\$10**
House Angel Food Cake, Strawberry Rhubarb Compote, Maple Whipped Cream

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