



## TOURISTS LODGE

### SNACKS

MARINATED OLIVES + SPICED NUTS ~^\* \$12

CHEESE + CHARCUTERIE BOARD \$30  
local farm cheese, prosciutto, salami, cornichons, jam, crackers

SOFT PRETZEL \$6  
honey mustard

SPINACH + ARTICHOKE DIP \$15  
tortilla chips

BLACK BEAN SOUP \$13  
queso fresco, crispy tatin wonton, cilantro

### SALADS

HOUSE ~ \$12  
cucumber, radish, herbs, croutons, tarragon sherry vinaigrette

FARRO \$15  
roasted squash, kale, pumpkin seeds, feta, oregano vinaigrette

Add: chicken +\$6 avocado +\$4 tuna confit +\$5

COBB SALAD \* \$22  
grilled chicken, avocado, soft boiled egg, blue cheese, bacon, green goddess

### SANDWICHES

NUT BUTTER + JAM ^ \$10  
almond butter, raspberry preserves, peasant bread, banana chips

GRILLED CHEESE \$12  
cheddar cheese, peasant bread, pickle spear  
Add: ham +\$3 add tomato +\$3

TURKEY \$14  
avocado, bacon, tomato aioli, arugula, toasted peasant bread

FRIED CHICKEN SANDWICH \$20  
salsa verde, oaxaca cheese, cabbage slaw, avocado, tatin fries

DOUBLE SMASH BURGER \$18  
bacon, lettuce, pickles, chipotle burger sauce served with fries

### SWEETS

CHOCOLATE CHIP COOKIES ^ contains almonds \$6

CROOKED STICK POPSICLE \$5

^ Contains Nuts \* Gluten Free ~ Vegan

VANILLA ICE CREAM \$4

A 20% service charge will be added to all food & beverage items.

### COCKTAILS \$15

MULLED CIDER cinnamon, clove, star anise, bourbon or rum  
SUNRISE SOUR bourbon, sunrise amaro, almond orgeat, lemon, orange bitters  
THE FORAGER gin, aperol, sumac, lemon  
OLD THYMEY tequila, blood orange, thyme, orange bitters  
GROW A PEAR vodka, pear brandy, pear, honey-ginger, lemon yuzu  
NEVER SAY NEVER mezcal, pamplemousse, agave peppercorn, grapefruit, lime, soda  
STRAWBERRY FIELDS rye, strawberry amaro, sweet vermouth

### BEER

Zero Gravity, Green State Lager, VT \$10  
Hot Plate, Capable Of Anything Chamomile Blonde Ale, MA \$13  
Beer'd Brewing Co., Whisker'd Wit, CT \$11  
Lawsons, Little Sip IPA, VT \$13  
Burlington Beer Co., Uncanny Valley NEIPA, VT \$13  
Idle Hands, Bare Branch Brown Ale, MA \$12  
Berkshire Cider (GF), North Adams MA 500ml \$19

### BOOZE - LESS

PEAR UP pear, honey-ginger, lemon yuzu, tonic \$12  
SUMAC SPRITZ sumac, non-alcoholic sparkling riesling, soda \$12  
Athletic Brewing, Upside Dawn Golden Non-Alcoholic, CT \$9  
Dr Fischer Non-Alcoholic Sparkling Riesling GLS \$14 BTL \$54

### WINE GLS / CRF / BTL

#### SPARKLING

Maison Foucher, Crémant de Loire, FR \$17 / - / \$66  
Oyster River Morphos Pet Nat \$13 / - / \$50  
Meinklang Prosa Frizzante Rose, AT \$15 / - / \$58  
Billecart-Salmon Brut Réserve Champagne, FR (375ml) - / - / \$80  
Pol Roger Champagne Brut, FR - / - / \$180  
Benoit Lahaye Champagne, FR - / - / \$200

#### WHITE

Gaspard, Sauvignon Blanc, FR \$15 / \$30 / \$58  
Batard Lanelier, Les Preiers, Muscadet Sèvre-et-Maine, FR \$13 / \$26 / \$50  
Combe au Mas, Bouquier, Rhône Blanc, FR \$16 / \$32 / \$62

#### ROSE

Mas de Cynanque, Fleur Saint Chinian, FR \$13 / \$26 / \$50

#### ORANGE

Meinklang Österreich Weisser Mulatschak, AT \$15 / \$30 / \$58

#### RED

Osmote, Dechaunac, NY (Chilled) \$14 / \$28 / \$54  
La Kiuva, Rouge de Valle d'Aosta, IT \$15 / \$30 / \$58  
Les Brebis, Pinot Noir, OR \$15 / \$30 / \$58  
La Patience, Red- Carignan, Syrah, Grenache, FR \$12 / \$24 / \$46