



PECKS

- Roasted Butternut Bisque** 9
Butternut squash cooked with a curried coconut cream. (vegan)
- New England Corn Chowder** 9
Classic corn chowder with chunky vegetables, bacon.
- Topnotch Signature Duck Flatbread** 16
Garlic cream sauce, sliced smoked duck, mushrooms, parmesan cheese, arugula walnut pesto.
- Chicken Wings** 15
Choice of BBQ, Gochujang, hot sauce or dry rub. Served with carrots, celery and ranch.
- Fried Green Beans** 11
Battered and fried green beans with ranch.
- Hummus Wrap Bites** 16
Roasted garlic hummus, red peppers, mixed greens, warm pita. (vegan)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. All prices are subject to either a 9% Vermont State Meals Tax and a 1% Local Tax or a 10% Vermont State Beverage Tax & a 1% Local Tax.

A 20% gratuity will be applied to parties of 6 or more and/or all Meal Plans.

PLATES

- Solstice Salad** 15
Mixed greens, avocado, chickpeas, grapefruit, sunflower seeds, lemon vinaigrette. (vegan)
add 1.5 oz. Bayley Hazen Blue \$6, add 6 oz. chicken \$9, add 3 shrimp \$12
- Traditional Caesar Salad** 14
Romaine lettuce, house-made garlic croutons, shaved parmesan and anchovies.
add 6oz. grilled chicken \$9, add 3 shrimp \$12
- Fall Salad** 14
Baby kale, dried cranberries, butternut squash, toasted pumpkin seeds, choice of green goddess or balsamic vinaigrette.
add 1.5oz. Bayley Hazen Blue \$6, add 6oz. grilled chicken \$9, add 3 shrimp \$12
- Beet Poke** 15
Roasted beets, cucumbers, avocado, toasted macadamia nuts, red cabbage slaw, togarashi seasoning, tamari poke sauce. (vegan)
- A-BLT** 18
Avocado, bacon, bibb lettuce, tomatoes, herb aioli on white bread. Served with fries or side salad.
add 3oz. grilled chicken \$5
- Roost Burger** 18
Vermont ground beef, lettuce, tomato, onion, choice of Cabot cheddar, American or Swiss cheese on a brioche bun. Served with fries or side salad.
sub bean burger \$3, add bacon \$4, add mushrooms \$4
- Fireside Tacos** 17
Choice of shredded chicken or beef, Vermont made organic tortillas, avocado, red cabbage slaw, chipotle aioli. Served with fries or side salad.
- Pepper Steak** 19
Shaved steak, provolone cheese, roasted peppers and onions on a baguette with horseradish aioli. Served with fries or side salad.



FLANNEL INSPIRED

Served from 5 PM to Close

Maryland Style Crab Cakes 19

Lump and jumbo lump crab, spicy remoulade, mesclun mixed greens dressed in a shaved fennel and citrus vinaigrette.

Cheese and Charcuterie 25

Three cheese: Cabot's Clothbound (cheddar), Vermont Creamery's Bijou (soft goat), and Jasper Hill Farm's Bayley Hazen (blue), one meat: Vermont salami (red wine and garlic), fruit chutney, house pickled vegetables and warm bread.

Saffron Vegetable Risotto 29

Our signature Flannel Risotto with a blend of fresh herbs, vegetables and cheese. (available as a vegan dish)

Butter Chicken 31

Seared statler chicken breast with a blend of ginger, garlic, shallot, eastern spices, coriander scented basmati rice, grilled vegetables. (spicy)

Seared Duck with Roasted Beets 35

Seared duck breast, roasted beets, golden fingerling potatoes over baby kale, VT creamery chevre, citrus vinaigrette.

Cedar Plank Salmon 37

Faroe island salmon cooked over a cedar plank, couscous, garlic green beans, smoked maple butter.

NY Strip / Filet Mignon NY Strip 35 / Filet 44

Filet mignon topped with shallot butter, grilled asparagus, smashed potatoes.

CHICK'A DEE DEE

Pizza 13

Cheese or pepperoni flatbread pizza.

Chicken Tenders 13

Breaded white meat chicken, served with fries or carrot sticks.

Kids Burger 13

Our signature burger, but for little hands, served with fries or carrot sticks.

Grilled Cheese 13

White bread, American cheese, butter, served with fries or carrot sticks.

add tomato \$4, add bacon \$4

Kids Pasta 13

Pasta shells with choice of red sauce or butter, served with parmesan cheese.

DESSERT

Brownie Sundae 10

Warm brownie, vanilla ice cream, whipped cream, chocolate sauce, cherry.

Apple Tart 11

Handcrafted tart with sweet and tangy apples, salted caramel sauce, vanilla ice cream.

Housemade Sorbet 6

Two scoops of a daily selection.

Vanilla Ice Cream 6

Two scoops.