



-DINNER MENU-

5:00 - 9:00PM

TAKE OUT: 802-875-2444

APPETIZERS

Soup du Jour cup \$5/bowl \$7
French Onion Soup bowl \$8
Chips n Salsa \$6

Potato Skins of the Day \$9 - 4 fried potato skins with the Chef's selection of toppers

Bleu Cheese Ribbon Fries \$8- fresh ribboned potatoes fried and topped with blue cheese and housemade cheese sauce.

Fried Calamari \$10 - with fried hot peppers and marinara sauce

Crab Cakes \$13 - Two house made, pan seared crab cakes served with a garlic aioli

Spinach Artichoke Dip \$11 - Homemade creamy dip warmed and served with Tortilla Chips

Fried Potstickers \$9 - Ask your server for today's selection!

Onion Rings \$10 - a full plate of our Brew City onion rings with a Chipotle Ranch dipping sauce

Charcuterie Board \$25 - an assortment of cheese, meat and condiments for the table, served with baguette and water crackers

Chicken Wings \$10 - 1lb
Chicken Tenders/Boneless Wings \$9

Cajun, BBQ, Buffalo, Spicy Thai, Garlic Parmesean, Honey Garlic & Mitch's Maple \$1.00 extra

SALADS*

(add chicken \$5, salmon \$8 to any salad)

Fullerton Mixed Greens \$9 sm/\$11 lg - mesclun, bleu cheese, almonds, dried cranberries, mandarin oranges and cucumber.

Chef Salad \$11 sm / \$14 lg - ham, turkey, Cheddar cheese, egg and croutons.

Caesar \$9 sm / \$11 lg - romaine, grated Parmesan cheese, croutons tossed with caesar dressing.

Strawberry Salad \$10 sm /\$13 lg - spinach, red onions, tomatoes, cheddar cheese, fresh sliced strawberries and candied walnuts.

Vermont Bacon \$10 sm /\$13 lg - spinach, red onions, Vermont cheddar, crumbled bacon and candied walnuts with apples.

Caprese Salad \$9 - fresh sliced tomatoes, mozzarella, basil and balsamic drizzle.

Housemade Chicken Salad \$13 - chicken, apples, red onions, celery, golden raisins with a creamy dill dressing, served on a bed of greens.

Salad Dressings:

Creamy Ranch, Caesar, Bleu Cheese, Maple Mustard, Balsamic, and Oil & Vinegar