



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 tajin 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, tajin 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

VANILLA ICE CREAM \$4

^ Contains Nuts * Gluten Free ~ Vegan

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.

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 Pilsner, 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
Brocs Loves Red, Carignan Syrah, CA \$16 / \$32 / \$62