



TOURISTS LODGE

SNACKS

MARINATED OLIVES + SPICED NUTS ~^* \$12

CHEESE + CHARCUTERIE \$30

local farm cheeses, prosciutto, soppressata, cornichons, jam, crackers

SOFT PRETZEL \$6

honey mustard

SALADS

HOUSE SALAD ~* \$15

cucumber, radish, herbs, red wine vinaigrette

GRILLED BROCCOLI CAESAR \$17

anchovy, black garlic, parmesan, bread crumbs

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

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

VANILLA ICE CREAM \$4

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

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

Ameztoi, Txakolina Rose, SP \$16 / \$32 / \$62

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

^ 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.