



Dinner Menu

STARTERS

Mt Cabot Sweets	\$9
Crispy Sweet Potato Fries Tossed in Mount Cabot Dry Maple Sugar	
The Front Nine	\$18
Nine House-Grilled Wings with a Choice of Sauce; Maple BBQ, Blueberry Teriyaki, House Buffalo, or Garlic Parmesan	
Waumbek Charcuterie	\$21
Local Cheese, Cured Meats, Crusty Bread, House-Made Pickles, and Jam	
Sugarmaker Bacon Sprouts	\$15
Crispy Brussels Sprouts with Bacon, Caramelized Onions, and Mount Cabot Maple Syrup	
Foragers Crostini (V)	\$17
Forest Mushrooms with Goat Cheese, Caramelized Onions, and Savory Honey	

HANDHELD

Served with a Side of Fries or House Greens

Classic Americana	\$17
All Beef Burger Served on a Brioche Bun with Lettuce, Tomato, and Onion Optional Choice of Cheese and Bacon	

PASTAS

Served with Crusty Bread

Woodcutters Pasta	\$22
Fresh Pasta, Italian Sausage, Forest Mushrooms, Crushed Tomato, and Parmesan Cheese	
Green Mountain Pesto (V)	\$16
Fresh Pasta, Pesto, Sweet Basil, and Blistered Cherry Tomatoes	

ENTREES

The Waumbek Ribeye	\$44
14oz Boyden Farms VT Ribeye, Garlic Herb Compound Butter, Garlic Lemon Green Beans, and Crispy Marble Potatoes	
Highland Steak Frites	\$28
12oz VT Raised Sirloin Flap, House Dry Rub, Garlic Lemon Green Beans with Crispy Parmesan Frites	
The Jefferson Strip	\$34
12oz Grass Fed Strip Steak with Grilled Asparagus, Crispy Marble Potatoes, and Chimichurri	
Starr King Shrimp	\$17
Grilled Jumbo Shrimp, Cowboy Butter Glaze, Crispy Marble Potatoes, Garlic Lemon Green Beans, and Charred Lemon	
The Fairway Chicken (GF)	\$21
Pan-Roasted Chicken Breast, Blueberry Gastrique, Grilled Asparagus, and Crispy Marble Potatoes	
The Water Hazard (GF)	\$19
Seared Rainbow Trout with Chimichurri, Grilled Asparagus, Crispy Marble Potatoes with Charred Lemon	

SALADS

Add 6oz Grilled Chicken \$6
Add 5ct Grilled Shrimp \$6
Add 4oz VT Sirloin \$9

Summertime (GF) (V)	\$15
House Greens, Strawberries, Fresh Mozzarella, Candied Pecans, with a Lemon Poppy Seed Vinaigrette Dressing	
On The Green (GF) (V)	\$14
House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, Red Onion with a Honey Vinaigrette Dressing	
The Brutus (V)	\$13
Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs, and Charred Lemon	
The Mobster (GF) (V)	\$15
House Greens, Fresh Mozzarella, Cherry Tomatoes, House Pesto, Balsamic Reduction, and Basil Oil	

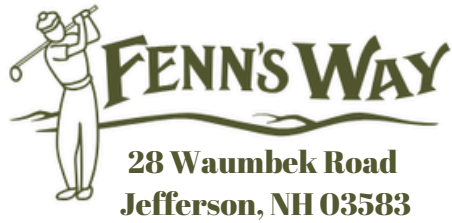
*Please notify your server if you or a person in your party has a food allergy.

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.



(V): Vegetarian Item
(GF): Gluten Free Item

*Ask your server about Vegan options



Lunch Menu

STARTERS

- Mt Cabot Sweets** \$9
Crispy Sweet Potato Fries Tossed in In Mount Cabot Dry Maple sugar
- The Front Nine** \$18
Nine House-Grilled Wings with a Choice of Sauce; Maple BBQ, Blueberry Teriyaki, House Buffalo, or Garlic Parmesan.
- Waumbek Charcuterie** \$21
Local Cheese, Cured Meats, Crusty Bread, House-Made Pickles and Jam.
- Sugarmaker Bacon Sprouts** \$15
Crispy Brussels Sprouts with Bacon, Caramelized Onions, and Maple Syrup.
- Foragers Crostini (V)** \$18
Forest Mushrooms with Goat Cheese, Caramelized Onions, and Savory Honey.

SALADS

Add Grilled Chicken, Steak or Shrimp for an additional charge

- Summertime (GF) (V)** \$15
House Greens, Strawberries, Fresh Mozzarella, Candied Pecans, with a Lemon Vinaigrette Dressing.
- On The Green (GF) (V)** \$13
House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, Red Onion with a Honey Vinaigrette Dressing.
- The Brutus (V)** \$13
Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs, and Charred Lemon.
- The Mobster (GF) (V)** \$15
House Greens, Fresh Mozzarella, Sliced Tomatoes, House Pesto, Balsamic Reduction, and Basil Oil.

HANDHELDS

Handhelds are served with a choice of Fries or Greens

- FENN'S WAY FRANK** \$9
All Beef Frank, Butter Toasted Split Top Roll.
- 'Classic Americana** \$17
All Beef Burger Served on a Brioche Bun with Lettuce, Tomato and Onion. Optional Choice Of Cheese and Bacon.
- The Par Three** \$14
House-Sliced Roast Beef, Maple BBQ Sauce, Herb Mayo, with American Cheese, Served on a Brioche Bun.
- The Birdie** \$15
Oven-Roasted Turkey, Maple Bacon, Lettuce, Tomato, Herb Mayo, with Cheddar Cheese, Served on Toasted Italian Bread.

ENTREES

- 'Highland Steak Frites** \$28
12oz VT Raised Sirloin, House Dry Rub, Garlic Lemon Green Beans, with Crispy Parmesean Frites.
- The Fairway Chicken (GF)** \$21
Pan-Roasted Chicken Breast, Blueberry Gastrique, Grilled Asparagus, with Crispy Marble Potatoes.
- Starr King Shrimp** \$16
Grilled Jumbo Shrimp, Cowboy Butter Glaze, Crispy Marble Potatoes, Garlic Lemon Green Beans & Charred Lemon

*Consuming Raw or Undercooked Meat and Seafood May increase your risk of Foodborne Illness.



(GF): Gluten Free Item (V): Vegetarian Item

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Ask your server about Vegan Options