



Dinner Menu

STARTERS

MOUNT CABOT SWEETS	10
<i>Crispy Sweet Potato Fries Tossed in Mount Cabot Dry Maple Sugar.</i>	
CRISPY PORK BELLY	14
<i>Maple Glaze, Apple Mostarda</i>	
WAUMBEEK CHARCUTERIE	23
<i>Local Cheese, Cured Meats, Crusty Bread, House Pickles and Jam.</i>	
BACON AND BRIE CROSTINI	12
<i>Bacon Jam, Creamy Brie, Fresh Herbs.</i>	
FORAGERS CROSTINI	19
<i>Forest Mushrooms with Goat Cheese, Caramelized Onions, and Savory Honey</i>	

HANDHELD

Served with Fries or Greens

*LOCAL ALL BEEF BURGER	19
<i>All Beef Burger served on a Brioche Bun with Lettuce, Tomato, and Onion.</i>	
<i>Optional Choice of Cheese and Bacon</i>	

PASTAS

Served with Crusty Bread

VT FARMSTEAD CHEDDAR MAC & CHEESE	17
<i>Fresh Pasta, Cheddar Cream Sauce, Garlic Bread Crumbs.</i>	
SPINACH AND RICOTTA RAVIOLI	21
<i>Jumbo Ravioli, Shallot & White Wine Cream Sauce.</i>	
WOODCUTTERS PASTA	24
<i>Fresh Pasta, Italian Sausage, Forest Mushrooms, Crushed Tomato, and Parmesan Cheese.</i>	

ENTREES

*THE WAUMBEEK RIBEYE	48
<i>14oz Boyden Farms VT Ribeye, Compound Butter, Asparagus, and Crispy Portuguese Potato.</i>	
*HIGHLAND STEAK FRITES	30
<i>12oz New England Farm Raised Sirloin Flap, House Dry Rub, Asparagus and Garlic Parmesan Frites.</i>	
GRILLED CANADIAN SALMON	26
<i>Blackberry Soy, Sweet Potato Puree, Charred Honey Carrots.</i>	
BROILED ALASKAN COD	21
<i>Orange and Honey Asparagus, Sweet Potato Puree, Garlic Thyme Bread Crumbs.</i>	
CORNMEAL CRUSTED TROUT	23
<i>Bacon Jam, Charred Honey Carrots, Crispy Portuguese Potato.</i>	
VT BRAISED BEEF POT PIE	26
<i>Tender Braised Beef, Potatoes, Carrots & Peas, Crispy Pastry.</i>	
HUNTERS CHICKEN	24
<i>Crispy Portuguese Potato, Charred Honey Carrots, Sauce Chasseur.</i>	

SALADS

6oz grilled chicken	6
5ct grilled shrimp	6
*4 oz VT sirloin	9

FALL HARVEST	17
<i>Apple, Dried Cranberry, Candied Pecans, Goat Cheese, Maple Cinnamon Balsamic.</i>	
ON THE GREEN (GF) (V)	15
<i>House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, and Red Onion served with a Honey Vinaigrette dressing.</i>	
THE BRUTUS (V)	14
<i>Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs, and Charred Lemon.</i>	

NH Food and Meals tax (8.5%) has been included in our prices.

(V): Vegetarian item

(GF): Gluten free item

Ask your server about Vegan options



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

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



Lunch Menu

STARTERS

- MOUNT CABOT SWEETS** 10
Crispy Sweet Potato Fries Tossed in Mount Cabot Dry Maple Sugar.
- CRISPY PORK BELLY** 14
Maple Glaze, Apple Mostarda
- WAUMBEEK CHARCUTERIE** 23
Local Cheese, Cured Meats, Crusty Bread, House Pickles and Jam.
- BACON AND BRIE CROSTINI** 12
Bacon Jam, Jasper Hill Cheese, Fresh Herbs.
- FORAGERS CROSTINI** 19
Forest Mushrooms with Goat Cheese, Caramelized Onions, and Savory Honey

SALADS

- 6oz grilled chicken 6
5ct grilled shrimp 6
*4 oz VT sirloin 9

- FALL HARVEST** 17
Apple, Dried Cranberry, Candied Pecans, Goat Cheese, Maple Cinnamon Balsamic.
- ON THE GREEN (GF) (V)** 15
House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, and Red Onion served with a Honey Vinaigrette dressing.
- THE BRUTUS (V)** 14
Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs, and Charred Lemon.

HANDHELDS

Served with Fries or Greens

- *LOCAL ALL BEEF BURGER** 19
*All Beef Burger served on a Brioche Bun with Lettuce, Tomato, and Onion.
Optional Choice of Cheese and Bacon*
- THE PAR THREE** 16
House-Sliced Roast Beef, Maple BBQ Sauce, Herb Mayo, American Cheese, served on a Brioche Bun.
- THE BIRDIE** 17
Oven-Roasted Turkey, Maple Bacon, Lettuce, Tomato, Herb Mayo, Cheddar Cheese, served on Toasted Italian Bread.
- THE GAME DAY** 18
Grilled Chicken Breast, House Buffalo Sauce, Creamy Chive Spread, Lettuce & Tomato served on a Brioche Bun.
- THE PILGRIM** 16
Oven Roasted Turkey, Cranberry Relish, Herb Mayo, American Cheese, Pressed and Toasted.

ENTREES

- *HIGHLAND STEAK FRITES** 30
12oz New England Farm Raised Sirloin Flap, House Dry Rub, Garlic Lemon Green Beans, and Crispy Parmesan Frites.

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(V): Vegetarian item

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Drink Menu

SIGNATURE COCKTAILS

BRAMBLE	14
<i>Bombay Bramble Gin, Lemon Juice, Blackberry Syrup</i>	
CABOT	15
<i>Pendleton Whiskey, Dry + Sweet Vermouth, Maple Syrup, Bitters.</i>	
CHERRY MT MUDSLIDE	14
<i>Absolut Vanilla, Kahlua, Baileys, Blackberry Syrup.</i>	
LAVENDER HAZE	14
<i>Tito's Vodka OR Beefeater Gin, Lavender Syrup, Lemon Juice.</i>	
SPUR	14
<i>Pendleton Whiskey, Espresso, Kahlua, Maple Syrup.</i>	
CRANBERRY MULE	13
<i>Tito's Vodka, Cranberry Juice, Lime Juice, Ginger Beer.</i>	
APPLE CIDER MARGARITA	13
<i>Jose Cuervo, Triple Sec, Apple Cider, Lime Juice.</i>	
FALL BERRY BASH	13
<i>Blackberry Crown, Blackberry Syrup, Lemon Juice, Cranberry Juice.</i>	
BLOOD ORANGE MARGARITA	13
<i>Jose Cuervo, Triple Sec, Blood Orange Puree, Lime Juice.</i>	

*Looking for something in particular?
Ask your Server about our Liquor Selections!*

DRAFTS

5.5% COPPER PIG'S 1895	8
4.2% BUDLIGHT	5
6.2% FIDDLEHEAD IPA	7
4.2% MICHELOB ULTRA	5
5.9% COPPER PIG'S HOGTOBER	8
5.4% TUCKERMANS PALE ALE	7

BOTTLES

5.0% BUDWEISER	5
4.2% BUD LIGHT	5
4.2% COORS LIGHT	5
4.6% CORONA EXTRA	5
5.0% HEINEKEN	5
0.0% HEINEKEN O.O	5
4.2% MICHELOB ULTRA	5
4.2% MILLER LITE	5
5.0% SAM ADAMS LAGER	6
5.3% SAM ADAMS OCTOBERFEST	6
5.0% STELLA ARTOIS	6

CANS

5.0% ARNOLD PALMER	7
7.0% GREAT NORTH IPA	7
4.5% HIGH NOON	8
4.9% MOAT MOUNTAIN PILSNER	7
4.9% MOAT MOUNTAIN MISS V'S	7
4.7% NORTHWOODS COFFEE PORTER	8
4.5% NUTRL	8
4.7% PABST BLUE RIBBON	5
4.3% PIGS EAR BROWN	7
4.5% SUN CRUISER	7
0.0% SAM ADAMS JUST A HAZE	7

AFTER DINNER COCKTAILS

HOT APPLE PIE	13
<i>Captain Morgan, Hot Apple Cider, Spiced Butter, Whipped Cream, Nutmeg.</i>	
SMORE'S PLEASE	12
<i>Cookie Dough Bourbon, Toasted Marshmallow Syrup, Hot Chocolate.</i>	
IRISH COFFEE	13
<i>Jameson, Bailey's, Coffee, + Whipped Cream.</i>	
DISARONNO ALEXANDER	14
<i>Disaronno, Crème de Cacao, Cream, Nutmeg.</i>	

MOCKTAILS

ALBATROSS	6
<i>Grapefruit Juice, Raspberry Syrup, Balsamic Vinegar, Tonic Water.</i>	
THE SLICE	6
<i>Orange Juice, Red Sangria Syrup, Cranberry Juice, Ginger Ale.</i>	
ORANGE BLISS	6
<i>Blood Orange Puree, Lemon Juice, Soda Water.</i>	
THE FUZZY MULE	6
<i>Peach Puree, Lime Juice, Ginger Beer.</i>	
SUMMER SUNSET	6
<i>Coconut Syrup, Grapefruit Juice, Tonic, Soda Water.</i>	
BUNKER BREW	6
<i>Espresso, Pumpkin Spice.</i>	

WHITE WINE 5 OZ

CHARDONNAY

KENDALL JACKSON-California	12/48
La Crema-California	17/68

MOSCATO

CUPCAKE-Italy	11/44
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PINOT GRIGIO

JOSH-California	12/48
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RIESLING

KENDALL JACKSON-California	10/40
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ROSE

FLEURS de PRAIRIE-France	12/48
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SAUVIGNON BLANC

WENTE-California	12/48
WHITEHAVEN-New Zealand	12/48

RED WINE 5 OZ

CABERNET SAUVIGNON

MENAGE A TROIS-California	10/40
KENDALL JACKSON-California	12/48

MERLOT

THE VELVET DEVIL	10/40
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PINOT NOIR

DECOY-California	15/60
MEIOMI-California	15/60

BLEND

DREAMING TREE-Argentina	10/40
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