



LUNCH MENU

11:30 AM - 3:00 PM

SOUPS, APPETIZERS & SALADS

Homemade New England Corn Chowder

our signature soup for over 30 years
cup 6.50 | bowl 9.00

Homemade Soup du Jour

cup 6.50 | bowl 9.00

Maple Buffalo Chicken Wings

crisp fried wings, our maple buffalo sauce, celery, carrots and blue cheese dipping sauce | 14.95 GFA

Coconut Shrimp

coconut tempura battered gulf shrimp with a Thai sweet chili dipping sauce | 15.95

Green Mountain Inn Salad

mixed baby greens tossed with a maple balsamic vinaigrette, shaved carrots, julienne apples, dried cranberries and toasted walnuts | full 13.95 | half 10.95 GFA

Caesar Salad

romaine lettuce tossed in a creamy Parmesan dressing, garlic croutons and shaved Pecorino Romano
full 14.95 | half 11.95

Salad additions: chicken 9, shrimp 10, salmon 11

LUNCH MENU

The Whip Burger

char-grilled Angus beef burger, Cabot sharp cheddar cheese, lettuce, tomato, onion, mayonnaise and Major Grey's chutney on a grilled homemade bun served with a pickle and French fries | 22.95 GFA

The Basic Burger

char-grilled Angus beef burger with lettuce, tomato and onion on a grilled homemade bun served with a pickle and French fries | 20.95 GFA
add Cabot sharp cheddar cheese or Swiss | 1.50

The Veggie "Impossible" Burger

100% plant based patty on a brioche bun with our roasted red pepper aioli, lettuce, tomato and red onion served with a pickle with French fries | 18.95
add Cabot sharp cheddar cheese or Swiss | 1.50

Classic Reuben

grilled rye bread, corned beef, Swiss Cheese, sauerkraut and Russian dressing
served with a pickle and French fries | 21.95

Grilled Chicken Sandwich

grilled boneless chicken breast marinated in olive oil, lemon juice, garlic and herbs on a homemade roll with lettuce, tomato and house-made aioli; served with French fries | 22.95
add Cabot sharp cheddar cheese or Swiss | 1.50

Lobster Roll

sweet Atlantic lobster meat lightly tossed with lemon aioli and a touch of celery, served on a butter-toasted brioche roll; served with French fries | 35.00

Tuna Salad Sandwich

all-white, dolphin-safe albacore tuna salad with celery, onions, lettuce and tomato and mayonnaise on homemade honey oat bread served with a pickle and French fries | 19.95 GFA

BLT and Cheddar

crisp Applewood-smoked bacon layered with fresh lettuce and vine-ripened tomato, paired with sharp aged cheddar cheese on toasted homemade honey oat bread served with a pickle and French fries | 19.95 GFA

Soup and a Half Sandwich

half a Tuna Salad or BLT and Cheddar with choice of cup of soup | 19.95

GFA - Gluten-free preparation available, please specify.

A gratuity of 20% will be added for parties of 8 or more.

The Vermont Department of Health advises that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

WHIP SIGNATURE DRINKS

- Whip Style Old Fashioned | 16.00

Jim Beam, Angostura bitters, muddled maple syrup, Armarena Fabbri cherry, orange slice
- Green Mountain Espresso Martini | 17.00

Green Mountain vanilla vodka, Espresso, maple syrup, Baileys, Kahlua
- Maple Makers Mark Manhattan | 17.00

Makers Mark, Vermont maple liquor, Angostura bitters, maple syrup, Armarena Fabbri cherry
- Cosmopolitan | 16.00

Green Mountain Lemon Vodka, Cointreau, lime juice, splash of cranberry juice, orange twist
- Barr Hill Harvest Punch | 17.00

Bar Hill Gin, cranberry juice, apple cider, honey simple syrup, lemon juice, bitters, orange slice, cranberries
- Blueberry Lemon Spritz | 16.00

Green Mountain Blueberry vodka, prosecco, lemon juice, lemon-lime soda, blueberry simple syrup, lemon wedge
- Dark and Stormy | 17.00

dark rum, ginger beer, lime juice, lime wedge
- Pomegranate Margarita | 18.00

Casamigos Blanco, pomegranate juice, lime juice, simple syrup, Cointreau, lime wedge, rimmed with salt (upon request)
- Mad Apple Hot Toddy | 16.00

Mad Apple Brandy, lemon juice, honey simple syrup, hot water, lemon
- Add Two Hand Stuffed Blue Cheese Olives | 2.00

NON-ALCOHOLIC DRINKS

- Cranberry Apple Mule | 12.00

Cold Hollow apple cider, cranberry juice, lime juice, ginger beer
- Pomegranate Cherry Spritz | 12.00

Amarena Fabbri cherries, pomegranate juice, lime juice, Angostura bitters, soda water
- Saratoga Sparkling or Still | 5.00
- KIS Kombucha | 8.00

watermelon-hibiscus, lavender-lemon
- Rookies Draft Root Beer | 6.00
- Rookies Maple Lemonade | 6.00
- House Brewed Iced Tea | 3.50
- Fountain Drinks | 3.00

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Lemonade
- Milk | Chocolate Milk | 3.00
- Iced Coffee | 4.00
- Hot Chocolate | Hot Cider | 4.00

CIDER SELECTION

- Stowe Cider, Tips Up | 8.00

a semi-dry, crisp cider. 6.5% ABV, draught pint
- Champlain Orchards McIntosh & Maple | 7.00

McIntosh apples finished with Vermont Grade A Maple Syrup. 6% ABV, 12 oz. can
- Seasonal Cider

ask your server

WINES BY THE GLASS

SPARKLING & WHITE WINES		6 OZ	9 OZ
La Marca Prosecco, Veneto, Italy		12.00	
Crawford-Beck Pinot Gris, Oregon		15.00	22.50
Domini del Leone Venezia Pinot Grigio, Veneto, Italy		12.00	18.00
Kung Fu Girl Riesling, Columbia Valley, Washington		10.00	15.00
Three Brooms Sauvignon Blanc, Marlborough, New Zealand		12.00	18.00
Pratsch Grüner Veltliner, Austria		10.00	15.00
Chateau de La Greffiere Chardonnay, Burgundy, France		16.00	24.00
Sean Minor Chardonnay, California		10.00	15.00
ROSÉ		6 OZ	9 OZ
Bieler Père & Fils, Aix en Provence, France		12.00	18.00
RED WINES		6 OZ	9 OZ
Domaine Les Grand Bois Côtes du Rhône, France		12.00	18.00
Growers Guild Pinot Noir, Oregon		13.00	18.00
Sean Minor Pinot Noir, California		12.00	18.00
Bodega Santa Julia Malbec, Mendoza, Argentina		12.00	18.00
Decoy Cabernet Sauvignon, California		14.00	20.00
Pacific Standard Cabernet Sauvignon, California		12.00	18.00
Candoni Chianti, Tuscany, Italy		12.00	18.00