



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

Summer Salad

romaine lettuce tossed in a lemon blueberry vinaigrette with strawberries, watermelon, cherry tomatoes, sliced red onions, crumbled feta cheese and toasted walnuts | 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

French Dip Sandwich

braised shaved sirloin, toasted roll, Gruyere Cheese, arugula, pickled onions, natural jus and French fries | 24.95 GFA

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

New England Fish and Chips

Switchback Ale battered haddock, French fries, coleslaw, tartar sauce | 30.95

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 and an orange twist

Spring Fling | 17.00

Empress Indigo Gin, pomegranate juice, grapefruit soda, lime wedge

Rum Punch | 16.00

white rum, pineapple, lime and orange juice, grenadine, floater of Myers Rum, Maraschino cherry, orange slice

Blueberry Lemon Spritz | 16.00

Green Mountain Blueberry Vodka, prosecco, lemon juice, lemon-lime soda garnished, blueberries, lemon slice

Paloma | 19.00

Casamigos Blanco, grapefruit soda, lime juice, simple syrup, rimmed with Tajin

Frozen Piña Colada

white rum, fresh lime juice, pineapple juice and cream of coconut | 16.00
add floater of Myers Dark Rum | 3.00

White Sangria

white wine, Green Mountain lemon and orange vodkas, fresh fruits, mint leaves, soda water and lemon lime soda | 16.00

Add Two Hand Stuffed Blue Cheese Olives | 2.00

NON-ALCOHOLIC DRINKS

Virgin Pina Colada | 12.00

fresh lime juice, pineapple juice and cream of coconut

PINT DRAFT BEER SELECTION

Switchback APA | 7.50

Burlington, VT | unfiltered with great hop flavors and a smooth, malty finish. 5% ABV & 28 IBU

Fiddlehead I.P.A. | 8.00

Shelburne, VT | hop forward with bright citrus and pine aroma. 6.2% ABV & 53 IBU

Lawson's Sip of Sunshine I.P.A. | 8.00

Waitsfield, VT | packed with fruit flavors, floral aromas and layers of hops. 8% ABV

Zero Gravity Brewing Green State Lager | 7.00

Burlington, VT | clean, crisp Pilsner. 4.9% ABV & 25 IBU

Schilling - Alexandr Czech Pilsner | 10.00

Littleton, NH | an authentic Czech style Pilsner made in New England with Moravian Pilsner malt. 5.5% ABV

Hill Farmstead Edward | 9.00

Greensboro Bend, VT | American Pale Ale unfiltered and dry-hopped. 5.2% ABV

von Trapp Brewing Helles | 8.00

Stowe, VT | traditional style Pilsner, golden lager with a floral hop aroma. 4.9% ABV & 20 IBU

Seasonal Draft: ask your server

ABV: Alcohol by Volume

IBU: International Bittering Units

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