

BEVERAGES

- Ice Cold Lemonade • Fresh Brewed Iced Tea
- Classic Coca-Cola • Diet Coke • Sprite • Ginger Ale • Orange • Sparkling Water • Cold Milk • Chocolate Milk
- Hot Coffee or Decaf • Pot of Hot Tea 3

LIBATIONS AND SPIRITS

We have a full service bar plus a varied wine and beer selection. Take a peek at our Libations Menu!

SODA JERK FOUNTAIN CLASSICS

EGG CREAM

An old time favorite with ice cold milk, bubbly seltzer and thick chocolate syrup 3

ROOKIE'S

All Natural Draft Root Beer 3.50

ROOKIE'S BEER BARREL FLOAT

served in a vintage beer stein with premium Wilcox vanilla ice cream 7

OLD FASHIONED ICE CREAM SODAS

made with creamery fresh milk, syrup, ice cream & soda water 6

COUNTRY STORE MILK-SHAKES

made with Wilcox Dairy ice cream and creamery fresh milk 6

BITS & BITES

Only 3 bucks each!

BRYANT HOUSE JOHNNYCAKE

As featured in Bon Appetit magazine!
Our famous Johnnycake made with cornmeal and molasses served warm with butter.

- Homemade Coleslaw
- Applesauce
- Maple Cured Baked Beans
- Sweet Potato French Fries
- Crispy Fries
- Beer Battered Onion Rings
- Mashed Potatoes

Please Read: Consuming raw or undercooked meat, shellfish, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

HOUSEMADE SOUPS & SALADS

We use fresh local ingredients whenever possible helping support our local Vermont Farmers!

HOUSE TOSSED SALAD

Tossed fresh greens, seasonal goodies, and our housemade dressing. 6

HOUSEMADE SOUPS

Housemade Soup of the Day or New England Clam Chowder, served with Common Crackers.
Cup 5 Bowl 6

GREEN MOUNTAIN BEEF CHILI

Pasture raised, grass grazed Vermont beef is used in this customer favorite! Topped with Cabot Creamery sour cream and shredded Vermont cheddar cheese, served with our famous warm Johnnycake. 11

SOUP, SALAD, & JOHNNYCAKE

A cup of soup or The Vermont Country Store New England Clam Chowder, served with housemade Johnnycake and tossed salad. 10

SOUP OR GARDEN SALAD WITH HALF SANDWICH

Choose between a small garden salad or a cup of our house-made soup or The Vermont Country Store New England Clam Chowder with your choice of ½ of an Albacore Tuna Salad or ½ of a Bryant House Chicken Salad Sandwich or ½ of Vermont Cheddar Grilled Cheese. 11

WESTON VILLAGE CHEF'S SALAD

Fresh greens, seasonal veggies, The Vermont Country Store Cheddar, a hard-boiled egg, your choice of honey-maple turkey and ham or charbroiled chicken breast.
Served with warm Johnnycake. 11

VERMONT SPIRIT SALAD

On a bed of crisp greens we combine roast chicken breast, freshly diced apples, Cabot cheddar, celery, candied walnuts, and red grapes. 12

ENJOY OUR HOUSEMADE DRESSINGS

- Balsamic Vinaigrette • Creamy Dill • Blue Cheese
- Sesame Maple Dijon • Mixed Berry Vinaigrette and Vermont Maple Yogurt Dressing

Please Note: Menu items are subject to change.

SIGNATURE SANDWICHES

All sandwiches come with kettle cooked potato chips and a pickle wedge

CHICKEN SALAD OR TUNA SALAD

Tender chunks of chicken breast tossed with walnuts, orange zest, chives, and celery. We suggest trying this open-faced on our housemade Johnnycake. We also have solid Albacore tuna salad made with crisp celery and chives served on your choice of bread with a slice of organic tomato. 11

THE VERMONT'S GRILLED CHEESE

Generous amounts of our chef's top three selections of seasonal local artisan cheeses served up on grilled crusty white bread. 10

Load it up with organic tomato slices and apple wood smoked bacon for an additional \$1 each selection.

THE PILGRIM

The best part of holidays is the "day after" meal.
This sandwich pays tribute: hand-carved roast turkey on your choice of bread or roll with stuffing and cranberry mayo. 12

GRILLED REUBEN

The finest slow-cooked brisket of corned beef and extra lean smoked pastrami stacked between slices of marble rye with sauerkraut, Swiss cheese and housemade Thousand Island dressing.
Grilled to a golden brown. 13

MONTE CRISTO

Thick sliced Challah bread dipped in Grand Marnier French toast batter topped with Vermont Country Store Cheddar, apple-wood smoked ham and slow-roasted turkey all grilled to perfection.
Served with Vermont maple syrup for dipping. 13

FIRE ROASTED PULLED CHICKEN

OR

CIDER CURED PULLED PORK

Both tossed with our signature BBQ glaze, sweetened with a hint of pure Vermont maple syrup. Topped with caramelized onions and melted Vermont cheddar cheese, served on a buttery grilled roll. 12

MILDRED'S ORIGINAL HAM & CHEDDAR

Mrs. Orton's sandwich that launched The Vermont Country Store Restaurant! Smokey flavored country style ham with aged Vermont cheddar cheese, coarse ground maple mustard and sliced apples grilled up and served on Vermont maple walnut bread. 12

We accept Master Card, Visa, Discover, Amex & Cash.

TRIED & TRUE HOUSE FAVORITES!

THE BUTTERY BELGIUM WAFFLE

What better way to sample pure Vermont maple syrup than with a buttery malted Belgium style waffle! Golden brown with deep pockets to hold all the whipped Cabot Creamery butter and all the syrup you can handle. 9

CLASSIC MAC AND CHEESE

Velvety Vermont cheddar cheese sauce with pasta topped with buttery cracker crumbs and served in a cast iron skillet. Complemented with a smoked ham steak. 12

VEGETABLE MELT

Seasoned roasted veggies, served open-faced and topped with grilled portabella mushrooms, The Vermont Country Store Cheddar, and organic pea greens.
Complemented with a veggie burger, flatbread points, with a sun-dried tomato spread. 11

VERMONT BEER BATTERED FISH & CHIPS

A solid fillet of haddock, hand dipped in Vermont draft beer batter, and fried to golden brown. Served with tartar sauce, a wedge of lemon, crispy fries and creamy coleslaw. 13

CHICKEN 'N BISCUIT

A Vermont tradition served up in a cast iron skillet! A contemporary version of an early American classic: Roasted organic chicken breast with gravy, garden fresh carrots, peas, pearl onions, corn, and fresh herbs.
Served with a fresh split buttermilk biscuit. 13

THANKSGIVING DAY TURKEY DINNER

Carved, oven-roasted breast of turkey, creamy mashed potatoes, steamed sugar snap peas, baby carrots, classic sage stuffing, cranberry relish and turkey pan gravy.
13

THE FARMER'S BURGER

Grass-fed Vermont beef, grilled to your liking and served on a toasted bakery roll with garden fresh tomato, lettuce and onion. Complemented with crispy fries and house condiments 10
Cheeseburger with Cabot Cheddar 11
with Bacon and Cheddar 12

YANKEE POT ROAST

Classic American slow-braised pot roast of beef served on Vermont crusty whole wheat bread, with sweet and sour red cabbage, steamed sugar snap peas, baby carrots, mashed potatoes and rich pot roast gravy. 13