



BENEDICTS

BAR & EATERY



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Breakfast Classics

FIRST BUN \$15

Two fried eggs, Vermont Cabot cheddar, grilled Portuguese muffin, crispy house fried potatoes
Choice of nitrate-free smoked ham, applewood smoked bacon, Vermont sausage patty, or spinach (GF available)

CHICKEN & WAFFLES SANDWICH \$22

Crispy chicken tenders, provolone, and maple jalapeno slaw sandwiched between two sugary waffles that are doused in Vermont maple syrup. Served with potato chips.
Sub waffle fries \$6

MOUNTAIN CRISTO \$18

Brioche French toast, nitrate-free smoked ham, Vermont Cabot cheddar, fried egg, Vermont maple syrup, crispy house fried potatoes (GF available)

BASIC BREAKFAST \$17

Two eggs any style, crispy house fried potatoes, sourdough toast, two slices applewood smoked bacon, nitrate-free smoked ham, or Vermont sausage patty (GF available)

BRAVO TOAST \$14

Chopped applewood smoked bacon, grated hard-boiled egg, marinated beefsteak tomato, avocado smash, and arugula on toasted sourdough (GF Avail)

THE TRIFECTA \$19 (GF)

Crispy house fried potatoes, diced nitrate-free smoked ham, two over-easy eggs, smothered in hollandaise sauce (GF)

TURKISH EGGS \$19

Two poached eggs served over plain Cabot Greek yogurt with fresh garlic, lemon, smoky red sauce, toasted sourdough (GF available)

Griddle

CLASSIC BUTTERMILK PANCAKE \$14

One massive pancake!
Add blueberries \$2 | Add chocolate chips \$2 (GF available)

BRIOCHE FRENCH TOAST \$18

Classic thick brioche double stack with cinnamon sugar

FRUITY PEBBLE FRENCH TOAST \$21

Thick brioche double stack coated in Fruity Pebbles cereal and strudel icing

BANANAS FOSTER FRENCH TOAST \$21

Thick brioche double stack topped with house-made banana rum sauce and Chantilly cream

BEARY BERRY FRENCH TOAST \$21

Classic thick brioche double stack topped with blueberry, strawberry, raspberry compote, Chantilly cream

Skillets

All skillets come with a three-egg scramble, crispy house fried potatoes, and a side of sourdough toast (GF Avail)

THREE PIGGIES \$16

Applewood smoked bacon, nitrate-free smoked ham, Vermont sausage, Vermont Cabot cheddar

POWER PESTO \$15

Egg white, baby spinach, cherry tomatoes, Vermont Cabot cheddar, pesto, smashed avocado

SAVORY VEGAN SCRAMBLE \$14

Black bean hash, cherry tomatoes, arugula, baby spinach, smashed avocado

Benedicts

Served as two poached eggs on a Portuguese muffin with crispy house fried potatoes (GF available)

CLASSIC \$16

Nitrate-free smoked ham, hollandaise sauce

STRATTON BENNY \$17

Nitrate-free smoked ham, Vermont Cabot cheddar, Vermont maple syrup

CALI BENNY \$17

Sautéed spinach, tomato, avocado, hollandaise sauce, microgreens

Sides

HOUSE FRIED POTATOES \$7 (GF)

DOUBLE TOAST \$6

Two slices of toast with butter and jam
Choice of sourdough, rye, brioche, Portuguese muffin, or gluten-free

SIDE MEAT \$6 (GF)

Applewood smoked bacon, nitrate-free smoked ham, Taylor ham, Vermont sausage patty

HONEY MINT FRUIT BOWL \$9 (GF)

Assorted seasonal fruit, local VT honey, fresh mint

PREPPY PARFAIT \$11

Plain Cabot Greek yogurt, granola, seasonal fruit, VT maple syrup

GF = Gluten Free

Consuming raw or undercooked shellfish, poultry, seafood, meat or eggs may increase your risk for food borne illness. Due to nature of restaurants, we are unable to guarantee 100% allergy free

Soup

ROASTED CORN CHOWDAH \$14

Warm up! Sage, rosemary, bacon

TOMATO BISQUE \$9

Creamy with a kick

Salad

Add grilled chicken \$8 | Add crispy chicken \$8 |
Add pulled pork \$6 (GF available)

CLASSIC CAESAR \$15

Crisp romaine, house-made Caesar, croutons, grated parmesan

CHOPPED ITALIAN \$18

Crisp romaine, arugula, cucumber, chickpeas, sopressata, prosciutto, house vinaigrette, grated parmesan

BRING THE HOUSE DOWN \$15

Baby spinach, arugula, cucumber, cherry tomatoes, red onion, dried cranberries and blueberries, Vermont Cabot cheddar cubes, house vinaigrette

Specials - Halfsies \$12

½ grilled cheese and cup of tomato bisque
Available Monday - Thursday

Sandwiches

Served with potato chips and a Grillo's dill pickle spear. Sub waffle fries \$6
Sub side Caesar \$6 (GF available)

**GRILLO'S
PICKLES**

CHICKEN CAESAR WRAP \$18

Crisp romaine, grilled chicken, house-made Caesar dressing, croutons, grated parmesan in a tortilla

CHOPPED ITALIAN WRAP \$19

Sopressata, shredded parmesan, lettuce, tomato, red onion, EVOO & Italian dressing

GRILLED CHEESE \$16

Classic gilled cheese with Vermont Cabot Cheddar on toasted sourdough

PULLED PORK SANDWICH \$19

Carolina BBQ sauce, house slaw, served on a Portuguese muffin

COWBOY CHICKEN MELT \$19

Grilled chicken, avocado smash, pesto, Vermont Cabot cheddar, toasted sourdough

VILLAGE BURGER \$19

Double 4 oz. patty with Vermont Cabot cheddar, lettuce, tomato, onion on Portuguese muffin

BRING THE HEAT BURGER \$20

Double 4 oz. patty with Vermont Cabot cheddar, fried egg, fresh jalapeno, avocado smash, crispy applewood smoked bacon, lettuce, tomato, onion on Portuguese muffin

PASTRAMI REUBEN-ISH \$20

Pastrami, kraut, gruyere, house-made Thousand Island dressing on grilled sourdough

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Entrées

PAPA'S POT ROAST \$18.95

Slow-cooked beef, Yukon Gold potatoes, maple bourbon carrots, au jus, horseradish cream, parsley (GF available)

STRIP AU POIVRE \$25.95

10 oz. New York strip au poivre, Yukon Gold mashed, Caesar salad (GF available)

MAC N' CHEESE \$15.95

Cavatappi, gouda and Vermont cheddar Fiddlehead ale sauce
Add pulled pork \$6

Snacks / Sharing

LOADED WAFFLE FRIES \$16.95

A heaping plate of waffle fries loaded with cheese, scallions, and horseradish sour cream

Add on:

Grilled chicken \$8 | Crispy chicken \$8 | Pulled pork \$6
Mac & cheese \$6 | Bacon \$6 | Fried egg \$4
Grillo's Pickles Aioli \$6 | Disco Gravy \$4

HOT POTATO \$12.95

Three crispy fried hash browns topped with scallions, Vermont Cabot cheddar, horseradish sour cream, applewood smoked bacon

JERSEY CAKES \$15.95

Three crispy fried hash browns topped with Taylor ham, American cheese, two fried eggs, SPK

Kid's Menu

All children's menu items include juice, milk, or soda.
Sub waffle fries \$6

CHICKEN TENDERS \$15

Three chicken tenders with a side of potato chips

CUB CAKE \$15

Single buttermilk pancake, plain, chocolate chip, or blueberry, choice of meat or fruit (GF available)

FRENCH TOAST \$15

Classic brioche, choice of meat or fruit

MINI BASIC \$15

Two eggs any style, toast, choice of meat or fruit (GF available)

JR CHEESEBURGER \$15

4 oz. burger with Vermont Cabot cheddar on Portuguese muffin, served with chips and Grillo's Pickle (GF available)

JR GRILLED CHEESY \$15

Vermont Cabot cheddar cheese on brioche, served with chips and Grillo's Pickle (GF available)

Dessert

GIANT M&M COOKIE \$6

ASSORTED CUPCAKE \$4

GLUTEN-FREE FUDGE BROWNIE \$6

Canned Beers

VON TRAPP HELLES 16 OZ \$10

CITIZENS CIDER MIMOSA CRUSH 16 OZ \$12

GUINNESS 16OZ \$10

FIDDLEHEAD IPA 16 OZ \$12

UFO WHITE 16 OZ \$10

COORS LIGHT 16 OZ \$9

ZERO GRAVITY - ROTATING 16 OZ \$12

FOAM - ROTATING 16 OZ \$12

HIGH NOON - ROTATING 12 OZ \$10

ATHLETIC BREWING RUN WILD IPA N/A 12 OZ \$8

ATHLETIC BREWING ATHLETIC LITE N/A 12 OZ \$8

Wine & Bubbles

NON-ALCOHOLIC

- FRE N/A PROSECCO \$12

SPARKLING

- LUNETTA PROSECCO \$12

WHITE

- INNOCENT BYSTANDER SAUVIGNON BLANC \$12
- MCMANIS FAMILY VINEYARDS CHARDONNAY \$12

RED

- MCMANIS FAMILY VINEYARDS
CABERNET SAUVIGNON \$12
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Mocktails

TAMED MULE \$14

Non-alcoholic Prosecco, lime juice, simple syrup, and ginger beer. Served over ice in a mule mug. Garnished with lime and lemon.

APPLE BLOSSOM \$14

Apple juice, ginger beer, and cranberry juice. Served over ice in a wine glass. Garnished with lime and lemon.

Cocktails

All Mimosas and Bellinis can be made with N/A Prosecco

FRIENDS WITH BENNYS \$16

Smirnoff Vodka or Jim Beam, ginger beer, cranberry, simple syrup, lime, and bitters. Served over ice in a rocks glass. Garnished with lime.

GIN IT TO WIN IT \$16

Beefeater Gin, club soda, lime juice, simple syrup, and fresh mint. Served over ice in a rocks glass. Garnished with lime

FRINGE BENEDICTS \$16

Captain Morgan Spiced Rum with sparkling apple cider. Served over ice in a rocks glass. Garnished with a lemon and cherry skewer.

BIG BENEDICT ENERGY \$16

Milagro Tequila, rotating puree, lime juice, and Red Bull. Served over ice in a rocks glass. Garnished with lime.

APRES ALL DAY \$15

Prosecco and rotating puree, served in a champagne flute. Garnished with a cherry.

FIGHT OR FLIGHT \$22

Four small beer glasses featuring Prosecco and bartender's choice of mixers like pineapple, cranberry, or sparkling cider. Garnished individually.

MORE MOSA \$17

Prosecco, Stoli Citrus, and orange juice. Served over ice in a tall glass. Garnished with an orange and cherry skewer.

MORE ROSA \$17

Prosecco, 21 Seeds Jalapeño, and grapefruit juice. Served over ice in a tall glass. Garnished with a lime and cherry skewer.

TRADITIONAL BLOODY \$16

Smirnoff Vodka or Margaritaville Tequila, house Bloody Mix, with optional hot sauce. Served over ice in a tall glass. Garnished with olives, celery, lime, and lemon. Add bacon for \$2

BENNY BLOODY \$24

Smirnoff Vodka or Margaritaville Tequila, house Bloody Mix, topped with a BEC sandwich. Served over ice in a tall glass. Garnished with olives, celery, lime, and lemon.

BREWED AWAKENING \$16

Coffee with Stoli Vanilla and Kahlua. Served hot or cold in a mug or rocks glass. Topped with whipped cream.

SUGAR SHOCK \$16

Hot chocolate or chocolate milk with Stoli Orange and Baileys. Served hot or cold in a mug or rocks glass. Garnished with whipped cream, chocolate drizzle, and a cherry.