

# SIMON PEARCE

## LUNCH MENU

EXECUTIVE CHEF JEREMY CONAWAY + TEAM



### SOUPS

VERMONT CHEDDAR 8

SOUP DU JOUR 8

### SALADS

#### SPINACH + PEAR

black pepper roasted walnuts, manchego cheese, warm miso vinaigrette 10

#### BABY ARUGULA + SUGAR PUMPKIN

cinnamon toasted pepitas, Vermont chevre, lemon tahini dressing 10

#### HOUSE GREENS

herb vinaigrette 7

*add warm vermont creamery goat cheese or great hill blue cheese for 2*

### ENTRÉES

SOUP WITH HOUSE GREENS 14

#### QUICHE DU JOUR

house green salad 15

#### STUFFED + ROASTED LOCAL SQUASH

hen of the woods mushrooms, freekah, sage + manchego cheese, fire roasted tomato sauce 16

#### CRISPY SESAME CHICKEN

spicy apricot dipping sauce, pickled vegetables, ginger + noodle salad 16

### DESSERTS

#### CHOCOLATE MOUSSE 9

fresh berries, whipped cream, mint

#### MAPLE CREME BRÛLÉE 9

#### PAVLOVA 9

walnuts, balsamic marinated strawberries, chantilly cream

#### STRAFFORD ORGANIC CREAMERY ICE CREAM 7

add house-made sauce 8

#### BLUE MOON SORBET 8

### APPETIZERS

#### SALMON + WHITEFISH RILLETTES

caper + onion relish, cornichon, pickled mustard seeds, grilled Red Hen rye bread 11

#### VERMONT CHEESE PLATE

Rory's scones, marcona almonds, honey, quince paste, Castleton crackers  
two cheeses 12 / four cheeses 16

#### CHARRED BROCCOLI 9

Vadouvan curry aioli, golden raisin, cashews

#### ZUCCHINI FRITTERS 11

horseradish + chive aioli, Simon Pearce tomato chutney

#### GRILLED CHICKEN SANDWICH

roasted red peppers, parmesan aioli, orzo salad 16

#### TAMARACK FARMS LAMB BURGER

rosemary aioli, baby spinach, roasted red pepper, mint + feta salad, black olive vinaigrette 18

#### PAN ROASTED FAROE ISLANDS SALMON

cornflour griddle cake, sweet corn, arugula, red peppers  
thyme + maple mustard vin blanc, tomato jam 20

#### CONFIT LEG OF DUCK

mustard seed, charred pearl onions + bacon collards greens, Vermont chevre cream 18



#### our story

Since the beginning, Simon's life has centered around functional, sophisticated design. Growing up in Ireland with a family of artisans, attention to detail and aesthetics were part of his everyday experience. Inspired by centuries-old Georgian glassmaking techniques and using the finest natural materials, Simon set out to create designs that bring pleasure and inspiration with every use, every day.

1760 QUECHEE MAIN STREET, QUECHEE, VT 05059 | 802.295.1470 | SIMONPEARCE.COM

Vermont law requires us to let you know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server prior to ordering.

# SIMON PEARCE

## BEVERAGE MENU



### SPARKLING

PROSECCO, MIONETTO BRUT PRESTIGE NV  
Treviso DOC, Italy 187ml bottle 12 / 750ml bottle 48

MACABEO, MARQUES DE CACERES, CAVA BRUT, NV  
Catalonia, Spain Glass 11 / Bottle 44

### WHITES

PINOT GRIGIO, GRADIS'CUITTA, '17  
Collio, Italy Glass 15 / Bottle 60

SAUVIGNON BLANC, WELSCHRIESLING BLEND '19  
"SMALL HILL WHITE" HILLINGER, Austria Glass 11 / Bottle 44

GRUNER VELTLINER, "RIED GMIRK" '18, ANTON BAUER,  
Wagram, Austria Glass 13 / Bottle 52

RIESLING, '18, FIRESTONE VINEYARDS,  
Santa Barbara, California Glass 11 / Bottle 44

CHARDONNAY, "SHARECROPPER" BY OWEN ROE  
Yakima Valley, Washington Glass 12 / Bottle 48

CHARDONNAY, SIMON PEARCE RESERVE '17  
Sonoma County, California Glass 13 / Bottle 52

*\*for further selections, ask to see our award winning wine list*

### DRAFT BEER

"UFO WHITE" WHEAT BEER, HARPOON BREWING  
Windsor, VT 4.8% 12oz 6.5 / 18oz 8

"GREEN STATE LAGER" ZERO GRAVITY BREWING  
Burlington, VT 4.9% 12 oz 6.5 / 18 oz 8

"FIDDLEHEAD" IPA, FIDDLEHEAD BREWING CO  
Shelburne, VT 6.2% 12oz 7.5 / 18oz 9

OKTOBERFEST, VonTRAPP BREWING,  
Stowe, VT 5.6% 12oz 7 / 18oz 8.5

"HAPPY HOUR" PILSNER, PEAK ORGANIC BREWING CO.,  
Portland ME 4.7% 12oz 7 / 18oz 8.5

"MAC & MAPLE" CHAMPLAIN ORCHARDS  
Shorham, VT 5.6% 12oz 7 / 18oz 8.5

### BOTTLES + CANS

"BOHEMIAN" PILSNER, vonTRAPP BREWING,  
Stowe, VT 12oz can 5

"HEADY TOPPER" DBL IPA 8%

"FOCAL BANGER" NE IPA 7%

The Alchemist, Stowe, VT 16 oz 8 *\*\*limited availability\*\**

"SIP OF SUNSHINE" IPA, LAWSON'S FINEST,  
Warren, VT 8% 16oz can 8

"CHINOOKER'D" IPA, LAWSON'S FINEST LIQUIDS,  
Warren, VT 6.9% 16oz can 8

LONG TRAIL ALE, Bridgewater, VT 12 oz bottle 6

SILO "SEMI-DRY" CIDER, Windsor, VT 6% 16oz can 8

### ROSE'

ZWEIGELT, "ROSANNA" '18, NETZL,  
Carnuntum, Austria Glass 11 / Bottle 44

SPARKLING ROSE PINOT NOIR, HILLINGER "SECCO"  
Burgenland, Austria 187ml bottle 14 / 750ml bottle 56

### REDS

PINOT NOIR, '17, MEINKLANG,  
Neusiedlersee, Austria (O,B) Glass 13 / Bottle 52

PINOT NOIR, SIMON PEARCE RESERVE '18  
Sonoma County, California Glass 15 / Bottle 60

TEMPRANILLO, ONTANON, DOMINIO DE LA ABADESA '18  
Castilla y Leon, Spain Glass 12 / Bottle 48

GRENACHE, SYRAH, "LES CORNUDS", FAMILLE PERRIN,  
Vinsobres AOC, Rhone Valley, France Glass 14 / Bottle 56

MALBEC, BODEGA AMALAYA '17  
Salta, Argentina Glass 12 / Bottle 48

CABERNET SAUVIGNON BLEND, STARK-CONDE '16,  
Stellenbosch, South Africa Glass 15 / Bottle 60

CABERNET SAUVIGNON, SIMON PEARCE RESERVE '16  
North Coast, California Glass 13 / Bottle 52

### COCKTAILS

#### BLUE MOON SPARKLER

Prosecco, blue moon sorbet  
Hartland Flute 12

#### NEGRONI SBAGLIATO (spal-yacht-oh)

Campari, Cinzano Rosso, sparkling wine  
Bristol Flute 14

#### HARVEST MOON

Sauza Conmemorativo, lime juice, spiced simple syrup,  
Angostura bitters  
Ascutney Whiskey Glass 14

#### VERMONT GINGER COSMO

Silo vodka, Putney Simply Ginger Liqueur, cranberry juice  
Ascutney Martini Glass 14

#### AUTUMN ROSEMARY "MOJITO"

Cruzan Blackstrap rum, rosemary syrup, lime juice, soda water  
Tall Norwich Beaker 14

#### LEAF PEEPER

VT Spirits No. 14 Maple Bourbon, pumpkin butter,  
Maine Root ginger beer  
Tall Norwich Beaker 14

#### REVOLVER

Mad River Bourbon, Saxton's Perc coffee liqueur, orange bitters  
Ascutney Martini glass 15