

SIMON PEARCE LUNCH TO GO

WINE

750ml bottle unless otherwise noted

**PROSECCO, MIONETTO PRESTIGE BRUT
TREVISO DOC, Italy 20**

**SPARKLING ROSE' ZWEIGELT, PINOT NOIR, CABERNET
SAUVIGNON, "YOUNG" Steininger, Kamptal, Austria 26**

**ROSE' OF PINOT NOIR, ERATH VINEYARDS,
Willamette Valley, Oregon 20**

**SAUVIGNON BLANC "LE GRAND CAILLOU",
PATIENT COTTAT, '18, LOIRE VALLEY, FRANCE 16**

**GRUNER VELTLINER, "RIED GMIRK", ANTON BAUER,
Wagram, Austria 25**

**CHARDONNAY, SIMON PEARCE RESERVE '17,
Sonoma County, California 25**

**MALBEC '18, LA MADRID,
Mendoza, Argentina 20**

**PINOT NOIR, SIMON PEARCE RESERVE '16
Sonoma County, California 30**

**CABERNET SAUVIGNON, SIMON PEARCE RESERVE '16,
North Coast, California 25**

COCKTAILS

16oz mason jar 25

SANGRIA ROSE'

rose, brandy, Metcalfe's raspberry liquor, fresh fruit

CUCUMBER MARGARITA

cucumber infused silver tequila, lime juice, simple syrup

**Pick up available from 11:30 am-2:45 pm
Wednesday-Sunday**

Place your order at simonpearce.com

SOUPS - QUART

VERMONT CHEDDAR 16

SOUP OF THE DAY 15

SALADS

HOUSE GREENS

with Vermont Creamery goat cheese
+ herb vinaigrette 9

SPINACH + STRAWBERRY

toasted pecans, maple poppyseed vinaigrette,
Great Hill blue cheese 10

SPRING CAESAR SALAD

roasted garlic crouton, green garlic dressing 10

STARTERS

LOCAL TOMATOES AND CHEVRE

honey whipped chevre, tarragon and basil
smoked salt, aged balsamic 12

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 and chive aioli, Simon Pearce tomato chutney

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.

* Menu subject to change - 8/15/20

ENTRÉES

SOUP WITH HOUSE GREENS 14

QUICHE DU JOUR

house green salad 15

BLACK BEAN AND CHEDDAR RAVIOLI

charred tomato fondue, wilted greens 16

CRISPY SESAME CHICKEN

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

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

dried cherries, sweet potato + melted leek hash,
Vermont Creamery chevre, bourbon mustard sauce 17

DESSERTS

CHOCOLATE MOUSSE 9

fresh berries, whipped cream, mint

MAPLE CREME BRÛLÉE 9

PAVLOVA 9

lemon curd, pine nuts, minted blueberries

STRAFFORD ORGANIC CREAMERY ICE CREAM

chocolate or vanilla pint 6.50

NON-ALCOHOLIC BEVERAGES

PUTNEY BUBBLY™ SPARKLING APPLE CIDER (O)

Putney, VT 750ml bottle 15

RUGGED MOUNTAIN ROOT BEER,

Poultney, VT 12 oz bottle 4

“TÖST” SPARKLING WHITE TEA, CRANBERRY + GINGER

Dorset, VT 12 oz bottle 6

SARATOGA SPARKLING WATER 750ML 5.5

SARATOGA STILL WATER 750ML 5.5

BEER + CIDER

“BOHEMIAN” PILSNER, vonTRAPP BREWING,

Stowe, VT 12oz can 4

“SIP OF SUNSHINE” IPA, LAWSON’S FINEST,

Warren, VT 8% 16oz can 6

“SUPER SESSION #6” LAWSON’S FINEST,

Warren, VT 4.8% 12 oz can 4

“CHINOOKER’D” IPA, LAWSON’S FINEST,

Warren, VT 6.9% 16oz can 6

“FOCAL BANGER” NE IPA 7%

The Alchemist, Stowe, VT 16 oz can 6

“HEADY TOPPER” NEW ENGLAND IPA 8%

The Alchemist, Stowe, VT 16 oz 6

SILO SEMI-DRY CIDER

Windsor, VT 16 oz can 5