

Sandwiches & Wraps:

*All sandwiches, wraps, and burgers are served with a pickle and your choice of:
house fries, (Gluten-Free option available), carrots & celery, coleslaw, or maple baked beans.*

Chicken Caesar Wrap- Sliced chicken breast with romaine lettuce, shredded Parmesan cheese and house Caesar dressing. **\$16.50**

Falafel Sandwich - Falafel patty served on a pretzel bun. Topped with Vermont feta cheese, tzatziki sauce, lettuce, tomato, and red onion. **\$17.50**

Steak and Cheese Sub- Shaved sirloin beef with onions and peppers, American cheese and garlic mayo on a sub roll. **\$18.00**

Fried Chicken Sandwich- Fried chicken breast served on a gourmet bun with lettuce, tomato, sliced pickles and chipotle ranch dressing. **\$17.50**

Locally Sourced Burgers

All burgers are 100% locally sourced ground beef.

Served on a gourmet bun. (Gluten Free bun available for \$2.00).

Our beef burgers are cooked to order and available medium, medium-well, or well-done.

Classic - Served with lettuce, tomato and red onion. **\$16.50**

Classic with Cheese - Served with lettuce, tomato, red onion, and your choice of cheese (American, Cabot cheddar, Monterey Jack, Swiss or smoked Gouda). **\$17.50**

BBQ - Topped with Cabot cheddar cheese, applewood smoked bacon, our house maple bbq sauce and crispy fried onions. Served with lettuce and tomato. **\$19.00**

Pub - Topped with applewood smoked bacon, American cheese, pickle slices, crispy fried onions, and our housemade pub sauce. Served with lettuce and tomato. **\$19.00**

Consuming Raw or Undercooked Meats, Seafood or Shellfish may increase your risk of foodborne illness

Entree Salads:

Caesar Salad- Chopped romaine lettuce mixed with shredded Parmesan cheese, garlic croutons tossed with our homemade Caesar dressing. **\$12.00**

Sycamore Salad- Mixed greens topped with sliced green apples, roasted pumpkin seed, dried cranberries, maple glazed walnuts, and Cabot cheddar cheese. Served with our house made maple poppy dressing. **\$14.00**

Cobb Salad- Mixed greens, chopped applewood smoked bacon, hard boiled egg, gorgonzola cheese crumbles, tomatoes and red onions. Topped with croutons and served with our house chipotle ranch dressing. **\$14.00**

Salad Toppers: Garlic Shrimp **\$7.00** 8 oz Salmon **\$12.00** Crispy Chicken **\$5.00**

Crispy Buffalo Chicken **\$5.50** Pan Seared Chicken Breast **\$5.00**

SOUPS & SIDE SALADS

Soup of the Day- Always housemade and fresh. Ask your server for today's selection.

Cup - \$6.25 Bowl - \$7.75 or Bread Boule - \$10.25

New England Clam Chowder- Housemade and loaded with tender clams, corn and potatoes in a rich cream based soup. **Cup - \$7.00 Bowl - \$8.50 or Bread Boule - \$11.00**

Mountain Chili - Our signature chili topped with Cabot cheddar cheese.

Cup - \$7.00 Crock - \$8.50 or Bread Boule - \$11.00

French Onion Crock - Steaming hot & topped with croutons and bubbling Swiss & Gouda cheeses.

Crock \$7.50

SIDE SALAD:

House Side Salad - Mixed Greens, cucumbers, tomatoes, red onions and croutons with choice of dressing. **\$6.50**

Dressings: House Maple Poppy, Ranch, Chipotle Ranch, Blue Cheese, Balsamic Vinaigrette, Italian or Creamy Housemade Caesar .

APPETIZERS:

Chicken Wings - Our signature oven roasted chicken wings are cooked up crisp and golden brown. Served plain or enhanced with your choice of house signature flavors: spicy garlic buffalo, maple ale glaze, terriyaki or maple bbq. Served with celery sticks and your choice of blue cheese or ranch dressing. **\$18.00**

Smugglers' Notch-O's: - Our house tortilla chips topped with Monterey Jack cheese, pickled cherry peppers, black olives, scallions and diced tomatoes. Served with cilantro lime crema and salsa. **\$15.00**

Custom Additions: Guacamole **\$2.50** Mountain Chili **\$ 4.00** Pan Seared Chicken Breast **\$5.00**
Crispy Chicken **\$5.00** Crispy Buffalo Chicken **\$5.50**

Chipotle Steak and Cheese Quesadilla- Garlic and herb tortilla shell stuffed with chipotle marinated steak, onions, peppers and Cabot cheddar cheese. Served with chipotle crema and salsa. **\$18.00**

Pub Pretzel Sticks: Soft Bavarian pretzel sticks served with an amber ale and cheddar cheese dipping sauce. Great for sharing! **\$14.00**

Breaded Pickle Chips: Breaded pickle chips with a subtle kick, fried to a golden brown. Served with ranch dressing for dipping. **\$9.00**

Home Style Favorite Entrees:

If you would like to substitute any of the recommended entree sides, choose from these options: vegetable of the day, house fries, (Gluten Free option available), carrots & celery, coleslaw, maple baked beans or mashed potatoes.

Vermont Maple BBQ Ribs - Tender pork ribs marinated with our house dry rub, slow roasted and finished with our house maple bbq sauce. Served with house fries and coleslaw.

4 Rib Portion \$18.00 / 8 Rib Portion \$25.00

Chicken Tenders - Golden chicken tenders served up your way: plain or enhanced with your choice of house signature flavors: spicy garlic buffalo, maple ale glaze, terriyaki or maple bbq. Served with house fries and coleslaw.

\$18.50

Fish-n-Chips - Beer battered New England haddock filet deep fried to golden brown. Served with tartar sauce, fresh lemon, house fries and coleslaw.

\$21.00

Mac and Cheese - Macaroni pasta tossed in a rich white cheddar cheese sauce, then topped with ritz cracker crumbs. Served with a side garden salad.

\$18.50

Add Bacon : \$3.00

Add Chili: \$4.00

Smugglers' Mountain Chili Platter - Our signature chili served in a toasted bread boule topped with Cabot cheddar cheese. Served with a side garden salad.

\$17.50

Shrimp Diablo Taco Trio- Three soft shell tacos filled with spicy diablo marinated shrimp, pickled cabbage, guacamole and cilantro lime crema. Served with a side of house tortilla chips and salsa.

\$18.00

Country Fried Chicken- Breaded fried chicken breast topped with country gravy. Served with mashed potatoes and vegetable of the day.

\$21.00

Entrees:

Grilled Rib Eye Steak- 12 oz rib eye steak dusted with kosher salt and cracked pepper, cooked your way and topped with cowboy steak butter. Served with mashed potatoes and vegetable of the day.

\$28.00

Broccoli Alfredo- Egg noodle pasta tossed with Alfredo sauce, broccoli florets and grape tomatoes. Topped with parmesan cheese and served with grilled garlic bread.

\$20.00

Pasta toppers: Salmon **\$12.00** Garlic Shrimp **\$7.50** Pan Seared Chicken Breast **\$5.00**

Honey Cajun Salmon- Baked Salmon fillet topped with honey Cajun butter. Served with rice pilaf and vegetable of the day.

\$28.00

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