



WEDNESDAY JANUARY 7TH

dinner in the lounge | 5:00 – 9:00pm

THURSDAY JANUARY 8TH

dinner in the lounge | 5:00 – 9:00pm

6:30pm line dancing in the main hall with *Better in Boots*

STARTERS

Artisan Flatbreads \$15

vermont smoke & cure uncured pepperoni
roasted red peppers | hot honey drizzle
roasted artichoke | caramelized onion
goat cheese | honey drizzle

Spinach & Artichoke Dip \$14

served with grilled crostini

Hillside Salad \$14

baby spinach | baby kale | roasted artichokes
roasted chickpeas | fresh parm | red onion
red wine vinaigrette

Vegetarian Brodo \$12

italian veggie stock | mirepoix | gnocchi
add shredded chicken +3

MAIN COURSE

Hillside Burger \$19

grass-finished beef | tomato-bacon jam
shredded lettuce | red onion | burger sauce
cabot cheddar | *choice of side*

Popper Burger \$20

grilled 8oz burger | cheddar cheese
roasted jalapeno bacon cream cheese spread
romaine | red onions | brioche bun
choice of side

Vermont Steak Sandwich \$29

marinated & grilled local filet
sharp provolone | caramelized onions
chimichurri | hoagie roll
add miso-herb roasted mushrooms +4
choice of side

Japanese Eggplant Sandwich \$17

roasted eggplant | soy ginger glaze
pickled cucumbers | napa cabbage slaw
garlic sriracha mayo | sesame seeds
choice of side

Blackened Shrimp Po' Boy \$18

lettuce | pickles | heirloom tomatoes
dijon remoulade | *choice of side*

Filet Mignon Saltimbocca \$31

local filet | red onions | mushrooms
red wine & demi sauce | melted provolone
served over penne - or - wilted baby spinach
gluten free penne available

SIDES

Choice of side included with all sandwiches
A-la-carte Sides \$4-7

Oven Roasted Red Potatoes

Deep River Potato Chips

Side House Green Salad

Honey Roasted Carrots

DESSERT

Lemon Cake with berry compote \$8

New York Style Cheesecake \$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions