

OVER
200
ITEMS
A VERITABLE
FEAST!

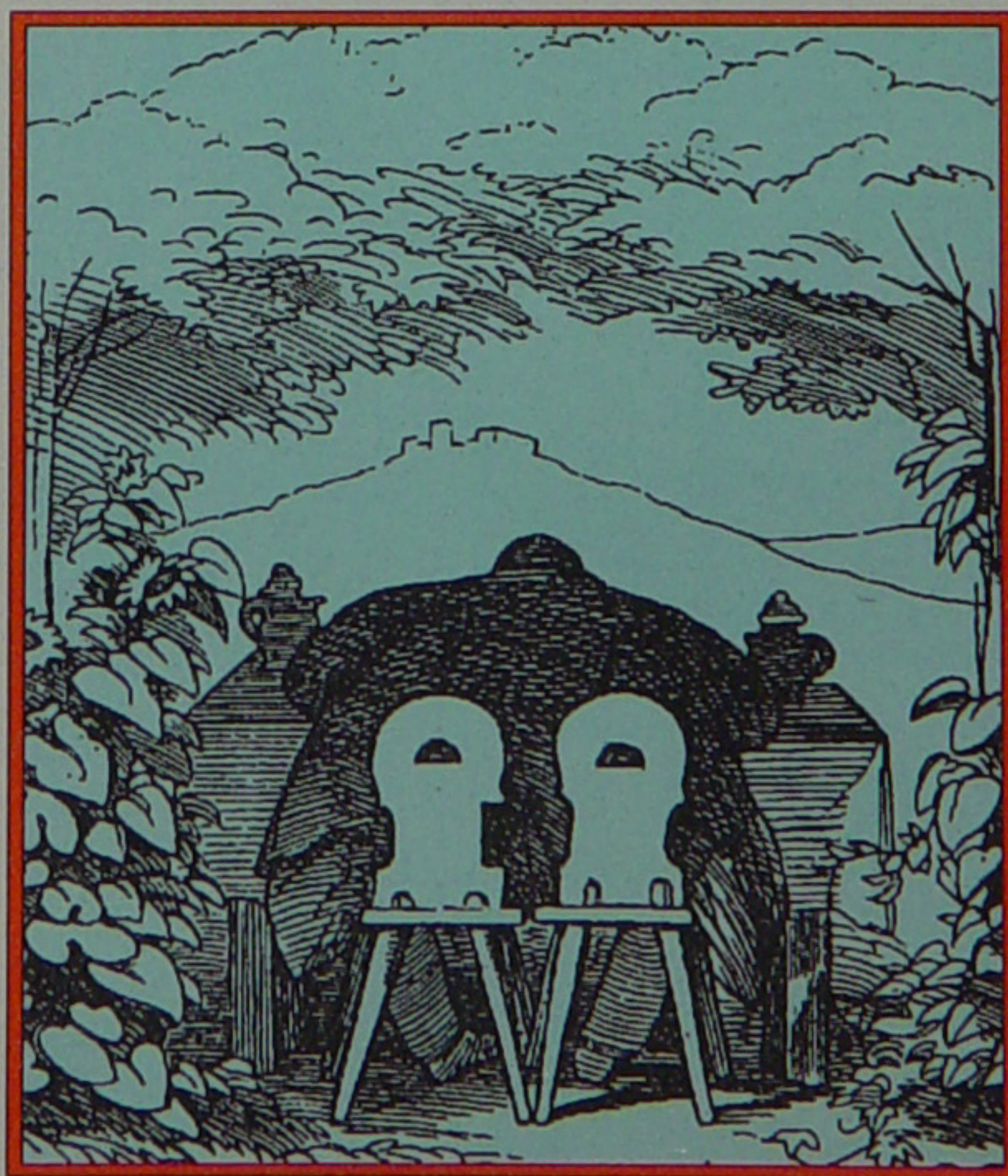


BOOK



OF

**VERMONT
FORKLORE**



Nothing personal, but...
NO PERSONAL CHECKS, PLEASE.

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MUNCHIES



POTATO DIPPERS

A batch of deep-fried potato skins with the dip of your choice: bacon and sour cream, chili or guacamole • 3.96

BUFFALO CHIPS

A plateful of deep-fried potato skins, smothered with spicy sauce and melted Jack cheese • 4.63

FRIED ZUCCHINI

Lightly breaded wheels of tender zucchini fried and served with marinara sauce for dipping • 2.62

TRIPLE DIPPERS

Our deep-fried potato skins, topped with melted Jack cheese, bacon and served with sour cream • 5.12

SPUDS

Country-cut fried spuds—golden and delicious
1/2 order • .94
full order • 1.84

VEGETABLE DIPPERS

An assortment of mushrooms, cherry tomatoes, cucumber, carrot and celery sticks, zucchini, broccoli, summer squash and green pepper with plenty of house dressing for dipping • 3.67

CHICKEN STRIPS

Breaded and deep-fried strips of natural chicken, served hot with Suzie's Sassy Sauce for dipping • 4.61

BUFFALO CHICKEN WINGS

A mess of hot and spicy wings with blue cheese dressing, celery and carrot sticks • 4.93

SHRIMP

A school of peel-your-own shrimp with cocktail sauce • 3.74

CARIBBEAN COCONUT SHRIMP

Oceans of flavor...shrimp dipped in our special coconut breading and fried to a golden brown. Served with our orange-mustard dipping sauce • 4.97

BAKED BRIE

Creamy imported Brie topped with Pommery mustard, baked in a hollowed crusty hard roll. Served with bread cubes and apple wedges • 5.64

OUR NACHOS

Freshly fried wedges of corn tortilla, baked with Monterey Jack cheese and topped with salsa, cherry peppers and a garnish of diced onions, peppers and scallions • 4.81

BUENOS NACHOS

Our Nachos topped with spiced refried bean filling • 5.18

BUENO-ER NACHOS

We add diced tomatoes, olives and spiced vegetarian refried beans to Our Nachos • 5.49

BUENO-EST NACHOS

Our Nachos with spiced beef, refried beans and veggies...the works • 5.67

CHILI NACHOS

Freshly fried tortilla chips topped with our award winning chili, jack cheese and a garnish of diced onion, peppers and scallions • 5.23

A MIXED BAG

A tasty combo of deep-fried mushrooms, cauliflower and onion rings • 4.43

THE MOO-MOO PLATTER

Our infamous Mixed Bag, with a half-order of potato dippers • 5.86

DEEP-FRIED MUSHROOMS

Served with your choice of Suzie's Sassy Sauce, garlic mayo or house dressing • 2.62

DEEP-FRIED CAULIFLOWER

Try 'em with Suzie's Sassy Sauce, garlic mayo or house dressing • 2.62

ONION RINGS

A basket of onion rings, beer battered and deep-fried to a golden brown • 2.62

FRENCH ONION SOUP

Served in a cauldron with baked cheeses and croutons • 3.40

CANADIAN CHEESE SOUP

Garnished with bacon • 2.57

SOUP DU JOUR

(If business is slow, soup d'Yesterday) • 2.26

CHILI

Just the way you like it, if you like it hot!
• 3.32
with cheese • 3.88

APPETIZER PIZZA

A crusty French demi-loaf topped with tomato sauce and mozzarella cheese and baked • 3.99

JAY RUDI'S CHEESE GARLIC BREAD

A crusty loaf baked with garlic butter, mozzarella cheese and a hint of cherry peppers. Mama never made it like this! • 2.45

MOZZARELLA MARINARA

Fried sticks of battered mozzarella cheese served with marinara sauce for dipping • 4.69

BANCHETTO!!

An appetizer feast of fried mozzarella, zucchini and mushrooms with, of course, marinara sauce • 4.97

SALADS



Frying Meats:

Frying is often a convenient mode of cooking. It may be performed by a fire which will not do for roasting or boiling; and by the introduction of a pan between the meal and the fire, things get more equally dressed; good frying is, in fact, boiling in fat. To make sure that the pan is quite clean, rub a little fat over it, and then make it warm, and wipe it out with a clean cloth.



On Making Puddings:

The outside of a boiled pudding often tastes disagreeably, which arises by the cloth not being nicely washed, and kept in a dry place. It should be dipped in boiling water, squeezed dry, and floured, when to be used. If bread, it should be tied loose; if batter, tight over. The water should boil quick when the pudding is put in; and it should be moved about for a minute, lest the ingredients should not mix. The pans and basins must always be buttered. A pan of cold water should be ready, and the pudding dipped in as soon as it comes out of the pot, and then it will not adhere to the cloth.



THE "CARB" SALAD (Our version of the Chef Cobb Salad)

Rows of chopped egg, diced tomato, chicken, green pepper, blue cheese crumbles, ham and cucumbers, all cavorting on a bed of greens • **6.34**

¿QUE PASTA?

Our seafood salad of crab, shrimp and scallops tossed with festive spirals of pasta, fresh vegetables and a cool, tangy sauce • **6.98**

VEGETARIAN CHEF SALAD

Julienne Swiss, cheddar and provolone cheeses, sliced fresh mushrooms, cherry tomatoes, hard boiled egg, green pepper, cucumber, ripe olives and Bermuda onion on a bed of tossed salad—your choice of dressing • **5.97**

FRANK PERDUE AND WALNUTS TOO!

Chunks of poached chicken in a nest of sprouts, surrounded by chopped walnuts, tomatoes and snow peas—all on a bed of tossed salad. Your choice of dressing • **6.50**

TOSSED SALAD • 2.13

COLE SLAW • .73

LOW-FAT COTTAGE CHEESE • 89

TIJUANA TOSTADA

A crispy tortilla shell frames mounds of lettuce, your choice of spiced beef, chicken or bean filling, grated Jack cheese, diced tomatoes and zesty Tijuana dressing. Served with salsa on the side • **6.51**

CHICK 'N CHOKE SALAD

Grilled chicken breast and artichoke hearts, served over a medley of diced green and black olives, tomatoes, onions and pasta, with tomato vinaigrette dressing • **6.72**

ME STEAK SALAD

Grilled sirloin, sliced, served on a bed of vegetables and greens with a spicy tomato dressing, cheese and fried Chinese noodles • **6.96**

BO'S TUNA SALAD PLATE

A tomato crown stuffed with Bo's special recipe tuna atop a bed of greens and accompanied by cottage cheese, cucumber and French bread slices • **5.84**

BEGGAR'S BANQUET

Soup du jour, tossed salad, French bread and butter • **4.85**

RUSSIAN
OIL AND VINEGAR
CHUNKY BLUE CHEESE
HOUSE (BUTTERMILK RANCH)
TIJUANA

BLACK PEPPER PARMESAN
LITE LEMON AND PEPPER CAESAR DRESSING

ENTREES

All barbequed and fried platters are served with fries and cole slaw. All other entrees are served with a tossed salad and a choice of rice or potato.

ALL-AMERICAN FAVORITES

BARBEQUE BEEF RIB FEAST

A heaping pile of slow-baked and barbequed beef ribs, served with fries and cole slaw • **9.97**

BEEF BARBEQUE FOR TWO

Five pounds (!!!) of our barbequed beef ribs with plenty of fries, slaw and a garnish of onion rings • **19.92**

GIVE ME RIBERTY

(Or give me what's left)

A full rack of Danish baby back pork ribs, smoked then charbroiled with our special sauce • **11.55**

WHAT'S LEFT

A half-pound rack of our ribs with a barbequed boneless chicken breast and all the trimmings • **11.55**

BARBEQUE MIXED GRILL

A mixed-grill of smoked shrimp, smoked chicken wings and ribs, charbroiled and served with spuds, slaw and barbeque sauce • **11.41**

BARBEQUE SHRIMP

Skewered shrimp charbroiled with our barbeque sauce and served with spuds and cole slaw • **10.99**

N.Y. STRIP

The steak lover's steak, a full 12 oz. cut from the strip loin • **12.95**

TERIYAKI STRIP STEAK

Our N.Y. sirloin marinated in teriyaki sauce and charbroiled • **12.97**

TOP SIRLOIN

A petite cut for lighter appetites or lunch, this is considered by many to be the most flavorful of all steaks • **9.96**

For lighter appetites we're pleased to offer luncheon-sized portions of three of our most popular saute dishes, complete with a tossed salad.

SHRIMP IMPASTABLE • 7.45

IMPASTABLY CHICKEN • 6.73

MR. NOTO'S CHICKEN • 6.62



TERIYAKI TOP

Our petite top sirloin, marinated in teriyaki sauce and charbroiled • **9.99**

OH, SCROD!

(George Burns as a filet of scrod)
Fresh scrod baked in a lemon-wine butter with a seasoned crumb topping • **8.98**

FRIED SCROD DINNER

Lightly breaded fresh scrod with spuds, cole slaw and tartar sauce • **7.67**

TERIYAKI CHICKEN

Boneless chicken breast dipped in teriyaki sauce and charbroiled.

Single breast • **8.94**

Double breast • **10.84**

MR. NOTO'S CHICKEN

Chunks of chicken, cashews and vegetables, all stir-fried in a spicy oriental sauce and served over rice • **9.97**

EATING HEALTHIER?

YOU MAY SUBSTITUTE
LOW-FAT COTTAGE CHEESE FOR
RICE OR POTATO ON ANY ENTREE.

THE TERI TWINS (This is my brother Teri and this is my other brother Teri)

A petite top sirloin and a boneless chicken breast, marinated in teriyaki sauce and charbroiled • **12.48**

TROUGH 'N TURF

A half-pound rack of our barbeque ribs with a charbroiled petite sirloin, served with spuds and cole slaw • **12.38**

SHRIMP 'N SIRLOIN

Our petite top sirloin served with barbeque shrimp • **12.95**

CHICKEN-IN-A-BASKET

Five (easy?) pieces of crispy breaded chicken in a basket with fries and cole slaw • **6.45**

BROILED SWORDFISH

A healthy portion of swordfish grilled with our garlic and lemon butter • **11.47**

THE CAJUN COMBO

A blackened chicken breast and a blackened top sirloin cooked to perfection • **12.48**

ENTREES

CARIBBEAN DELIGHTS

The hottest "new" cuisine in America! The heart of this cuisine is the food of Jamaica, much of which is cooked in the "jerk" style using marinades and rubs of allspice, Scotch bonnet peppers and other aromatic herbs and spices. The result? Food that's uniquely spicy and flavorful, without being too hot. We hope you'll like it!

APPETIZER

CARIBBEAN COCONUT SHRIMP

An ocean of flavor! Shrimp dipped in our special coconut breading and fried to a golden brown; served with our orange-mustard dipping sauce • 4.97

SWORDFISH MONTEGO

A swordfish steak brushed with our jerk sauce and grilled. Served with rice and a tossed salad, this is the tastiest way of cooking a sword we've had! • 11.52

JERK RIBS

A Jamaican favorite! Lean baby back pork ribs, marinated in our jerk marinade, slow-baked then grilled. Served with fries, slaw and our orange-mustard sauce • 11.38

CARIBBEAN COMBO

Grilled jerk chicken breast and a grilled top sirloin, jerk style with choice of rice or potato and a tossed salad • 12.62

COCONUT SHRIMP DINNER

A baker's dozen of our coconut shrimp served with fries, cole slaw and dipping sauce • 9.95

THE JERK BURGER (Jah makin' me hungry, mon)

A charbroiled 1/3 pound burger basted with our jerk sauce and topped with fried onions and peppers • 5.14

THE DRED-ED CHICKEN (Spicy enough to curl your feathers)

A jerk style chicken breast, charbroiled and served on a hard roll with grilled onions, peppers and garlic mayo • 5.97

SOUTH OF THE BORDER

APPETIZERS

OUR NACHOS

Freshly fried wedges of corn tortillas, baked with Monterey Jack cheese and topped with salsa, cherry peppers and a garnish of diced onions, peppers and scallions • 4.81

BUENOS NACHOS

Our Nachos topped with spiced refried bean filling • 5.18

BUENO-ER NACHOS

We add diced tomatoes, olives and spiced vegetarian refried beans to our Nachos • 5.49

BUENO-EST NACHOS

Our Nachos with spiced beef, refried beans and veggies...the works • 5.67

CHILI NACHOS

Freshly fried tortilla chips topped with our award winning chili, jack cheese and a garnish of diced onion, peppers and scallions • 5.23

THE PHILLY BURRITO (South Philly meats South of the Border)

Grilled shaved beef with onions, peppers and provolone cheese wrapped in a soft tortilla shell with lettuce, tomato, garlic mayo and cherry peppers • 5.98

QUESADILLAS

Flour tortillas baked with Monterey Jack cheese, stuffed with your choice of fillings, lettuce, tomato, onions and cherry peppers. Served with salsa, sour cream and guacamole. Choice of: Vegetarian Refried Bean, Beef and Bean, Chicken and Bean • 6.72

TIJUANA TOSTADAS

A crispy tortilla shell frames mounds of lettuce, your choice of spiced beef, chicken or bean filling, grated Jack cheese, diced tomatoes and zesty Tijuana dressing. Served with salsa on the side • 6.51



Hanging Offense:

Ethan Allen, like many of his 18th century male contemporaries, was known to enjoy a drop—or two, or more—of corn liquor, cider (hard, of course) and other such beverages. His wife Fanny, no fan of Ethan's intemperance, placed a nail high upon their bedroom wall for him to hang his watch ring upon when he came home at night while she slept. In theory, if Ethan had a drop too much he would be unable to hang the watch and Fanny would know in the morning of her husband's misbehavior. The Revolutionary War hero's wife must have been a sound sleeper as he prided himself on being able to hang the watch in any condition, even if it took many leaps at the nail.

ENTREES

ALOTTA ENCHILIDAS

Chicken, refried beans and ricotta cheese wrapped in corn tortillas, topped with Monterey Jack cheese and baked in a spicy red sauce. Served with a dollop of sour cream and a demi-salad • 6.99

CHICKEN CHIMICHANGA (Alias Mexican eggroll!)

A large flour tortilla wrapped around a homemade filling of spiced chicken and refried beans, deep-fried and topped with salsa, melted Jack cheese and sour cream. Served with demi-salad • 6.98

CARBURRITO PIE

Flour tortillas layered with refried beans, grated Jack cheese, ricotta cheese, jalapeno peppers, spiced beef and zesty salsa. Served with demi-salad. Kind of a Mexican lasagna! • 6.96

THE TERIYAKI CHICKEN BURRITO (Yes, we're promoting political correctness by melting our cultures together)

A teriyaki chicken breast, charbroiled and wrapped in a burrito shell with grilled onions, peppers, jack cheese and garlic mayo • 6.23

VEGETABLE BURRITO

A flour tortilla stuffed with onions, peppers, mushrooms, tomatoes, olives, refried beans and cheese. Served with salsa, sour cream and guacamole • 6.52

FESTA ITALIANO

All Italian entrees are served with tossed salad, bread and butter.

APPETIZERS

JAY RUDI'S CHEESE GARLIC BREAD

A crusty loaf baked with garlic butter, mozzarella cheese and a hint of cherry peppers. Mama never made it like this! • 2.45

MOZZARELLA MARINARA

Fried sticks of battered mozzarella cheese served with marinara sauce for dipping • 4.69

FRIED ZUCCHINI WHEELS

Lightly breaded wheels of tender zucchini, fried and dusted with parmesan cheese and served with marinara sauce • 2.62

BANCHETTO!!

An appetizer feast of fried mozzarella, zucchini and mushrooms with, of course, marinara sauce • 4.97

LINGUINI MARINARA

Linguini served with our fresh marinara sauce • 5.95

LINGUINI AND SAUSAGE

Linguini with sweet Italian sausage and marinara sauce • 6.95

CARBUR'S RAVIOLI BAKE

Ricotta-stuffed pasta pillows baked with sausage, sauce and mozzarella cheese • 7.87

STEAK DELLA ROMA

A choice petite top sirloin, charbroiled and topped with grilled onions, peppers and provolone. Served with linguini and sauce • 11.39

POLLO VENEZIA

A pair of marinated and charbroiled chicken breasts, topped with grilled onions, peppers and provolone. Served with linguini and sauce • 9.49

TORTELLINI PRIMADONNA

Tomato, spinach and plain tortellinis and fresh seasonal vegetables tossed with a parmesan cheese cream sauce • 7.95

CHICKEN PARMIGIANA

Boneless breast of chicken, breaded and lightly fried, then baked in casserole with marinara sauce and provolone. Served with a side of linguini and sauce • 8.98

EGGPLANT PARMIGIANA

Slices of fresh eggplant, lightly breaded and fried and baked in casserole with sauce and cheese. Served with a side of linguini and sauce • 7.96

SHRIMP IMPASTABLE (Impastably delicious!!!)

Shrimp and fresh vegetables sauteed in garlic-herb butter, finished with fresh parmesan cheese and tossed with black pepper fettuccine • 10.88

IMPASTABLY CHICKEN

Chicken breast meat and vegetables sauteed in garlic-herb butter and tossed with fresh parmesan cheese and black pepper fettuccine • 9.98



Grown and Mown:

The history and folklore of Vermont and Quebec are closely intertwined. Long before the migration to the mills in Winooski, hordes of French Canadian men would head south each summer to bring in the hay crop, hand cutting the fields with mowing scythes.



Out of the Closet:

An old Vermont legal doctrine at one time made a man responsible for debts incurred by a widow's first husband if the man chose to marry the widow. Major Moses Joy was so smitten with the widow Hannah Ward that he needed to find a loophole allowing him to marry her without assuming her ne'er-do-well first husband's considerable debt. Any common thread between the second husband, the wife and the first husband—including clothes—had to be severed to void the doctrine. Any clothes the widow owned tied her to her first husband's estate (and debts) and any clothes gifted to her prior to her second marriage by her husband-to-be were likewise tied to her first husband's debts. The solution: the widow Ward stood naked in a dark closet and presented her hand through a heart-shaped hole in the door and was married, thus breaking the common thread.

HAPPY HOUR SPECIALS

WEEKDAYS, 4-7 P.M. • IN CARBUR'S LOUNGE

FRENCH BREAD OR A SCHOOL OF PEEL-YOUR-OWN SHRIMP OR A MESS OF BUFFALO WINGS

99¢

DELI CLUBS

CROQUES



DELI CLUBS

QUAYLE QUEAZY
(A heartbeat away)

Turkey breast, baked ham, Swiss cheese, lettuce and tomato club with tarragon mayo • 5.68

THE LINDA LOVEMORE (Not to be confused with her ugly schlep-sister Linda Loveless)

A club of shrimp salad, roast beef and tomato, all cavorting on a bed of lettuce with Suzie's Sassy Sauce • 6.33

THE CIRCUMFERENTIAL HIGHWAY
(An Aessex fable?)

Shrimp salad, guacamole, bacon, lettuce, tomato and garlic mayo club • 6.32

THE BRATTLEBURRO (Larry, Darrell and Darrell's favorite road kill)

Shrimp salad, baked ham, turkey breast, lettuce, tomato and mayo club • 6.81

THE ETHAN ALLEN CLUB
(Soon to be the Fanny Allen Club??)

Shrimp salad, bosom of turkey, bacon, tomato, lettuce and garlic mayo club • 6.80

VAIL'S VILOSOPHY
(Never say never!)

Roast beef, sliced turkey breast, lettuce, tomato and Suzie's Sassy Sauce club • 5.44

THE COLD CHESTER (A pretty cool turkey breast sandwich)

Turkey chest, Swiss cheese, bacon, lettuce and tomato club with Suzie's Sauce • 5.24

THE QUEEN CITY SPECIAL
(The biggest is sometimes the best!)

The state's only 5 (count 'em!) decker sandwich: shrimp salad, seafood salad, sliced baked ham, turkey bosom, roast beef, bacon and Swiss cheese. Served with lettuce, tomato and your choice of dressing.

\$9.99

**THE MENAGE A TROIS** (A triple decker, of course. The middle layer subject to change.)

Seafood salad, bacon, guacamole, lettuce and tomato club with blue cheese dressing • 6.72

MOSCOW MARINER (Red sky at night, Yeltsin's delight; red sky in morning, Gorbachev's warning.)

Slices from an erroneous zone of the turkey, corned beef, Swiss cheese, lettuce and tomato club with Russian dressing • 5.70

SMURPH'S UP
(...and no woman is safe!)

Shrimp salad, seafood salad, lettuce and tomato club • 6.99

THE PYRAMID MAUL (Please fill out an Act 250 application before ordering)

Turkey breast, baked ham, lettuce, tomato and garlic mayo club • 5.69

THE P. C. MOVEMENT
(Is it Politically Correct or Perfect Crapola?)

Slices from the erogenous zone of the turkey, corned beef, provolone cheese, lettuce, tomato and Suzie's Sassy Sauce club • 5.71

THE SHERMAN TANK (Tank you GMP, Tank you Governor)

Roast beef, turkey bosom, lettuce and tomato club with blue cheese dressing • 5.49

THE CARBURATOR (What do you call somebody who ate at Carbur's?)

Seafood salad, chest of turkey, tomato and lettuce club with tarragon mayo • 6.57

CLUBS & CROQUES

THE CARBURATOR (What do you call somebody who ate at Carbur's?)

Seafood salad, chest of turkey, tomato and lettuce with tarragon mayo club • 6.57

THE CHITTENDEN TRUSS
(It holds you up!)

Turkey bosom, bacon, blue cheese dressing, guacamole, lettuce and tomato club • 5.99

THE SWINGERS' CLUB
(Please bare with us)

Seafood salad, turkey chest, bacon, lettuce, tomato and tarragon mayo club • 6.97

VIRGINIA FATS

(You've come a long way, baby)

Back by popular demand! An old Carbur's favorite of turkey, ham, provolone cheese, tomato, onion, hot cherry peppers and garlic mayo club • 5.59

HAM CLUB (This will swill you up)

Ham, bacon, tomato, lettuce and mayo • 4.78

MASS. TRANSIT (Hash without the corned beef, non-stop Boston Harbor to Quebec)

Smoked turkey, bacon, tomato, lettuce and mayo • 5.24

THE UNABRIDGED AND UNADULTERATED LADY CHATTERLY'S LIVER (Banned in Boston)

A liverwurst, Swiss cheese, bacon, onion, lettuce and tomato club • 4.72

THE ABRIDGED AND ADULTERATED LADY CHATTERLY'S LIVER (Banned in Peyton Place)

A roast beef, liverwurst, lettuce, tomato and Suzie's Sassy Sauce club • 4.64

THE CONDENSED LADY CHATTERLY'S LIVER (The bare minimum)

Corned beef, liverwurst, Swiss cheese, onions, lettuce, tomato and Russian dressing in a club • 4.66

THE CENSORED LADY CHATTERLY'S LIVER (Shortened and simplified)

A non-club of liverwurst, lettuce, tomato, onion, mayo and dijon mustard • 3.87

FOR A MERE

75¢

...YOU MAY SUBSTITUTE A DEMI-SALAD OR A SIDE OF FRIES AND COLE SLAW FOR POTATO CHIPS!

CROQUES

Burr went up to Montreal recently. In order to write the trip off, he brought back the idea of serving croques like you get in the sidewalk cafés in Old Montreal. Croques are an oven-baked sandwich served open-faced on a crispy French loaf with fresh onions, peppers, tomatoes, meat and cheese. They're big enough to be a meal in themselves, and served with a pickle and chips.

THE CHAMPLAIN VALLEY FOWL
(All's fair...)

Turkey and bacon topped with onions, green peppers, a sprinkling of cherry peppers, tomato, garlic mayo and mozzarella cheese • 5.96

THE CROQUE OF MONTE CRISTO
(Count me in!)

Ham and turkey baked with all the veggies, garlic mayo and mozzarella cheese • 5.92

Le G. S. T.

(Translated: Go South Today)

Smoked turkey, mozzarella and taragon, baked with all the trimmings • 5.84

THE OLD MAN AND D. C.
(Hemingway's saga starring Bernie Sanders)

Roast beef baked with onions, green and cherry peppers, tomato, garlic mayo and mozzarella • 5.97

TRI-STATE MEGABUSTS
(Just imagine the feelin'!)

Canadian bacon and taragon mayo with the works • 5.98

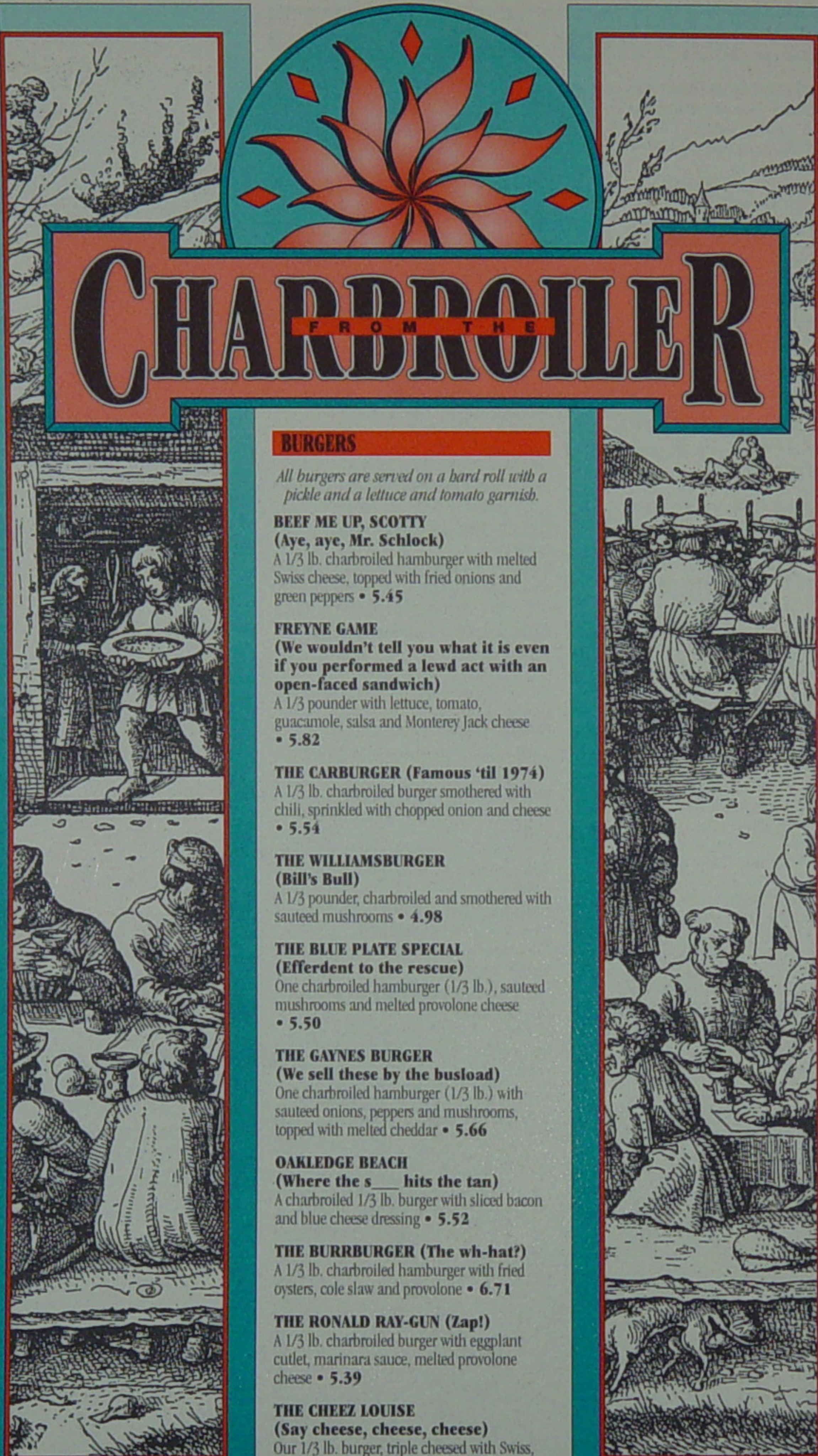
THE PLAYIN' JANE (If she be stayin', she be playin')

Ham piled high with all the veggies, mozzarella and our famed beer mustard • 5.63

**Milling About:**

To make a backyard corn mill, start a small fire atop an oak tree stump. Alternate between burning and hollowing until you have a suitably sized mortar dug into the stump. Attach a heavy pestle to an adjacent sapling so that it can be lowered with sufficient force to mill the corn.





CHARBROILER

BURGERS

All burgers are served on a hard roll with a pickle and a lettuce and tomato garnish.

BEEF ME UP, SCOTTY (Aye, aye, Mr. Schlock)

A 1/3 lb. charbroiled hamburger with melted Swiss cheese, topped with fried onions and green peppers • 5.45

FREYNE GAME

(We wouldn't tell you what it is even if you performed a lewd act with an open-faced sandwich)

A 1/3 pounder with lettuce, tomato, guacamole, salsa and Monterey Jack cheese • 5.82

THE CARBURGER (Famous 'til 1974)

A 1/3 lb. charbroiled burger smothered with chili, sprinkled with chopped onion and cheese • 5.54

THE WILLIAMSBURGER (Bill's Bull)

A 1/3 pounder, charbroiled and smothered with sauteed mushrooms • 4.98

THE BLUE PLATE SPECIAL (Effident to the rescue)

One charbroiled hamburger (1/3 lb.), sauteed mushrooms and melted provolone cheese • 5.50

THE GAYNES BURGER (We sell these by the busload)

One charbroiled hamburger (1/3 lb.) with sauteed onions, peppers and mushrooms, topped with melted cheddar • 5.66

OAKLEDGE BEACH

(Where the s hits the tan)

A charbroiled 1/3 lb. burger with sliced bacon and blue cheese dressing • 5.52

THE BURRBURGER (The wh-hat?)

A 1/3 lb. charbroiled hamburger with fried oysters, cole slaw and provolone • 6.71

THE RONALD RAY-GUN (Zap!)

A 1/3 lb. charbroiled burger with eggplant cutlet, marinara sauce, melted provolone cheese • 5.39

THE CHEEZ LOUISE

(Say cheese, cheese, cheese)

Our 1/3 lb. burger, triple cheesed with Swiss, cheddar and blue cheese dressing, plus lettuce and tomato • 5.26

CHARBROILER

THE BRUCE BURGSTEEN (Divorced in the USA! Hold the Julienne cheese)

This burger is Boss! 1/3 lb. charbroiled with bacon, American cheese, raw onions, lettuce, tomato and mayo. How All-American can you get? • 5.79

THE SMITHFIELD BURGER*

(Its good taste doesn't Peter out)
One charbroiled 1/3 pounder, with sliced Canadian bacon and melted Swiss cheese • 5.85

THE JERK BURGER (Jah makin'me hungry, mon)

A charbroiled 1/3 pound burger basted with our spicy Jamaican jerk sauce and topped with fried onions and peppers • 5.14

THE FERRIS BURGER (Add ketchup and it would be a Heinzburger)

A 1/3 pound charbroiled hamburger with bacon and fried onions, topped with provolone cheese • 5.73

THE BURGERMAN OF ALCATRAZ (Sort of a West Coast Wimpy)

1/3 lb. charbroiled hamburger with bacon, sharp melted cheese, topped with garlic mayo • 5.75

NATCHEZBURGER

(Yes, not a cheeseburger either)

Cajun-blackened, charbroiled burger served with lettuce and tomato • 4.92

STEAK

Freshly cut 1/3 pound N. Y. Strip Steak, served on crisp French loaf.

MEAT ME IN ST. LOUIS

(Under the Golden Arches?)

A N.Y. strip steak sandwich with fried oysters, cole slaw and melted provolone cheese • 7.74

MISS BRICKHOUSE'S BRUNCH (We build this one right)

A charbroiled N.Y. strip steak sandwich with shrimp salad, melted Swiss cheese • 7.73

ABASNACKIES

(Carbur's Ab-original)

A N.Y. strip steak sandwich with fried onions and green peppers topped with melted provolone cheese • 6.83

STEAK CHAMPLAIN

(The West Roast of New England)

A charbroiled N.Y. strip steak sandwich with sauteed mushrooms and melted provolone cheese • 6.86

FETISHINI ALFREDO (One of our Italian cooks who never reads recipes 'cuz he has a pornographic memory)

A charbroiled N.Y. strip steak sandwich with fried onions and melted sharp cheese • 6.72

HERE'S HOW TO ORDER YOUR BEEF:

RARE
Cool, Red Center
MEDIUM RARE
Warm, Red Center
MEDIUM
Warm, Pink Center
MEDIUM WELL
Hot, Pink / Brown Center
WELL
Cooked Throughout

THE BIG EASY (How's bayou?)

A N.Y. strip steak, Cajun-blackened and served on French bread with lettuce, tomato and garlic mayo • 6.69

THE FUNGUS HUMUNGUS (Don't look now, I think it's amongus)

A charbroiled N.Y. strip steak sandwich with sauteed mushrooms, onions and peppers topped with broiled cheddar cheese • 6.86

CHICKEN

Served on a hard roll.

THE POULTRYGEIST

(You'll lay awake at night)

Charbroiled chicken breast sandwich with sauteed mushrooms, melted provolone cheese and tarragon mayo • 6.41

THE YODEL LEAHY (Hoo!)

Charbroiled chicken breast with bacon, cheddar cheese, lettuce, tomato and garlic mayo • 6.74

THE ROTO-ROOSTER MAN

(He'll comb right over)

Charbroiled chicken breast sandwich with marinara sauce and melted provolone cheese • 5.99

WYATT CHIRP

(Beaks you to the draw!)

Fried boneless chicken breast, cheddar cheese, lettuce, tomato and Suzie's Sauce • 5.69

THE POULET FUSSY

(Won't settle for just henny one)

A hickory-smoked chicken breast, grilled with our barbecue sauce and served with lettuce and tomato • 5.99

BIRD ON THE BAYOU

(A Cajun clucker)

Cajun-blackened chicken breast with lettuce, tomato and garlic mayo • 5.99

THE ABDOMINAL SNOWHEN

(Bigfoot's big-breasted cousin)

Snow peas perched high atop a broiled teriyaki chicken breast, with provolone, sauteed mushrooms and garlic mayo • 6.73

TIPPY CANOE AND FRANK PERDUE (Voted best o' the breasts)

Charbroiled chicken breast sandwich with sauteed onions, peppers and mushrooms, covered with melted cheddar and garlic mayo • 6.39

THE DRED-ED CHICKEN

(Spicy enough to curl your feathers)

A Jamaican jerk-style chicken breast, charbroiled and served with onion, peppers and garlic mayo. Real tasty, mon! • 5.97

BUFFALO CHICKEN BREAST SANDWICH (Dedicated to Deborah Non-Winger)

A fried boneless breast, dipped in our famous Buffalo wing sauce and served with lettuce, tomato and mayo • 5.67



A Fur Piece:

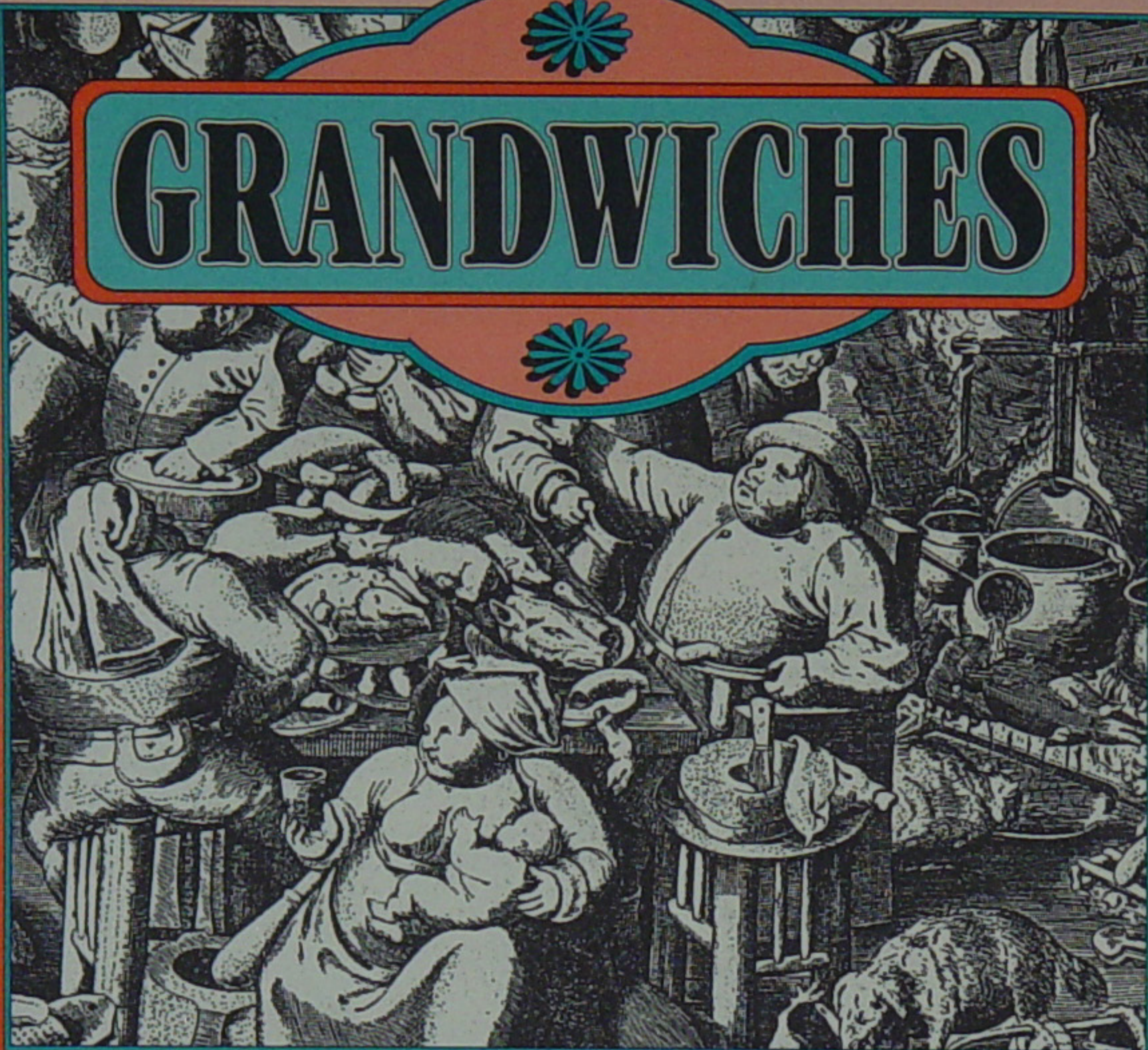
One of the most elusive of Vermont's wildlife species is the legendary fur-bearing trout. This oddity of the marine world is only found in select streams in the coldest parts of Vermont. Endowed by nature with a coat of fur to help weather the coldest the state has to offer, this trout sheds its coat in late March, just in time for the opening of the trout season in April. Once furless, this species is virtually indistinguishable from the brook trout prized by anglers.



Boiler's Plate:

While some meals were roasted, early Vermonters didn't have the variety of tender meals we enjoy today; thus boiling was often the preferred method of cooking and tenderizing. Meals were boiled with root vegetables, parsnips or turnips. Dried beans were added and continued to cook after the meat and vegetables were removed to make bean porridge for future meals.

GRANDWICHES



ROAST BEEF

THE PHILLY BURRITO (South Philly meats South of the Border)
Grilled shaved steak with onions, peppers and provolone cheese wrapped in a soft tortilla shell with lettuce, tomato and garlic mayo • **5.98**

THE AUSABLE SPASM (What happens if you overgorge yourself)
Roast beef, melted Swiss cheese, tomato, garlic mayo. Grilled • **5.19**

RAYMO III (Sylvester Stallone returns as a "mild-mannered" restaurant manager)
Roast beef, Swiss cheese, lettuce, tomato, onion and Suzie's Sassy Sauce • **4.84**

THE FLASHBACK (An exhibitionist with his raincoat on backwards?)
Roast beef, eggplant cutlet, tomato, mushrooms, Swiss cheese and Suzie's Sassy Sauce, heated all the way through • **5.74**

THE BOOTSTRAP (To pull yourself up by)
Roast beef, tomato, mushrooms, Suzie's Sassy Sauce, topped with Swiss cheese and heated throughout • **5.59**

JACQUES LE DIPPEUR (Translates Jack the Dipper)
H'our virgin h'of the French Deep. Piles h'of de roast boeuf h'on de Franch bread special cut for dip in da rich 'ot brot • **4.86**

BREADS

Most of Carbur's sandwiches are available on your choice of hard roll, French bread, rye, pumpernickel, whole wheat or basic white.

SPREADS

SUZIE'S SASSY SAUCE:
A tangy mix of mayo, chili sauce, horseradish and sour cream

BEER MUSTARD:
A cooked sauce made with beer, egg yolks, brown sugar, spicy brown and whole grain mustards

GARLIC MAYO:
Mayo with powdered and finely chopped garlic

TARRAGON MAYO:
An herb sauce of mayo and tarragon

MAYO
TARTAR SAUCE
CHOLESTEROL-FREE
HERB MAYO

GENERIC ROAST BEEF
Lettuce, tomato and your choice of sauce
Half • 2.94
Whole • 4.29

TURKEY

COOL HAND CUKE (A ★★★★★ Turkey)
Turkey, sliced cucumber, sliced tomato and tarragon mayo • **4.92**

THE MAE WEST (The only sandwich boycotted by NOW)
Roasted turkey bosom, melted Swiss cheese, with mushrooms and tarragon mayo (served hot) • **5.37**

GUMS & ROSES (Heavy metal for geriatrics)
Smoked turkey, red onion, sauteed mushrooms, melted Swiss cheese and tarragon mayo • **5.64**

THE BURLINGTON FLEA PEST (Daily treatment required)
Smoked turkey, Canadian bacon, tomato, Swiss cheese and tarragon mayo, grilled • **6.28**

GENERIC TURKEY
Lettuce, tomato and your choice of sauce
Half • 2.94
Whole • 4.29

GRANDWICHES

HAM

THE BANKHAMERICARD AND MUSTARDCHARGE (Honored here)
Melted cheddar cheese, ham, tomato and beer mustard, grilled • **4.79**

THE Y'UPSCALE (Yup the Social Ladder)
Smoked ham, creamy Brie and our pommery mustard, grilled • **5.94**

THE CAPITOL PUNISHMENT (We're under constant at-tax from Montpelier)
Baked ham, sliced tomato, cheddar cheese and beer mustard, all heated together • **4.78**

THE BROCCOLI BUSH (George declares: "The Green Giant is a wimp!")
Ham, broccoli spears, cheddar cheese and tarragon mayo. Grilled • **5.28**

GENERIC HAM & SWISS
Lettuce, tomato and your choice of sauce
Half • 2.94
Whole • 4.29

EATING HEALTHIER?

CABOT.

REDUCED FAT CABOT VITALAIT
CHEESE AND OUR
CHOLESTEROL-FREE HERB
MAYO ARE AVAILABLE TO
SUBSTITUTE FOR CHEESE AND
SAUCE ON ALL SANDWICHES.

CORNER BEEF

THE LAST OF THE BIG SUSPENDERS (Is this a hold up or a put on?)
Cored beef, Swiss cheese, cole type slaw with Russian dressing. Grilled • **5.14**

THE BEST OF THE WURST ('Cuz nothing's too good for you)
Cored beef, grilled knockwurst, Caraway Winekraut, beer mustard with melted Swiss cheese • **5.75**

THE SOUTH BURLINGTON (Served with lots of condo-ments)
Cored beef, Swiss cheese, tomato, beer mustard, all heated together • **4.76**

THE BELLOWS FALLS (Please don't mispronounce; it makes the waitress giggle)
Cored beef, Swiss cheese, Caraway Winekraut and Russian dressing. Grilled • **5.15**

GENERIC CORNER BEEF
Lettuce, tomato and your choice of sauce
Half • 2.94
Whole • 4.29

FOR A MERE

75¢

...YOU MAY SUBSTITUTE A DEMI-SALAD
OR A SIDE OF FRIES AND COLE SLAW
FOR POTATO CHIPS!

PASTRAMI

IF IT AIN'T BROKE...TAX IT! (Vermont's new state slogan)
Hot pastrami, grilled knockwurst, cole slaw, melted American cheese with Carbur's own beer mustard • **5.68**

THE CRYIN' BRIAN (His travel agent booked his honeymoon at Lake Flacid)
Pastrami, bacon, tomato, Carbur's infamous beer mustard and melted cheddar—served hot • **5.51**

THE ORAL-YENTL EXPRESS (Eat now, we'll talk later)
Hot pastrami, melted cheddar and our own beer mustard • **4.76**

'WAY DOWN ABUN THE 'STRAMI RIVER (Do it for the old folks at home)
Pastrami, fried onions, peppers, Swiss cheese, beer mustard. Grilled • **5.13**

ASTI S'PASTRAMI (A Carburnated samich)
Grilled Swiss cheese, hot pastrami, cole slaw and Russian dressing • **5.17**

THE EDGAR ALLEN POLE (Hark the reuben, never more)
Pastrami, Swiss cheese, Caraway Winekraut and Russian dressing. Grilled • **4.97**

KNOCKWURST

THE BEST OF THE WURST ('Cuz nothing's too good for you)
Grilled knockwurst, cored beef, Caraway Winekraut, beer mustard with melted Swiss cheese • **5.75**

THE WURST IMPRESSIONS (Are often the best ones)
Grilled knockwurst with chili, chopped onion and melted cheddar • **4.82**

DEWEY, CHEATHAM & HOWE (The law firm you wish you'd retained)
Grilled knockwurst, kraut, hot pastrami, melted Swiss cheese with Carbur's own beer mustard • **5.69**

FROM BAD TO WURST (Or if worse comes to wurst)
Grilled knockwurst, bacon, melted Swiss cheese, kraut, tomato, raw onion and Russian dressing • **5.13**



Put up, or...

"Putting up," the old tradition of storing food for winter, consisted of salting, drying or smoking meats, drying grains and storing of the crops, especially potatoes, turnips and pumpkins. A typical farmer would also cellar a dozen or more barrels of hard cider and a couple barrels of whiskey.



"July?" No, it's true.

The next time you are tempted to complain about Vermont winters, consider the plight of residents in 1816, better known as Eighteen-Hundred-and-Froze-To-Death. On June 8 Montpelier received a foot of snow, farmers had to break through ice in watering troughs for cows, and as late as mid-July some wells still were iced over. By late August frost had killed many crops and snow covered many mountains. Food shortages the next winter altered many people's diets to include such delicacies as boiled nettles and porcupines.



Poetic Potables:

"If barley be wanting to make into malt,
We must be contented, and think it no fault,
For we can make liquor to sweeten our lips,
Of pumpkins and parsnips and walnut tree chips."
(Or you can look at our drink menu.)



The More Things Change...

Nineteenth-century Vermont writer Rowland Robinson described road repair work in the 1800's thus: "It is fortunate for those who travel much upon the highways that these road menders do so little, playing at work for a short time, then stopping, leaning on the plow handle or spade to hold grave consultation concerning the ways of doing some part of the task, or gathering about the water-jug in the shade of a way-side tree, and spending an unconscionable time in quenching their thirst and lighting their pipes and joking or discussing some matter of neighborhood gossip."

GRANDWICHES

SEAFOOD

Our new improved seafood salad features pure crabmeat and scallops, no processed seafood fillers. It may cost a bit more, but we think you'll taste the difference.

DOUBLE JEFFORDY

(What is a Republicrat?)

Shrimp salad, tomato, garlic mayo and melted Swiss cheese • 5.26

THE TRICKY DICK (Pardon me)

Melted sharp cheese, bacon, tomato, all over shrimp salad • 5.68

THE MARQUISE de SOD (Hang in there while we whip one up)

Seafood salad, sliced bacon, tomato and sharp cheddar. All broiled • 5.97

SOCKET TOOMY (Buzz word in Insertiveness Training course)

Seafood salad and sliced ham topped with melted Swiss cheese • 6.33

THE BERNARD SANDWICH (Ham and then some)

Seafood salad, baked ham, bacon, tomato, guacamole and melted Swiss • 6.98

Our special tuna salad is made with dolphin safe Tongol tuna, parmesan cheese, grated carrots, onion, celery and ranch dressing. Delicious!

NAME THAT TUNA

(Or "What's On My Line?")

White tuna salad, lettuce, tomato, Swiss cheese, onion, mayo • 4.53

WHERE'E I HEARD THAT TUNA BEFORE? (Same tuna, different words)

White tuna salad, bacon and melted American cheese • 4.55

STAY TUNA'D (More to come)

White tuna salad, sliced onion, tomato and cheddar. Grilled • 4.26

GENERIC TUNA SALAD

Served with lettuce, tomato and mayonnaise. Half • 2.37
Whole • 3.68

S & L BAILOUT (Your tax dollars at work...for someone else!)

Eggplant cutlet, tomato, fried oysters, good ole cole slaw, tartar sauce and melted sharp cheese • 6.16

THE CARL EXTREMSKI (Anything worth doing is worth doing to excess)

Fried oysters, roast beef, topped with tartar sauce • 6.30

FOR A MERE

75¢

...YOU MAY SUBSTITUTE A DEMI-SALAD OR A SIDE OF FRIES AND COLE SLAW FOR POTATO CHIPS!

THE SOUTHERN DISSECTOR (Mind if we Barge in?)

Fried oysters, bacon, tomato, mushrooms, cheddar, tartar sauce • 6.52

VEGGIES

SICILIAN SISSILLINESS (What's black and blue and floats down rivers? People that tell Sicilian jokes)

Cheddar and provolone cheeses, green peppers, tomato, onion and mushrooms, with oregano and garlic mayo; grilled on the bread of your choice • 4.96

DEAN'S LIST

(How-ard we going to pay for it?)

Eggplant cutlet with fried onions and peppers, mushrooms, garlic mayo, topped with broiled cheddar cheese • 4.59

"WE CAN'T KEEP MEATING LIKE THIS..."

("Then lettuce leaf!")

Mushrooms, sliced tomato, tarragon mayo, all topped off with Swiss cheese and broiled • 4.48

CARNIVORE'S FRUSTRATION (Something to sink your gums into)

Swiss cheese, guacamole, lettuce, sprouts, tomato, green peppers, tarragon mayo, served open-faced • 4.70

CONLON'S CREDO (Never bow to authority, but always tip your hat)

Eggplant cutlet, marinara sauce, mushrooms, parmesan and provolone cheeses, broiled together and served open-faced • 4.99

THE GRATEFUL CHED (Like wow, dude, like, it even has sprouts)

Swiss cheese, sprouts, cheddar, tomato, mushrooms—grilled! • 4.57

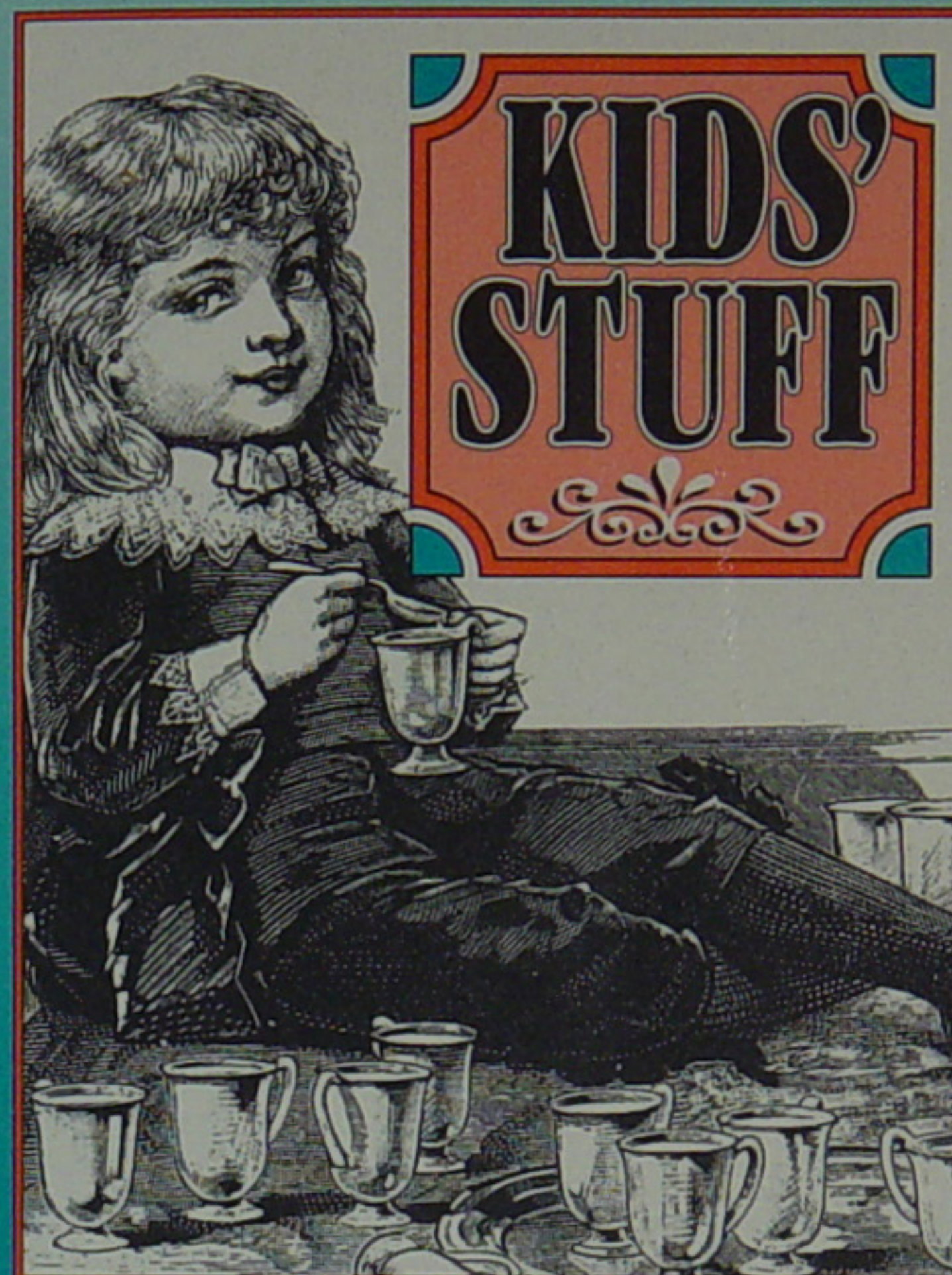
BRAHMA'S FOLLY (No bull!)

Swiss cheese, fried onions and peppers, provolone, tomato, cheddar, garlic mayo, all grilled • 4.82

ALL THE ITEMS IN THE BOOK OF FORKLORE ARE AVAILABLE TO GO!

864.9631

CALL CARBUR'S TAKEOUT HOTLINE
FOR FAST SERVICE!



CHICKEN LITTLE

Tender, fried chicken served with French fries and cole slaw • 4.98

LINGUINI SNOW SNAKES (Don't trip!)

Topped with our tomato sauce • 3.32

NINJA TURTLE PIE

A crusty French demi-loaf, topped with tomato sauce and cheese and baked • 3.99

WHALE OF A MEAL

A kid-sized portion of our fried scrod dinner at a kid-sized price • 4.52

P.B. & J. (The All-American)

Made with jelly du jour • 1.49

GRILLED P.B. & J. (No kidding!)

Ditto • 1.51

P.B. & J. CLUB

(Straight from the treehouse)
Peanut butter, jelly, honey and sliced banana • 2.25

P.B. & F.

(F. for Fluff of Marshmallow) • 1.50

SAY CHEESE!

(Your choice, grilled) • 2.79

HAMBURGER

1/4 lb. • 3.47
For cheese, add • .25

FAT FRANK • 2.79

RAVIOLI AND SAUCE

Cheese-filled pasta pillows topped with marinara sauce • 4.19

RIBBY-DUB-DUB

A child's portion of our hickory-smoked ribs served with fries and cole slaw • 5.25



Uncommon Grounds:

Something seemingly as simple as making coffee has been subjected to many different processes and flavor enhancers over the years. Salt, eggshells and dried chicory are well known. One old Vermont recipe calls for adding a piece of fish skin to the coffee grounds before boiling. (We promise we won't try that here, though.)

JUST
DESSERTS...
FROM
CARBUR'S!

THE
SUNDAE
SUPPLEMENT

ASK YOUR
SERVER FOR
THE CURRENT
ISSUE!

PLEASE...
DON'T STEAL THIS MENU*

Souvenir Menus
are available for only

99¢

**TRANSGRESSORS WILL BE VIOLATED*

OTHER CARBUR'S PARAPHERNALIA:

- Sweatshirts • Neon T-Shirts
- Neon Mock Turtle necks
- Boxer Shorts • Bartempler Shirts



FINIS.



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