BOOK
OF
VERMONT FORKLORE

OVER 200 ITEMS
A VERITABLE FEAST!

SPECIAL BICENTENNIAL EDITION
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MUNCHIES

A mixed bag

A necessary combo of deep-fried mushrooms,
cauliflower and onion rings • 4.45

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 Savory Sauce,
garlic mayo or house dressing • 2.62

Deep-Fried Cauliflower

Try 'em with Suzie's Savory 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 crock with baked and
cheese and croutons • 3.40

Canadian Cheese Soup

Garlicked with bacon • 3.57

Soup du Jour

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

Chili

Just the way you like it, if you like it hot! • 5.32
with cheese • 5.88

Appetizer Pizza

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

Jay Rude's Cheese Garlic Bread

A crusty loaf baked with garlic butter,
mozzarella cheese and a hint of chives
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 of fried mozzarella,
macchi and mushrooms with, of course,
marinara sauce • 4.97

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 • 4.65

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 Savory 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 in 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
diced onions, peppers and scallions • 4.81

Buenos Nachos

Our Nachos topped with spiced refried beans
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 vegies... 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 • 5.33

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**Salads**

**Frying Meals:**
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.

**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 • 6.50

**Carb Salad**
Romaine lettuce, chicken, cheese, tomatoes, avocados, olives, pickles, croutons and hot dressing • 7.50

**Mexican Black Bean**
Sliced black beans, tomatoes, celery, scallions, green pepper, avocado, and red onion on a bed of romaine or mixed greens • 7.50

**Glazed Turkey**
Sliced turkey breast, served with mixed vegetables, asparagus and choice of dressing • 7.50

**Southwestern Turkey**
Sliced turkey breast, served with fresh salsa, guacamole, black beans and rice • 7.50

**Shrimp Stuffed Chicken**
Stuffed with Parmesan cheese, served with a side of rice and vegetables • 7.50

**All-American Favorites**

**Barbecue Beef Rib Feast**
A heaping pile of slow-baked and barbecued beef ribs, served with fries and cole slaw • 9.97

**BEEF BARBECUE FOR TWO**
Five pounds (!) of our barbecued beef ribs with plenty of fries, slaw and a garnish of onion rings • 19.92

**Give Me Ribery**
(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 barbecued boneless chicken breast and all the trimmings • 11.55

**Barbecue Mixed Grill**
A mix-grill of smoked shrimp, smoked chicken wings and ribs, charbroiled and served with spuds, slaw and barbecue sauce • 11.41

**Barbecue Shrimp**
Skewered shrimp charbroiled with our barbecue 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 • 13.95

**Teriyaki Strip Steak**
Our N.Y. sirloin marinated in teriyaki sauce and charbroiled • 12.95

**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 hunksen-sized portions of three of our most popular steak dishes, complete with a tossed salad.

**Shrimp Impastable** • 7.45
**Impastable Chicken** • 6.75
**Mr. Noto’s Chicken** • 6.62

**Eating Healthier?**

You may substitute low-fat cottage cheese for rice or potato on any entree.

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

**Oh, Scrod!**
(Orgey 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, carrots and vegetables, all stir-fried in a spicy oriental sauce and served over rice • 9.97

**The Teri Twins**
(This is my brother Teri and this is my brother Teri)
A petite top sirloin and a boneless chicken breast, marinated in teriyaki sauce and charbroiled • 12.48

**Tough’n Turf**
A half-pound rack of our barbecued ribs with a charbroiled petite sirloin, served with spuds and cole slaw • 12.38

**Shrimp’n Sirloin**
A petite top sirloin served with barbecued shrimp • 12.95

**Chicken-In-A-Basket**
Five (eazy!) 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

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**Dressings**

- **Russian Oil and Vinegar**
- **Cham’s Blue Cheese**
- **House (Buttermilk Ranch)**
- **Tuscan Black Pepper Parmesan**
- **Lite Lemon and Pepper Caesar Dressing**

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**Russian Oil and Vinegar**

**Cham’s Blue Cheese**

**House (Buttermilk Ranch)**

**Tuscan Black Pepper Parmesan**

**Lite Lemon and Pepper Caesar Dressing**
ENTRÉES

CARIBBEAN DELIGHTS

The boldest "new" cuisine in America! The heart of this cuisine is the foods 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 results? Food that's uniquely spicy and flavorful, without being too hot. We hope you'll like it!

APPETIZERS

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 toasted salad, this is the tastiest way of cooking a sword we've had • 11.92

JERK RIBS
A Jamaican favorite! Lean baby back pork ribs, marinated in our jerk marinade, slow-baked then grilled. Served with fries, salad 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 charcoal broiled 1/2 pound burger basted with our jerk sauce and topped with fried onions and peppers • 7.14

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 mayonnaise • 5.97

QUESADILLAS
Flour tortilla filled with Monterey Jack cheese, served with your choice of fillings, lettuce, tomato, onion and cheddar cheese. Served with a side of sour cream and guacamole. Choice of: Vegetarian • 5.75, Beef and Bean • 5.62

Tijuana Tostadas
A crispy tortilla shell frame 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

SOUTH OF THE BORDER

ALOTTA ENCHILADAS
Chicken, refried beans and rice with 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 a demi-salad • 7.98

CARBONNÂTE PIE
Four tortillas layered with refried beans, grated jack cheese, rice and refried beans, topped with salsa, melted Jack cheese and sour cream. Served with a demi-salad • 7.98

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
An 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 baguette baked with garlic butter, mozzarella cheese and a hint of chives. 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

BANCHELLO!
An appetizer plate of fried mozzarella, ascolini and mushrooms with, of course, marinara sauce • 4.97

LINGUINI MARINARA
 Linguini served with our fresh marinara sauce • 5.95

LINGUINI AND SIVANCE
 Linguini with fresh Italian sausage and marinara sauce • 6.95

CARBURET'S BAVARIAN BISCUIT
Ricotta-stuffed paninis baked with sauce, muffin and mozzarella cheese • 7.87

STEAK DELLA ROMA
A choice of prime sirloin, charbroiled and topped with grilled onions, peppers and provolone. Served with linguini and sauce • 11.39

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

TORTERICIA PRIMAVERA
Tortilla, spinach and fresh tortellini and fresh seasonal vegetables tossed with a parmesan cheese cream sauce • 7.95

OUT OF THE CLOSET:

An old Vermont legal doctrine at one time made a man responsible for debts incurred by his 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 first husband's considerable debt. Any common thread between the second husband, the wife and the first husband—excluding clothes—had to be severed to void the doctrine. Any clothes the widow owned tied her to her first husband's estate. (And clothes 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 CABRILLO'S LOUNGE

FRENCH BREAD OR PIZZA
A SCHOOL OF SHRIMP OR A MESS OF BURGAL WINGS

Grown and Mown:
The history and folklore of Vermont and Quebec are closely intertwined. Long before the migration in the mills in Winooski, heroes of French Canadian men would head south each summer to bring in the hay crop, hard cutting the fields with rowing scythes.
DELI CLUBS & CROQUES

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, beef, bacon, and Swiss cheese. Served with lettuce, tomato and your choice of dressing. $9.99

THE MESENAGE A TROIS
(A triple decker, of course. The middle layer subject to change.)
Shrimp salad, bacon, guscumole, lettuce and tomato club with blue cheese dressing. $6.72

THE LINDA LOVEMORE
(Not to be confused with her ugly schlep-sister Linda Loveless)
A club of shrimp salad, roast beef and tomato, all served on a bed of lettuce with Susie's Sassy Sauce. $6.53

THE CIRCUMFERENTIAL HIGHWAY
(An Acesse fahler)
Shrimp salad, guacamole, bacon, lettuce, tomato and garlic mayo club. $6.52

THE BRATTLEBOURRO (Larry, Darrell and Darrell's favorite road kill)
Shrimp salad, baked ham, turkey, bread, lettuce, tomato and mayo club. $6.81

THE ETHAN ALLEN CLUB
(Soon to be the Fanny Allen Club?blurry)
Shrimp salad, onions of turkey, bacon, tomato, lettuce and garlic mayo club. $6.50

VALU'S VILOSOFOPHY
(Never say never!)
Roast beef, sliced turkey breast, lettuce, tomato and Susie's Sassy Sauce club. $5.44

THE COLD CHESTER
(A pretty cool turkey breast sandwich)
Turkey breast, Swiss cheese, bacon, lettuce and tomato club with Susie's Sauce. $5.24

THEY CROQUES

75¢

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

FOR A MERE

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 TRUSC
(It holds you up!)
Turkey breast, bacon, blue cheese dressing, guacamole, lettuce and tomato club. $5.99

THE SWINGERS' CLUB
(Shall we now?)
Seafood salad, turkey chest, bacon, lettuce, tomato and tarragon mayo club. $6.97

VIRGINIA FATS
(You've come a long way, baby)
Hammock's delight; red sky in morning, Gorkabucks's warning.
Slices from the erogenous zone of the turkey, corned beef, Swiss cheese, lettuce and tomato club with Russian dressing. $5.70

SMURFS UP
(And no woman is safe)
Shrimp salad, seafood salad, lettuce and tomato club. $6.99

THE PYRAMID MALT
(What do you call somebody who ate at Carbur's?)
Seafood salad, chest of turkey, tomato and lettuce club with tarragon mayo. $6.57

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 Susie's Sassy Sauce club. $5.71

THE SHERMAN TANK
(Tank you GNP, Tank you Governor)
Roast beef, turkey, tomato and lettuce 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 with tarragon mayo club. $6.57

FOR A MERE

THE CHAMPLAIN VALLEY POWL
(Ally fair...)
Ham, turkey, bacon, tomato and mayo. $4.78

MASS. TRANSIT
(Flash without the corned beef, non-stop Benton Harbor to Quebec)
Smoked turkey, bacon, tomato, lettuce and mayo. $5.24

THE ABRIDGED AND ABDUCTED LADY CHATTERLEY'S LIVER
(Banned in Boston)
A liverwurst, Swiss cheese, bacon, onion, lettuce and tomato club. $4.72

THE ABRIDGED AND ABDUCTED LADY CHATTERLEY'S LIVER
(Banned in Peyton Place)
A roast beef, liverwurst, lettuce, tomato and Susie's Sassy Sauce club. $4.61

THE CONDENSED LADY CHATTERLEY'S LIVER
(The bare minimum)
Corned beef, liverwurst, Swiss cheese, onions, lettuce, tomato and Russian dressing in a club. $4.66

THE CENSORED LADY CHATTERLEY'S LIVER
(Shortened and simplified)
A non-club of liverwurst, lettuce, tomato, onion, mayo and dijon mustard. $3.87

THE OLD MAN AND D. C.
(Fitzgerald's saga starring Bernie Sanders)
Roast beef baked with onions, green and cherry peppers, tomato, garlic mayo and mozzarella cheese. $5.97

THE PLAYIN' JANE
(If she be stayin', she be playin')
Ham piled high with all the veggies, mustard in our fave brand 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.
**BURGERS**

**BEEF ME UP, SCOTTY**  
(Aye, aye, Mr. Schlack)  
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 lead 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 (Billy Bull)**  
A 1/4 pounder charbroiled and smothered with sautéed mushrooms  •  4.98

**THE BLUE PLATE SPECIAL**  
(Efficient to the rescue)  
One charbroiled hamburger (1/3 lb.), sautéed mushrooms and melted provolone cheese  •  5.50

**THE GAYNES BURGER**  
(We sell these by the bushel)  
One charbroiled hamburger (1/3 lb.) with sautéed onions, peppers and mushrooms, topped with melted cheddar  •  5.66

**OAKLEDGE BEACH**  
(Where the sun hits the tan)  
A charbroiled 1/3 lb. burger with sliced onion and blue cheese dressing  •  5.52

**THE BURRBERGER (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, marinara sauce, and melted provolone cheese  •  5.39

**THE CHEEZ LOUZE**  
(Say cheese, cheese, cheese)  
Our 1/3 lb. burger, triple cheese with Swiss, cheddar and blue cheese dressing, plus lettuce and tomato  •  5.26

**CHARBROILER**

**THE BRUCE BURGSTEIN** (Divorced in the USA! Hello, the Juliette cheese)  
This burger is real! 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 Reubenburger)  
A 1/3 pound charbroiled hamburger with bacon and fried onion, topped with provolone cheese  •  5.73

**THE BURGERMAN OF ALCATRAZ**  
(Sort of a West Coast Willy)  
1/3 lb. charbroiled hamburger with bacon, sharp melted cheese, topped with garlic mayonnaise  •  5.75

**NATCHESBURGER**  
(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 Archers)  
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  •  6.85

**STEAK CHAMPLAIN**  
(The West Roast of New England)  
A charbroiled N.Y. strip steak sandwich with sautéed mushrooms and melted provolone cheese  •  6.86

**FETISHMEN 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 BEER**

<table>
<thead>
<tr>
<th>RARE</th>
<th>COOL, RED CENTER</th>
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<tr>
<td>RARE</td>
<td>MEDIUM RARE</td>
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<td>WARM, PINK CENTER</td>
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<td>MILD</td>
<td>HOT, PINK/BRONZE CENTER</td>
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<td>MILD</td>
<td>COOKED THROUGHOUT</td>
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**THE BIG EASY** (How's your bayou?)  
A N.Y. strip steak, Cajun-blackened and served on French bread with lettuce, tomato and garlic mayo  •  6.69

**THE FUNGUS HUMUNGS** (Don't look now, I think it's amongus)  
A charbroiled N.Y. strip steak sandwich with sautéed mushrooms, onions and peppers topped with broiled cheddar cheese  •  6.86

**CHICKEN**

**THE POULTRYGEIST**  
(You'll lay awake at night)  
Charbroiled chicken breast sandwich with sautéed mushrooms, melted provolone cheese and tarragon mayo  •  6.41

**THE YODEL LEAHY**  
(How's my right over)  
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**  
(Beaux us to the drawing)  
Fried boneless chicken breast, cheddar cheese, lettuce, tomato and Suzie's Sauce  •  5.69

**THE POULTRY FUSSY**  
(Won't settle for just hen one)  
A hickory-smoked chicken breast, grilled with our barbecue sauce and served with lettuce and tomato  •  5.99

**THE BIRD ON THE BAYOU**  
(A Cajun chicken)  
Cajun-blackened chicken breast with lettuce, tomato and garlic mayo  •  5.99

**THE ABDOMINAL SNOWMAN**  
(Bigfoot's big-breasted cousin)  
Snow peas perched high atop a broiled teriyaki chicken breast, with provolone, sautéed mushrooms and garlic mayo  •  6.73

**TIPPY CANOE AND FRANK PERDUE**  
(Voted best o' the breasets)  
Charbroiled chicken breast sandwich with sautéed onions, peppers and mushrooms, covered with melted cheddar and garlic mayo  •  6.39

**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

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**A Fur Piece:**

One of the most elusive of Vermont's wildlife species is the legendary fur-bearing trout. This oddity of the nature 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 of states to offer, this trout sheds its coat in late March, just in time for the opening of the trout season in April. Once fat, this species is virtually indistinguishable from the brown trout prized by anglers.

Boiler's Plate:

While some meats were raised, early Vermonters didn't have the variety of tender meats 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

75¢

FOR A MERE

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

Put up, or...

“Putting up,” the old tradition of storing food for winter, consisted of salting, drying or smoking meats, drying grains and storing 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.

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

THE 'YUPSACLE'
(Yup the Social Ladder)
Smoked ham, creamy tarragon and our pommary 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
(All the green giant is a wimp?)
Ham, broccoli sprigs, cheddar cheese and tarragon mayonnaise. Grilled • 5.28

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

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

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

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

EATING HEALTHIER?

REMOVED FOR CAT-BOT VEGETABLE CHEESE AND OUR CHOLESTEROL-FREE HERB MAYO ARE AVAILABLE TO SUBSTITUTE FOR CHEESE AND SAUCE ON ALL SANDWICHES.

CORNED BEEF
THE LAST OF THE BIG SUSPENDERS
(If this is a hold up or a put on)
Corned beef, Swiss cheese, cole slaw type salad with Russian dressing. Grilled • 5.14

THE BEST OF THE WURST
('Cuz nothing's too good for you')
Grilled knockwurst, corned beef, Carbury's Swiss cheese and mustard, all heated together • 4.76

THE WURST IMPRESSIONS
(Are one of the best ones)
Grilled 'kraut and/or sauerkraut with chili, chopped onion and melted cheddar • 4.82

DEWEY, CHEatham & Howe
The law firm you wish you'd retained
Grilled pastrami, cole slaw, melted cheese with Carbury's own beer mustard • 5.69

FROM BAD TO WURST
(Or if worse comes to worst)
Grilled pastrami, cole slaw, Swiss cheese, kraut, tomato, raw onion and Russian dressing • 5.13

KNOCKWURST

“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 Eighty-Hundred-and-Freeze-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 porcupine.
SEAFOOD

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

DOUBLE JEFFORDY
(What is a Republican?)
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 • 5.66

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, bacon, ham, tomato, guacamole and melted Swiss • 6.98

Our special tuna salad is made with dolphin safe Tenged tuna, Parmesan cheese, grilled carrots, celery and ranch dressing.

NAME THAT TUNA
(Or "What's On My Line?")
White tuna salad, lettuce, tomato, Swiss cheese, onion, mayo • 4.53

WHERE'S I HEARD THAT TUNA BEFORE? (Same tuna, different words)
White tuna salad, bacon and melted American cheese • 4.55

STAY TUNED (More to come)
White tuna salad, sliced onion, tomato and cheddar. Grilled • 4.26

GENERIC TUNA SALAD
Served with lettuce, tomato and mayonnaise.
Half • 2.57

Whole • 3.68

B & B BALLOUT (Your tax dollars at work...for someone else!)
Elephant ear salad, tomato, fried oysters, good ol' cole slaw tartar sauce and melted 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

VEGIES

SICILIAN SISILLINESS (What's black and blue and floats down rivers!) People that tell Sicilian jokes
Cheddar and provolone cheese, green peppers, tomato, onion and mushroom, with origano and garlic mayo, grilled on the bread of your choice • 4.96

DEAN'S LIST
(How-ard we going to pay for it?)
Eggplant casserole 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, peppers, tomato, green peppers, tarragon mayo, served open-faced • 4.70

CONLON'S CREDIO (Never bow to authority, but always tip your hat)
Eggplant salad, marinara sauce, mushrooms, provolone and provolone cheese, broiled together and served open-faced • 4.99

THE GRATEFUL CEDD (Like wow, dude, like, it even has sprouts)
Swiss cheese, sprouts, cheddar, tomato, mushrooms—grilled • 4.57

BRAHMA'S JOLLY (No bull)
Swiss cheese, fried onions and peppers, prosciutto, tomato, cheddar, garlic mayo, all grilled • 4.82

KIDS' STUFF

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

LINGUINI SNOW SNAKES
(Don't trip!) Topped with tomato sauce and cheese and baked • 3.99

P.B. & J. CLUB
(Straight from the treehouse)
Peanut butter, jelly, honey and sliced banana • 2.65

P.B. & F.
(If for Fluff of Marshmallow) • 1.50

SAY CHEESE!
(Your choice, grilled) • 1.49

HAMMER
1/4 lb. • 3.67
For cheese, add • 0.25

FAT FRANK • 2.79

RATATOUIL AND SAUCE
Cheese-filled pasta pillows topped with marinara sauce • 4.19

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

JUST DESSERTS...
FROM CARBUR'S!

THE SUNDAE SUPPLEMENT

ASK YOUR SERVER FOR THE CURRENT ISSUE!

864-9631
CALL CARBUR'S TAKEOUT HOTLINE FOR FAST SERVICE!
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 Turtlenecks
• Boxer Shorts • Bureaucracy Shirts

FINIS.