SOUPS

Country French Onion Soup $4.25
A rich beef stock with sautéed onions, blended with sherry and topped with melted Gruyère cheese.

SALADS

There’s nothing quite like fresh vegetables, straight from the garden. Whenever they are available, we purchase organically grown produce from Vermont growers.

Norwegian Salad $5.95
Escalopes of fresh salmon, pan-seared and served warm over a medley of seasonal vegetables.

Hail Caesar! 375 calories $4.95
Romaine, croutons, and freshly grated Parmesan —tossed with our own dressing.

with Wood-Grilled Chicken 485 calories $6.95
Cashew Chicken Salad $6.95
Sautéed chicken breast, seasonal greens, snow peas, cashews, Oriental noodles, and Mandarin oranges, tossed in a Dijon sherry dressing.

Radiatore Pasta Salad $4.95
Radiatore pasta blended with a variety of freshly harvested vegetables and a pesto dressing.

Café Salad 228 calories $3.95
Crisp seasonal greens, topped with tomatoes, cucumbers, mushrooms, sprouts, croutons, carrots, red onion, and Vermont cheese.

Greek Salad $5.50
Seasonal greens with a medley of vegetables, Kalamata olives, and Feta cheese with an herb vinaigrette and pita bread.

Miskell Tomato, Fresh Mozzarella, and Red Onion Salad $4.95
Served with a balsamic vinaigrette.

Fried Calamari Salad $5.95
Crispy calamari nestled atop summer greens and vegetables tossed with a light vinaigrette.

Bibb & Bleu $3.95
Bibb lettuce with cave-aged Bleu cheese, tomato concasse, and a light vinaigrette.

ENTREES

Available from 5 pm daily.

Hot Thai $10.95
Strips of sirloin steak or chicken, sautéed with green peppers and snow peas in a spicy soy and sesame oil sauce, topped with fresh Oriental noodles.

Mustard-Glazed Chicken 326 calories $9.95
Chicken breast, marinated in Dijon mustard then wood grilled.

Teriyaki Steak $12.95
A top sirloin, marinated in our teriyaki sauce.

Grilled Sirloin $14.50
10 oz. aged, choice top sirloin steak with roasted garlic and vegetables.

The entrees above are served with a house salad, bread, and your choice of French fries, baked potato, rice pilaf, or coleslaw, unless otherwise noted.

Please be sure to check our daily blackboard specials.

DESSERTS

Chocolate Velvet Cake 1989 Award winner, TASTE OF VERMONT. One of the richest, densest chocolate desserts we’ve ever made! Served with a raspberry coulis.

Vermont-made Cheesecake $2.95
With strawberries $3.25

Brownie Sundae $3.50
Homemade brownie topped with vanilla ice cream, hot fudge, and whipped cream.

Premium Ice Cream, Sorbets & Frozen Yogurt $1.95
Ask your server about today’s selections.

Sorbet Three Layer Terrine $2.50

BEVERAGES

Espresso-regular or decaf $1.50
Soft Drinks $1.95
Milk $1.95

Cappuccino-regular or decaf $2.50
Mad River Black Cherry Soda $1.75

Fresh brewed coffee of decaf $7.75
IBC Root Beer $1.75

Tea $7.75
Orangeina $1.75

Herb Tea $9.95
Perrier $1.75

Iced Tea $9.95
Klarbrunn Sparkling

Lemonade $1.50
Mineral Water $2.00

In an effort to conserve potable water, a diminishing natural resource, water will be served upon request only. Thanks!

WOOD-GRilled FLATBREAD PIZZA

What’s flatbread? Homemade dough, rolled thin and grilled over wood, then topped with a variety of fresh ingredients. Akin to a pizza, yet lighter and, in our opinion, much more interesting.

Mediterranean $5.95
Roasted red pepper, black olives, whole roasted garlic, sun-dried tomatoes and Mozzarella cheese with a light tomato sauce.

Garden $6.25
Seasonal vegetables, roasted peppers, Mozzarella cheese and pesto.

All American $5.95
Italian sausage, pepperoni, Mozzarella cheese, and marinara sauce.

Southwestern $6.95
Smoked chicken, roasted red pepper, sliced jalapeño, Jack cheese with a barbecue sauce.

French Baguette $1.95

SIDES

Coleslaw $1.95
French Fries $1.95
Baked Potato (after 5 pm) $1.45

French Pilaf $1.95
French Baguette $1.95

Beverages

Espreso-regular or decaf $1.50
Soft Drinks $1.95
Milk $1.95

Cappuccino-regular or decaf $2.50
Mad River Black Cherry Soda $1.75

Fresh brewed coffee of decaf $7.75
IBC Root Beer $1.75

Tea $7.75
Orangeina $1.75

Herb Tea $9.95
Perrier $1.75

Iced Tea $9.95
Klarbrunn Sparkling

Lemonade $1.50
Mineral Water $2.00

In an effort to conserve potable water, a diminishing natural resource, water will be served upon request only. Thanks!
SOUPS

Soups of the Day
The chef’s daily inspirations. $1.50-2.75

Soup, Salad & Bread
A blend of our soup of the day complemented by our house salad and 2 French baguettes. $4.95

Country French Onion Soup $4.25

A rich beef stock with toasted onions, blended with tomato and topped with grated Gruyère cheese.

BURGERS

Our burgers are served on a Kaiser roll with lettuce, tomato, onion, and your choice of chili, French fries, or potato chips.

DELF
Fresh ground choice lean beef.

BISON
Le-sacré, beachwood-fed bison from the Purdy Farm in Chandler. We cannot recommend cooking this meat over medium rare to medium.

GARDEN
A delicious mixture made from fresh vegetables, onions, Montella, Cheddar and cream cheese, brown rice and organic seaweed salad.

CHICKEN

BEEF BISON GARDEN

Burger $4.95 $5.95 $5.95

Cheesburger
Your choice of Vermont Cheddar, Swiss, or Monterey Jack cheese.

Sweetwater Burger
Topped with sliced onions, mushrooms, bacon, and melted Swiss cheese.

Mexican Burger
With fresh jalapenos, Jack cheese, and spicy salsa.

We suggest “Grandma Oliver’s” pepper, onion and tomato new to go with your burger.

$4.50

$4.50

$4.50

SALADS

There’s nothing quite like fresh vegetables, straight from the garden. Whenever they are available, we will purchase organically grown vegetables from Vermont growers.

Norwegian Salad $6.95

Anchovies, tomatoes, and fresh goat Parma ham, tossed with our own dressing

Cafe Salad $2.50-

Simple greens, topped with sunflower seeds, toasted almonds, and mandarin orange, tossed in a Yummy Balsamic dressing.

Hail Caesar $7.50

Romaine, croutons, and freshly grated Parmigiano-Reggiano tossed with our own dressing

Cafe Salad $2.50-

Crisp greens, topped with sunflower seeds, toasted almonds, and mandarin orange, tossed in a Yummy Balsamic dressing.

Greek Salad $3.50

Seasoned greens with a medley of vegetables

Café Bistro $3.50

Crisp greens tossed with crumbled blue cheese, sunflower seeds, and a light vinaigrette.

Bibb & Bleu $3.50

Crispy blue greens with crumbled bleu cheese, sunflower seeds, and a light vinaigrette.

Chicken Salad $5.95

Sun-dried tomatoes, basil, capers, and an Italian dressing

Greek Salad $3.50

Seasoned greens with a medley of vegetables, feta cheese, and a light vinaigrette.

Spanish Salad $5.95

Mixed greens, basil, feta cheese, and a light vinaigrette.

Sweetwater Salad $5.95

Mixed greens, capers, sun-dried tomatoes, pine nuts, and a light vinaigrette

Radiatore Pasta Salad $5.95

Radiatore pasta blended with a variety of fresh marinated vegetables and a pesto dressing.

White Cheese, Cracked Pepper Feta, Basil Vinaigrette

French Vinaigrette, Lemon, Herb, and Hot Dressing

Café Vinaigrette Olive Oil and Basil Vinaigrette available upon request.

SIDES

Coleslaw $3.50

French Fries $3.65

Baked Potato (after 5 pm) $4.15

French Baguette $3.70

WOOD-GRILLED FLATBREAD PIZZA

What’s flatbread? Homemadedough, rolled thin and grilled over wood, then topped with a variety of fresh ingredients. Ask us a piece, you will be impressed, more even astonishing.

Mediterranean $7.95

Crispy red pepper, black olives, whole meal tomatoes and Montella cheese with a light tomato sauce.

Garden $6.25

Seasoned vegetables, mozzarella cheese and pesto.

All American $6.50

Italian sausage, mozzarella cheese, and marinated tomatoes.

Southwestern $6.50

Spicy chicken, roasted red pepper, jalapeños, Jack cheese with a barbecue sauce.

YLONTO LEAFY LEAVES

Field greens, topped with a creamy dressing served on your choice of grain.

Lettuce: BEEF BISON GARDEN

Burdg $4.95 $5.95 $5.95

Cheesburger

Your choice of Vermont Cheddar, Swiss, or Monterey Jack cheese.

Sweetwater Burger
Topped with sliced onions, mushrooms, bacon, and melted Swiss cheese.

Mexican Burger
With fresh jalapenos, Jack cheese, and spicy salsa.

We suggest “Grandma Oliver’s” pepper, onion and tomato new to go with your burger.

$4.50

$4.50

$4.50

SANDWICHES

All our sandwiches served with your choice of potato chips, chili, or French fries.
All our sandwiches served with potato chips.

B.L.T. $6.50

Kaiser roll with lettuce, tomato, and mayonnaise.

The Deep $5.50

Wood-grilled beef, topped with tomato, mayonnaise, and fresh beef cheese, served on a Kaiser roll.

The Classic Club $6.50

Five-sliced turkey, served topped with a thick slice of bacon, lettuce, tomato, and turkey, on a Kaiser roll.

Milkshake Tomato & Mozzarella Sandwich $5.50

Milkshake tomato, onion, and Mozzarella on a baguette.

Steak Sandwich

Sliced steak topped with a creamed onion and a balsamic reduction.

* Join us on your birthday and we’ll give you a gift—your age as a percentage of our age (excluding leapyear). Ask your server for details!

French Baguette available on special.

CAFÉ MENU

Available 11:30 am to 10 pm daily, Friday and Saturday to 11 pm.

Empanadas $3.95

Hand made Mexican empanadas filled with fresh vegetables and refined beans. Served with fresh tomato salsa.

Tasty Tidbits $3.95

Baked empanadas in a slender, straight in a honey and soy sauce. Served with a mild homemade-sauce and French fries.

Mezcalera Sticks $5.95

Fried breadsticks served with fresh Montella mozzarella, and a side of marinara sauce.

The Skins $4.95

Puffed and filled with cheddar and Vermont Cheddar, and Jalapeno, served with sour cream.

Vegetable Skins—topped with sun-dried tomatoes, scallions and black olives

Jambalaya Skin—topped with sauteed brown rice.

Nachos Grande $6.50

Topped with guacamole, sour cream, cheddar, and salsa, served with sour cream and guacamole.

Cheese Nachos $3.50

LIGHT ENTREES

Our Own Summer Chicken $7.95

Chilled breast meat, served in a cold bath with a white wine sauce. Served with rice pilaf.

Teriyaki Steak $9.95

Just the right size for two! Top rump marinated in our teriyaki sauce. Served with your choice of French fries, coleslaw, or potato chips.

Smoked Chicken $8.95

Smoked chicken breast, served with a side of coleslaw.

Dinner Tuxedo $7.95

Baked chicken breast, served with a light soy sauce, and blended with herbs and vegetables.

Olive Garden Salad $8.95

Our own salad served with a light dressing.

BOWTIES WITH A VEGTABLE MEDLEY $7.95

Bowtie pasta with mixed grilled vegetables tossed with olive oil and marinated garlic.

SALADS

SWEET POTATOES $6.95

Roasted sweet potato, dressed with olive oil and marinated garlic.

Quinoa Salad $8.50

Quinoa salad with mixed grilled vegetables, avocado, sunflower seeds, and a light vinaigrette.

Lettuce: BEEF BISON GARDEN

Sandwiches is placed to participate in the Center City Program of the Vermont Department of Health and the Vermont Affiliate of the American Heart Association. Menus are reimbursed with the $3.95 tax that has been reviewed for a registered dietitian and have been reviewed for nutrition.
**HOUSE DRINKS**

Join us Monday through Friday for Hungry Hour 5:00-7:00 pm. Ask your server for daily cocktail specials.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Burlington Sunset</td>
<td>$4.00</td>
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<tr>
<td>Vodka, Champagne, and orange juice with a float of grenadine.</td>
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<tr>
<td>Banana Shake</td>
<td>$4.25</td>
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<tr>
<td>Light Rum, Banana Liqueur, teamed with a fresh banana, cream, and crushed ice.</td>
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<tr>
<td>Strawberry Scream</td>
<td>$4.00</td>
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<tr>
<td>Amaretto, Light Rum, and strawberries blended with crushed ice.</td>
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<tr>
<td>Orange Dreamsicle</td>
<td>$4.25</td>
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<tr>
<td>Amaretto, Triple Sec, orange juice, half &amp; half, and grenadine, blended until frothy.</td>
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<tr>
<td>Piña Colada</td>
<td>$4.00</td>
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<tr>
<td>Person Overboard</td>
<td>$4.00</td>
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<tr>
<td>A potent blend of Southern Comfort, Bacardi Dark Rum, 151 proof Rum, and pineapple juice. Stirred, not shaken, so it doesn't explode.</td>
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<tr>
<td>Jamaican Dream</td>
<td>$4.00</td>
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<tr>
<td>Tia Maria, White Rum, pineapple juice, orange juice, and coconut cream, blended with crushed ice.</td>
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<tr>
<td>Raspberry or StrawBerry Daiquiri</td>
<td>$4.00</td>
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**BEER**

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<thead>
<tr>
<th>Draft</th>
<th>Bottle</th>
<th>Price</th>
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<tbody>
<tr>
<td>Budweiser</td>
<td>Budweiser Light</td>
<td>$2.25</td>
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<tr>
<td>$1.75/$2.50</td>
<td>Rolling Rock</td>
<td>$2.25</td>
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<tr>
<td>Miller Lite</td>
<td>Labatt's Blue</td>
<td>$2.50</td>
</tr>
<tr>
<td>$1.75/$2.50</td>
<td>Coors Light</td>
<td>$2.50</td>
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<tr>
<td>Labatt Light</td>
<td>Michelob Light</td>
<td>$2.50</td>
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<tr>
<td>$2.00/$3.00</td>
<td>Molson Golden</td>
<td>$2.75</td>
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<tr>
<td>Foster's Lager</td>
<td>Dos Equis</td>
<td>$3.00</td>
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<tr>
<td>$2.25/$3.00</td>
<td>Amstel Light</td>
<td>$3.25</td>
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<tr>
<td>Molson Red</td>
<td>Heineken</td>
<td>$3.25</td>
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<tr>
<td>$2.50/$3.25</td>
<td>Beck's</td>
<td>$3.25</td>
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<tr>
<td>Long Trail Ale</td>
<td>Sierra Nevada</td>
<td>$3.50</td>
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<tr>
<td>$2.50/$3.75</td>
<td>ALCOHOL FREE</td>
<td>$2.25</td>
</tr>
<tr>
<td>Otter Creek Bock</td>
<td>Sharps</td>
<td>$2.25</td>
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<tr>
<td>$2.75/$3.75</td>
<td>Kalibur</td>
<td>$2.50</td>
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<tr>
<td>New Amsterdam</td>
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<tr>
<td>$2.75/$3.75</td>
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<tr>
<td>Catamount Porter</td>
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<td>$2.75/$3.75</td>
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<tr>
<td>Bass Ale</td>
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<tr>
<td>$3.00/$4.00</td>
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**HOUSE UNDRINKS**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mango Tango</td>
<td>$3.00</td>
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<tr>
<td>Orange mango, pineapple, lime, and coconut, blended with crushed ice.</td>
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<tr>
<td>Fruit Freeze</td>
<td>$2.75</td>
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<tr>
<td>A non-alcoholic version of our frozen daiquiris! Your choice of strawberry or raspberry.</td>
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<tr>
<td>Coconut Palm</td>
<td>$2.50</td>
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<tr>
<td>Cream, coconut cream, and pineapple, blended with crushed ice.</td>
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<tr>
<td>Hawaiian Orchid</td>
<td>$2.75</td>
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<tr>
<td>Pineapple juice, cranberry juice, orzata, and cream, shaken.</td>
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</tbody>
</table>

All of the drinks above are available with liquor added for an additional $1.25.

We trust you enjoyed your dining experience. Your comfort and pleasure are our concern. Please share your feelings with the Management... or fill out a comment card. We'll be listening!

Please, no cigars or pipes in the restaurant.

We do not accept personal checks. Mastercard, Visa, American Express, and Diners' Club cheerfully accepted!