

FIRE TOWER RESTAURANT & TAVERN

EAT WELL, LAUGH OFTEN, ADVENTURE MORE

CHILLED & CRUNCHY

TORTILLA GAZPACHO GF VG

Chilled Vermont Tomato & Cucumber Soup,
Roasted Corn, Warm Tortilla, Crema **8.5**

GYRO SALAD GF

Seasoned Ground Lamb, VT Feta, Chopped Lettuce,
Kalamata, Red Onion, Cherry Tomato
Pepperoncini, Creamy Tzatziki Drizzle **10.5**

BLT WEDGE GF

Baby Iceberg, Bibb Lettuce, Applewood Bacon,
Heirloom Tomato, Moody Blue Cheese, Avocado
Goddess **12**

OUR CAESAR

Chopped Romaine, Shaved Parmesan, Garlic
Crumbled Crouton, Crispy Prosciutto, Grilled
Lemon **12**

SUMMER CHEVRE SALAD GF VG

Mixed Greens, Goat Cheese, Sliced Strawberries,
Toasted Sunflower Seeds, Rhubarb Vinaigrette **13**

LOBSTER LOUIE GF

Chunked Maine Claws, Chopped Lettuce, Carrot,
Edamame, Grilled Asparagus, Cold Poached Egg **15**

SMALL PLATES

MAPLE CITRUS SCALLOPS GF

Pan Browned, Pomelo-Lime Reduction,
Candied Hibiscus, Peppery Microgreens **16**

AHI NACHOS

Tuna Tartare, Crispy Wonton, Pickled Onion
Wasabi Aioli, Hoisin Lime, Daikon Radish **15**

FIRE TOWER SHRIMP GF

Tempura Style, Sri Racha Aioli
Ho Fun Noodle **13.5**

JERK WINGS GF

Jamaican Spice Rubbed
Tamarind Molasses Aioli **12.5**

VIETNAMESE POTSTICKERS VG

Roasted Pork -or- Mixed Vegetable
Hoisin Lime Glaze **10**

BULGOGI TACOS

Korean BBQ Pork, Vermont Kim Chi, Spicy
Ssamjang, Radish Greens **13**

ANDALUSIAN VENISON CHOP & TRUFFLED MUSHROOM MADEIRA GF

Spanish Style Grilled Vermont Lamb, Sautéed
Crimini, Shiitake, Shallots, Leeks, Parsley, Marsala
Truffle Pan Gravy **14**

RED CURRY MUSSELS GF

PEI Rope Cultured Blues, Coconut Milk, Thai Paste,
Fresh Lime, Lemongrass, Basil Chiffonade **14**

CRAB CAKES

Maine Crab, Cracker Crumbs, Maui Onion,
Spicy Pimento Aioli **16**

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BIG PLATES

VONGOLE VERDE

Cuttyhunk Littleneck Clams, Vermont Fresh Pasta, Sweet Garlic, Roasted Jersey Tomato, Opal Basil, Pinot Grigio, Lemon, Scallion
30

WEINERSCHNITZEL GF

Chickering Farm Veal, Potato-Parmesan Crust, Lemon Parsley Butter, Heirloom Potato Summer Succotash 28

FARMCOAST BOIL GF

Shrimp, Lobster, Mussels, Linguica, Corn, Cannelini, Fingerling Potato, Stewed Tomato and Baby Kale 32

GRILLED NY STRIP STEAK GF

Hand Cut 12 oz, Peppercorn & Maple Sugar Dusted, Fig - Pancetta Butter, Fried Leeks 31

BAJA SALMON GF

Seasoned EcoCertified Scottish Farmed, Jicama Salsa, Black Bean-Yam Cake, Avocado Crema 26

CHICKEN CAPRESE ROMANO

Prosciutto, Basil and Buffalo Mozzarella Stuffed Misty Knoll Breast, Tomato Concasse, Balsamic Dijonnaise 26

KUNG PAO TOFU VG GF

Chili-Garlic Glazed Free Range Tofu, Garden Vegetables, Toasted Cashew, Volcano Rice, Fresh Lime 23

WHISTLEPIG RIBS GF

Berkshire Pork, Vermont Rye Whiskey, Muscovado Sugar, Espresso Grounds, Granny Smith Chutney, Pomme Frites 26

DUCK RISOTTO GF

Roasted Half Duckling, Gran Marnier, Arborio, Diced Apple, Minced Yam, Brussel Sprout, Cranberry 24

SLOW COOK PESTO RATATOUILLE VG GF

Roasted Eggplant, Grilled Squash, Tomato, Suntan Peppers, Garlic, Sea Salt, Shaved Parmesan, Hempseed Pesto, Side of Rice 22

SIRLOIN CHEDDAR BURGER

8 oz. Rib Cut High Choice Grade, Cabot Sharp Brioche Bun, Lettuce, Tomato, Onion, Pickle Applewood Smoked Bacon +1 15

MISO AHI

Fresh RARE Yellowfin, Soba Noodles, Wasabi Microgreens, Mung Bean, Suntan Peppers, Citrus Miso Broth 36

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HAND CRAFTED FLATBREADS

SHRIMP SCAMPI

Laughing Bird Shrimp, Extra Virgin Olive Oil, Fresh
Garlic, Parmesan & Romano, Lemon 15

MARGHERITA ALA PROSCIUTTO

Fresh Mozzarella, Diced Tomato, Fresh Basil, Shaved
Prosciutto & Balsamic Drizzle 15

GREEN MOUNTAIN HIPSTER VG

Hempseed Pesto, Gruyere, Broccoli,
Cauliflower, Spinach, Kale, Peppadew 15

BACKYARD BBQ

Bull's-Eye Sauce, Cheddar Jack, Chicken
Pepperoni, Pulled Pork, Fresh Scallion 14

STATE FAIR VG

Grilled Italian Sausage, Roasted Peppers & Onions,
Marinara, Fresh Herbs, Garlic 14

BLUE BUFFALO

Crispy Chicken, Frank's Hot Sauce, Crumbled Bleu
Cheese, Diced Carrot & Celery 13

AMERICAN PIE

Tomato-Basil Pizza Sauce, Shredded Mozzarella 12
add pepperoni 13

GLUTEN FREE CRUST AVAILABLE 2

CHILDREN'S SELECTION

11

FISH -N- CHIPS

Crispy Cod, Lemon Tartar Sauce, French Fries

HALF -A- BURGER

Melted Cabot Cheddar, Fries

CHICKEN TENDERS

Buttermilk Battered White Meat, Fries

BOSTON DOG

Kinnealy Natural Beef, Fries

MAX'S MAC -N- CHEESE

Goey Goodness

NOODLES -N- BUTTER

Shaker Cheese

ALL NATURAL DRINKS

VERMONT SWEETWATER BOTTLING CO.
POULTNEY, VERMONT

\$4.75

RUGGED MOUNTAIN ROOT BEER

MANGO MOONSHINE

MAPLE SELTZER

KICK'N COW COLA

FIRE TOWER RESTAURANT & TAVERN

THURSDAY & SUNDAY

NEW ENGLAND SUMMER DINNER & LOCAL DESSERT

\$25

JUNE THROUGH SEPTEMBER NON-HOLIDAY

NEW ENGLAND CLAMBAKE

SHRIMP, LOBSTER, CLAMS, SAUSAGE, & CORN

LOCALLY MADE DESSERT

CHOICE OF ONE BASED ON AVAILABILITY

HOUSE MADE DESSERT BY CHEF SUZANNE OR VERMONT MADE ICE CREAM
WILCOX DAIRY - MANCHESTER, VERMONT

