

FIRE TOWER RESTAURANT & TAVERN

EAT WELL, LAUGH OFTEN, ADVENTURE MORE

GARDEN & SOUP

THE SOUP, CURRENTLY

Fresh, Creative, Unique 8.5

CAJUN CAESAR

Romaine Heart, Shaved Parmesan, Cayenne
Cornbread Crumble, Tasso Ham 12

STEAK CHILI

Grilled Sirloin, Black Bean, Cheddar-Jack,
Cornbread Crumble 9

TUSCAN WINTER SALAD GF VG

Baby Kale, Mesclun, Poached Beet, Fresh
Mozzarella, Yellow Pimiento, Toasted Pecan, Maple
Balsamic Vinaigrette 13

STELLA BLUE BLT GF

Butter Lettuce, Chopped Greens, Applewood
Smoked Bacon, Cluster Tomato, American Blue
Cheese, Avocado Goddess 12

SMALL PLATES

CRAB & LOBSTER CAKES

Maine Crab & Lobster, Cracker Crumb, Maui
Onion, Spicy Pimento Aioli, Grilled Romaine 15

VENISON CHOP

Pan Seared MEDIUM RARE, Israeli Cous-Cous,
Citrus Herb Demi Glace 16

AHI NACHOS

Tuna Tartare, Crispy Wonton, Pickled Onion
Wasabi Aioli, Hoisin Lime, Daikon Radish 16

VIETNAMESE POTSTICKERS

Roasted Pork -or- Mixed Vegetable
Hoisin Lime Glaze 10.5

SEARED AHI TUNA SASHIMI

Peppercorn Seared RARE Yellowfin, Baby Arugula,
Pickled Onion, Macadamia Nut, Tahini-Lime
Vinaigrette, Daikon, Wasabi Microgreen, Panko
Crispies 18

FIRE TOWER SHRIMP GF

Tempura Style, Sri Racha Aioli
Ho Fun Noodle 14

JERK WINGS GF

Jamaican Spice Rubbed
Tamarind Molasses Dipping Sauce 13

NEW AMERICAN MUSSELS GF

Steamed Maine Mussels, Pinot Blanc, Cabot Butter,
Caramelized Shallot. Fresh Herb, Meyer Lemon,
Vermont Grana Parmesan, Tomato Concasse 14

TRUFFLED MUSHROOM MADEIRA VG GF

Sauteed Portabella, Crimini, Shiitake, Shallot, Leek,
Parsley, Marsala-Truffle Pan Gravy 12.5

CITRUS CIDER SCALLOPS GF

Pan Browned, Cold Hollow Reduction, Beefeater
Gin, Candied Hibiscus, Tear Drop Pepper 16

BIG PLATES

PORK PORTERHOUSE AU POIVRE GF	
Caramelized Onion Chutney, Roasted New Potato, Black Pepper-Cognac DemiGlace	28
CREOLE GROUPER	
EcoCertified Wild Caught, Blackened Shrimp Ettoufee Braised Greens, Fresh Lemon	30
HOT AND SOUR DUCK GF	
Crispy Half Duck, Volcano Rice, Szechuan Stirfried Vegetables, Chili-Garlic Glaze	26.5
NY STRIP STEAK GF	
Hand Cut 12 oz, Maple Sugar Dusted, Fig - Pancetta Butter Roasted New Potato, Fried Leek	32
LOBSTER CARBONARA	
Vermont Fresh Fettuccini, Maine Knuckle & Claw, Applewood Smoked Bacon, Sweet Pea, Creme Fraiche, Garlic, Grated Parmesan, Tomato Concasse	33
WEINERSCHNITZEL GF	
Potato-Parmesan "Breaded" Local Veal, Roasted New Potatoes, Krautsalat, Lemon-Mustard Bechamel	28.5
TOFU CACCIATORE VG	
Fire Roasted Marinara, Cavatappi, Vermont Bean Curd, Roasted Vegetables, Shaved Parmesan	23
BAJA SALMON GF	
Lightly Blackened EcoCertified Faroe Island Farmed, Volcano Rice Black Bean-Jicama Salsa, Avocado Crema	26.5
VEGAN SZECHAUN STIRFRY GF	
Ten Vegetable Medley, Edamame Lo Mein, Tamari, Fresh Ginger, Yuzu, Spring Onions **Add Tofu, Chicken or Shrimp**	21
THAI CHICKEN CURRY GF	
Organic Statler Breast, Coconut Milk, Red Curry Paste, Rice, Lemongrass, Steamed Vegetables, Fresh Scallion, Lime	26.5
CHEDDAR BRISKET BURGER	
8 oz. All-Natural Rib Cut, Cabot Sharp Grilled Brioche Bun, Lettuce, Tomato, Onion, Pickle	15

While we make every effort in our kitchen with sourcing, preparation, & handling procedures to avoid the introduction of allergens, please be advised that we have a small kitchen & do not have separate cooking areas or equipment. Please alert your server of any food allergies.

HAND CRAFTED FLATBREADS & CALZONE

MARGHERITA ALA PROSCIUTTO

Fresh Mozzarella, Diced Tomato, Fresh Basil, Shaved Prosciutto, Balsamic Drizzle 16

GREEN MOUNTAIN HIPSTER VG

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

BACKYARD BUFFALO

Spicy Bull's-Eye Sauce, Cheddar Jack, Chicken, Pepperoni, Pulled Pork, Fresh Scallion 15

CARNE ASADA

Sliced Sirloin, Chimichurri, Sour Cream, Roasted Mushroom, Caramelized Onion 16

CALDO VERDE

Linguica Sausage, Potato, Roasted Tomato Sauce, Kale, Mozzarella, Gruyere, Grilled Onion & Pepper 15

AMERICAN PIE

Stewed Tomato-Herb Sauce, Shredded Mozzarella - add pepperoni 1 13

GLUTEN FREE CRUST ADD \$2

CHICKEN & BRIE CALZONE

Grilled Natural Breast, French Brie, Cranberry Compote, Roasted Apple 14.5

CUBAN CALZONE

Tasso Ham, Pulled Pork, Gruyere, Chopped Pickle, Molasses Dijonnaise 14.5

VEGAN & VEGETARIAN

TUSCAN WINTER SALAD GF

Baby Kale, Mesclun, Poached Beet, Fresh Mozzarella, Yellow Pimiento, Pecan,
Maple Balsamic Vinaigrette 13

TRUFFLED MUSHROOM MADEIRA GF

Sauteed Portabella, Crimini, Shiitake, Shallots, Leeks, Parsley, Marsala-Truffle Pan Gravy 12.5

VIETNAMESE VEGETABLE POTSTICKERS

Cabbage-Ginger with a Hoisin Lime Glaze 10.5

VEGAN SZECHAUN STIRFRY GF

Ten Vegetable Medley, Edamame Lo Mein, Tamari, Fresh Ginger, Yuzu, Spring Onions
Add Tofu 21

TOFU CACCIATORE

Fire Roasted Marinara, Cavatappi, Vermont Bean Curd, Roasted Vegetables, Shaved Parmesan 23

GREEN MOUNTAIN HIPSTER FLATBREAD

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

ANY VEGETARIAN DISHES CAN BE MADE VEGAN. PLEASE TELL YOUR SERVER AND OUR CHEFS WILL OMIT DAIRY PRODUCTS. ALL GRAINS AND STARCHES COOKED WITH VEGETABLE STOCK.

CHILDREN'S SELECTION

11

FISH -N- CHIPS

Crispy Cod, Lemon Tartar Sauce, Fries

CHICKEN TENDERS

Buttermilk Battered White Meat, Fries

BOSTON DOG

Kinnealy Natural Beef, Fries

MAX'S MAC -N- CHEESE

Gooey 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

LET US HOST YOUR PRIVATE EVENT

WEDDING REHEARSAL DINNERS

WELCOME COCKTAIL PARTIES

GROUP WINTER SKI LUNCHES

ANNIVERSARIES & CORPORATE EVENTS

VENUES

PORCUPINE LOUNGE

NAMED AFTER THE ORIGINAL FIRE SPOTTER CABIN THAT SITS ATOP STRATTON MOUNTAIN
SEATING 28 - 32 AND IS A PRIVATE DINING AREA IN THE TAVERN

DINING ROOM

HALF DINING ROOM SEATS 40 - 42 OR FULL DINING ROOM 68 - 72

TAVERN & PATIO

PERFECT FOR WELCOME PARTIES FOR YOUR ADDITIONAL GUESTS TO MEET YOUR PARTY FOR
COCKTAILS AFTER DINNER

RESTAURANT & TAVERN

STRATTON
