



BENEDICTS

BAR & EATERY

Breakfast Classics

Gluten Free Available!

FIRST BUN \$15

Two fried eggs, Vermont Cabot cheddar, grilled Portuguese muffin, crispy house fried potatoes
Choice of nitrate-free smoked ham, applewood smoked bacon, VT sausage patty, or spinach

BASIC BREAKFAST \$17

Two eggs any style, crispy house fried potatoes, toast, two slices applewood smoked bacon, nitrate-free smoked ham, or VT sausage patty

BRAVO TOAST \$14

Chopped applewood smoked bacon, grated hard-boiled egg, marinated beefsteak tomato, avocado smash, toasted sourdough

MOUNTAIN CRISTO \$18

Brioche French toast, nitrate-free smoked ham, Vermont Cabot cheddar, fried egg, Vermont maple syrup, crispy house fried potatoes

THE TRIFECTA \$19

Crispy house fried potatoes, diced nitrate-free smoked ham, two over-easy eggs, smothered in hollandaise sauce

TURKISH EGGS \$19

Two poached eggs served over plain Cabot Greek yogurt with fresh garlic, lemon, smoky red sauce, toasted sourdough

Griddle

Gluten Free Available!

CLASSIC BUTTERMILK PANCAKE \$14

One massive pancake!
Add blueberries \$2 | Add chocolate chips \$2

BRIOCHE FRENCH TOAST \$18

Classic thick brioche double stack with cinnamon sugar

FRUITY PEBBLE FRENCH TOAST \$21

Thick brioche double stack coated in Fruity Pebbles cereal and strudel icing

BANANAS FOSTER FRENCH TOAST \$21

Thick brioche double stack topped with house-made banana rum sauce and Chantilly cream

BEARY BERRY FRENCH TOAST \$21

Classic thick brioche double stack topped with blueberry, strawberry, raspberry compote, Chantilly cream

Skillets

All skillets come with a three-egg scramble, crispy house fried potatoes, and a side of toast

THREE PIGGIES \$16

Applewood smoked bacon, nitrate-free smoked ham, VT sausage, Vermont Cabot cheddar

POWER PESTO \$15

Egg white, baby spinach, cherry tomatoes, Vermont Cabot cheddar, pesto, smashed avocado

SAVORY VEGAN SCRAMBLE \$14

Black bean hash, cherry tomatoes, arugula, baby spinach, smashed avocado

Benedicts

Served as two poached eggs on a Portuguese muffin with crispy house fried potatoes

CLASSIC \$16

Nitrate-free smoked ham, hollandaise sauce

STRATTON BENNY \$17

Nitrate-free smoked ham, Vermont Cabot cheddar, Vermont maple syrup

CALI BENNY \$17

Sautéed spinach, tomato, avocado, hollandaise sauce, microgreens

Sides

HOUSE FRIED POTATOES \$7

DOUBLE TOAST \$6

Two slices of toast with butter and jam
Choice of sourdough, rye, brioche, Portuguese muffin, or gluten-free

SIDE MEAT \$6

Applewood smoked bacon, nitrate-free smoked ham, VT sausage patty

HONEY MINT FRUIT BOWL \$9

Assorted seasonal fruit, local VT honey, fresh mint

PREPPY PARFAIT \$11

Plain Cabot Greek yogurt, granola, seasonal fruit, VT maple syrup

Soup

ROASTED CORN CHOWDAH \$14

Warm up! Sage, rosemary, bacon

TOMATO BISQUE \$9

Creamy with a kick

Salad

CLASSIC CAESAR \$15

Crisp romaine, house-made Caesar, croutons, grated parm
Add grilled chicken \$8 | Add pulled pork \$6

CHOPPED ITALIAN \$18

Crisp romaine, arugula, cucumber, chickpeas, sopressata,
prosciutto, house vinaigrette, grated parm
Add grilled chicken \$8 | Add pulled pork \$6

BRING THE HOUSE DOWN \$15

Baby spinach, arugula, cucumber, cherry tomatoes, red onion,
dried cranberries & blueberries, Vermont Cabot cheddar
cubes, house vinaigrette
Add grilled chicken \$8 | Add pulled pork \$6

Specials

HALFSIES \$12

½ grilled cheese and cup of tomato bisque
Available Tuesday & Wednesday only

Sandwiches

Gluten Free Available!

Served with potato chips &
a Grillo's dill pickle spear.
Substitute side Caesar \$6

**GRILLO'S
PICKLES**

CHICKEN CAESAR WRAP \$18

Crisp romaine, grilled chicken, house-made Caesar dressing,
croutons, grated parm in tortilla

PULLED PORK SANDWICH \$19

Carolina BBQ sauce, house slaw, served on a Portuguese muffin

COWBOY CHICKEN MELT \$19

Grilled chicken, avocado smash, pesto, Vermont Cabot
cheddar, toasted sourdough

CHOPPED ITALIAN WRAP \$19

Sopressata, shredded parmesan, lettuce, tomato, red onion,
EVOO & Italian dressing

VILLAGE BURGER \$19

Double 4 oz. patty with Vermont Cabot cheddar, lettuce,
tomato, onion

BRING THE HEAT BURGER \$20

Double 4 oz. patty with Vermont Cabot cheddar, fried egg, fresh
jalapeno, avocado smash, crispy applewood smoked bacon,
lettuce, tomato, onion

PASTRAMI REUBEN-ISH \$20

Pastrami, kraut, gruyere, house-made Thousand Island
on grilled sourdough

Entrées

PAPA'S POT ROAST \$18.95

Slow-cooked beef, Yukon Gold potatoes, maple
bourbon carrots, au jus, horseradish cream, parsley

STRIP AU POIVRE \$25.95

10 oz. New York strip au poivre, Yukon Gold mashed,
Caesar salad

MAC N' CHEESE \$15.95

Cavatappi, gouda & VT cheddar Fiddlehead ale sauce
Add pulled pork \$6

Snacks

HOT POTATO \$12.95

Two crispy fried hash browns topped with scallions,
Vermont Cabot cheddar, horseradish sour cream,
applewood smoked bacon

JERSEY CAKES \$12.95

Two crispy fried hash browns topped with nitrate-free
smoked ham, American cheese, SPK
Add fried egg \$4

Kid's Menu

All children's menu items include juice, milk, or soda.

CUB CAKE \$15

Single buttermilk pancake, plain, chocolate chip, or
blueberry, choice of meat or fruit

FRENCH TOAST \$15

Classic brioche, choice of meat or fruit

MINI BASIC \$15

Two eggs any style, toast, choice of meat or fruit

JR CHEESEBURGER \$15

4 oz. burger with Vermont Cabot cheddar on
Portuguese muffin, served with chips & Grillo's Pickle

JR GRILLED CHEESY \$15

Vermont Cabot cheddar cheese on brioche, served
with chips & Grillo's Pickle

Dessert

WHOOPIE PIE \$7

GIANT M&M COOKIE \$7

ASSORTED CUPCAKE \$6

GLUTEN-FREE FUDGE BROWNIE \$7

Canned Beers

VON TRAPP HELLES 16 OZ \$10

CITIZENS CIDER MIMOSA CRUSH 16 OZ \$12

GUINNESS 16OZ \$10

FIDDLEHEAD IPA 16 OZ \$12

UFO WHITE 16 OZ \$10

COORS LIGHT 16 OZ \$9

ZERO GRAVITY - ROTATING 16 OZ \$12

FOAM - ROTATING 16 OZ \$12

HIGH NOON - ROTATING 12 OZ \$10

ATHLETIC BREWING RUN WILD IPA N/A 12 OZ \$8

ATHLETIC BREWING ATHLETIC LITE N/A 12 OZ \$8

Wine & Bubbles

NON-ALCOHOLIC

- FRE N/A PROSECCO \$12

SPARKLING

- LUNETTA PROSECCO \$12

WHITE

- INNOCENT BYSTANDER SAUVIGNON BLANC \$12
- MCMANIS FAMILY VINEYARDS CHARDONNAY \$12

RED

- MCMANIS FAMILY VINEYARDS
CABERNET SAUVIGNON \$12
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Mocktails

TAMED MULE \$14

Non-alcoholic Prosecco, lime juice, simple syrup, and ginger beer. Served over ice in a mule mug. Garnished with lime and lemon.

APPLE BLOSSOM \$14

Apple juice, ginger beer, and cranberry juice. Served over ice in a wine glass. Garnished with lime and lemon.

Cocktails

All Mimosas & Bellinis can be
made with N/A Prosecco

FRIENDS WITH BENNY'S \$16

Smirnoff Vodka or Jim Beam, ginger beer, cranberry, simple syrup, lime, and bitters. Served over ice in a rocks glass. Garnished with lime.

GIN IT TO WIN IT \$16

Beefeater Gin, club soda, lime juice, simple syrup, and fresh mint. Served over ice in a rocks glass. Garnished with lime

FRINGE BENEDICTS \$16

Captain Morgan Spiced Rum with sparkling apple cider. Served over ice in a rocks glass. Garnished with a lemon and cherry skewer.

BIG BENEDICT ENERGY \$16

Milagro Tequila, rotating puree, lime juice, and Red Bull. Served over ice in a rocks glass. Garnished with lime.

APRES ALL DAY \$15

Prosecco and rotating puree, served in a champagne flute. Garnished with a cherry.

FIGHT OR FLIGHT \$22

Four small beer glasses featuring Prosecco and bartender's choice of mixers like pineapple, cranberry, or sparkling cider. Garnished individually.

MORE MOSA \$17

Prosecco, Stoli Citrus, and orange juice. Served over ice in a tall glass. Garnished with an orange and cherry skewer.

MORE ROSA \$17

Prosecco, 21 Seeds Jalapeño, and grapefruit juice. Served over ice in a tall glass. Garnished with a lime and cherry skewer.

TRADITIONAL BLOODY \$16

Smirnoff Vodka or Margaritaville Tequila, house Bloody Mix, with optional hot sauce. Served over ice in a tall glass. Garnished with olives, celery, lime, and lemon. Add bacon for \$2

BENNY BLOODY \$24

Smirnoff Vodka or Margaritaville Tequila, house Bloody Mix, topped with a BEC sandwich. Served over ice in a tall glass. Garnished with olives, celery, lime, and lemon.

BREWED AWAKENING \$16

Coffee with Stoli Vanilla and Kahlua. Served hot or cold in a mug or rocks glass. Topped with whipped cream.

SUGAR SHOCK \$16

Hot chocolate or chocolate milk with Stoli Orange and Baileys. Served hot or cold in a mug or rocks glass. Garnished with whipped cream, chocolate drizzle, and a cherry.