



BENEDICTS

BAR & EATERY

---

## Breakfast Classics

---

### 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, Vermont sausage patty, or spinach (GF available)

### JERSEY CAKES WRAP \$16

Two crispy fried hash browns, Taylor ham, American cheese and two scrambled eggs in a wrap

### MOUNTAIN CRISTO\* \$18

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

### BISCUITS AND GRAVY\* \$17

Two fluffy warm biscuits smothered in a heaping portion of white and creamy sausage gravy and topped with two fried eggs

### BASIC BREAKFAST\* \$17

Two eggs any style, crispy house fried potatoes, sourdough toast  
Choice of nitrate-free smoked ham, applewood smoked bacon, Vermont sausage patty (GF available)

### BRAVO TOAST \$14

Avocado smash, chopped applewood smoked bacon, grated hard-boiled egg, marinated beefsteak tomato, and arugula on toasted sourdough (GF available)

### THE TRIFECTA\* \$19

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

### TURKISH EGGS\* \$19

Two poached eggs served over plain Cabot Greek yogurt with fresh garlic, smoky red sauce, toasted sourdough (GF available)

---

## Skillets

---

All skillets come with crispy house fried potatoes and a side of sourdough toast (GF available)

### THREE PIGGIES \$16

Three eggs, applewood smoked bacon, nitrate-free smoked ham, Vermont sausage, Vermont Cabot cheddar and scallions

### POWER PESTO \$15

Three egg whites, baby spinach, cherry tomatoes, Vermont Cabot cheddar, pesto, smashed avocado and scallions

### SAVORY VEGAN SCRAMBLE \$14

Black bean hash, cherry tomatoes, arugula, smashed avocado and scallions  
Add eggs +4

---

## Griddle

---

### CLASSIC BUTTERMILK PANCAKE \$14

One massive pancake topped with powdered sugar, butter and whipped cream  
Add blueberries +2 | chocolate chips +2 (GF available)

### BRIOCHE FRENCH TOAST \$18

Classic thick brioche double stack with cinnamon sugar

### BEARY BERRY FRENCH TOAST \$21

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

---

## Benedicts

---

Served as two poached eggs on a Portuguese muffin with crispy house fried potatoes (GF available)

### 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 (GF)

### WAFFLE FRIES \$6

### HASHBROWNS \$6

### DOUBLE TOAST \$6

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

### SIDE MEAT \$6 (GF)

Applewood smoked bacon, nitrate-free smoked ham, Taylor ham, Vermont sausage patty

### HONEY MINT FRUIT BOWL \$9 (GF)

Assorted seasonal fruit, local Vermont honey, fresh mint

### PREPPY PARFAIT \$11

Vanilla yogurt, granola, seasonal fruit, Vermont maple syrup

---

## Soup/Chili

---

### BEEF CHILI \$14

Stratton beef chili loaded with beans and goodness!

### TOMATO BASIL SOUP \$9

Rich and thick with a little kick (GF)

GF = Gluten Free

\*These items are served raw or undercooked. Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness.

Major food allergens are used as ingredients. Please notify staff if you have food allergies or dietary restrictions.

---

## Salads

---

Add grilled chicken +8 | crispy chicken +8 | pulled pork +6 (GF available)

### CLASSIC CAESAR \$15

Crisp romaine, house-made Caesar, croutons, grated parmesan

### CHOPPED ITALIAN \$18

Crisp romaine, arugula, cucumber, chickpeas, soppressata, capocollo, house vinaigrette, grated parmesan

### BRING THE HOUSE DOWN \$15

Spinach, arugula, cucumber, cherry tomatoes, red onion, dried cranberries, blueberries, Vermont Cabot cheddar cubes, and house vinaigrette.

## Specials - Halfsies \$12

½ grilled cheese and cup of tomato basil soup  
Available Monday - Thursday (non-holiday)

---

## Sandwiches

**GRILLO'S  
PICKLES**

Served with potato chips and a Grillo's dill pickle spear.  
Sub waffle fries, side Caesar, house potatoes or fruit +6

### CHICKEN CAESAR WRAP \$18

Crisp romaine, grilled chicken, Caesar dressing, croutons, and grated parmesan in a wrap (GF available)

### CHOPPED ITALIAN WRAP \$19

Soppressata, capocollo, parmesan, lettuce, tomato, onion, EVOO, and Italian dressing in a wrap. (GF available)

### GRILLED CHEESE \$16

Classic grilled cheese with Vermont Cabot cheddar on sourdough (GF available)

### PULLED PORK SANDWICH \$19

Carolina BBQ sauce, house slaw, served on a Portuguese muffin (GF available)

### COWBOY CHICKEN MELT \$19

Grilled chicken, avocado smash, pesto, Vermont Cabot cheddar, toasted sourdough (GF available)

### VILLAGE SMASH BURGER \$17

Double 4oz. patty with Vermont Cabot cheddar, lettuce, tomato, onion on Portuguese muffin (GF available)

### BRING THE HEAT SMASH BURGER \$20

Double 4oz patty with Cabot cheddar, fried egg, jalapeño, avocado smash, bacon, lettuce, tomato, and onion on a Portuguese muffin (GF available)

### PASTRAMI REUBEN-ISH \$20

Pastrami, kraut, gruyere, house-made Thousand Island dressing on grilled sourdough (GF available)

### CHICKEN & WAFFLES SANDWICH \$22

Chicken tenders and maple jalapeño slaw between sugary waffles, with Vermont maple syrup

---

## Dessert

---

### ASSORTED CUPCAKE \$6

### GLUTEN-FREE FUDGE BROWNIE \$6

---

## Entrées

---

### PAPA'S POT ROAST \$19

Slow-cooked beef, Yukon Gold potatoes, maple bourbon carrots, gravy, horseradish cream, parsley (GF available)

### BEFF STEW \$17

Slow-cooked beef, red potatoes, and maple bourbon carrots in cabernet broth. Served with toast or a biscuit.

### MAC N' CHEESE \$16

Goopy cavatappi noodles with Gouda, Vermont cheddar, and a mildly spicy Fiddlehead ale sauce  
Add grilled chicken +8 | crispy chicken +8  
pulled pork +6 | bacon +6

---

## Snacks / Sharing

---

### LOADED WAFFLE FRIES \$17

Waffle fries loaded with cheese, scallions, horseradish, sour cream  
Add grilled chicken +8 | crispy chicken +8 | pulled pork +6  
mac & cheese +6 | beef chili +6 | bacon +6 | fried egg +4  
Grillo's Pickles aioli +6 | disco gravy +4

### HOT POTATO \$13

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

### CHICKEN TENDERS \$17

Six chicken tenders with a side of honey mustard or Carolina BBQ sauce

---

## Kid's Menu

---

All children's menu items include juice, milk, or soda  
Sub waffle fries or side Caesar +6

### JR CHICKEN TENDERS \$15

Three chicken tenders with a side of potato chips

### JR PANKCAKE \$15

Single buttermilk pancake, plain, chocolate chip, or blueberry, choice of meat or fruit (GF available)

### JR FRENCH TOAST \$15

Classic brioche, choice of meat or fruit

### JR BASIC BREAKFAST \$15

Two eggs any style, toast, choice of meat or fruit (GF available)

### JR SMASH CHEESEBURGER \$15

4oz. burger with Vermont Cabot cheddar on Portuguese muffin, served with chips and Grillo's Pickle (GF available)

### JR GRILLED CHEESY \$15

Vermont Cabot cheddar cheese on brioche, served with chips and Grillo's Pickle (GF available)

### JR HOT DOGS \$15

Two hot dogs with buns  
Add mac & cheese +6 | beef chili +6 |

GF = Gluten Free

\*These items are served raw or undercooked. Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness.

Major food allergens are used as ingredients. Please notify staff if you have food allergies or dietary restrictions.

---

## Canned Beers

---

VON TRAPP HELLES 16 OZ \$10

CITIZENS CIDER MIMOSA CRUSH 16 OZ \$12

GUINNESS 16 OZ \$10

FIDDLEHEAD IPA 16 OZ \$12

UFO WHITE 16 OZ \$10

COORS LIGHT 16 OZ \$9

CORONA EXTRA 12 OZ \$8

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
- 

## 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

Martinellis' sparkling cider, ginger beer, and cranberry juice. Served over ice in a wine glass. Garnished with lime and lemon.

---

## Cocktails

---

**All Mimosas and Bellinis can be made with N/A Prosecco**

### MORE MOSA \$17

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

### SPICY ROSA \$17

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

### FIGHT OR FLIGHT \$22

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

### APRES ALL DAY \$15

Prosecco and rotating flavor selection, served in a champagne flute. Garnished with fruit.

### PINKY SPRITZ \$17

Prosecco, Aperol and seltzer. Served in a wine glass over ice. Garnished with a cherry and orange.

### 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

### BOGEGA 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.

### 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.

### GIN IT TO WIN IT \$16

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

### OLD FASHIONED \$19

Makers Mark, Luxardo cherry, orange, chocolate bitters and maple simple. Garnished with a cherry.

### MUDDY AND NUTTY \$16

Screwball peanut butter whiskey, Kahlua, baileys, shaken in a rocks glass. Garnished with chocolate and whipped cream.

### 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.