



Soups

Potato, Leek & Gorgonzola - 7

Chef's Inspiration – Priced daily

Salads

Rock Shrimp & Mango

*Tossed with scallions in a citrus vinaigrette over mixed greens
with avocado aioli - 12*

Wild Harvest

*Mixed lettuce graced with blueberry-champagne vinaigrette,
spiced pecans and shaved apple - 9*

Cottage Caesar

*Garlic crouton and Parmesan - 10
Add grilled chicken - 4
Add grilled salmon or beef tenderloin - 8*

Caprese

*Mozzarella, fresh tomato and mixed greens with a balsamic
reduction, olive oil and fresh basil - 12*

Starters

Crispy Chicken Wings

A full pound tossed in our maple-chili- bourbon glaze - 12

Cornmeal Battered Whole Belly Clams

House tartar sauce and lemon - 14

Panko Crusted Crab Cakes

Tarragon aioli and celery root remoulade - 14

Sesame Seared Tuna

Wasabi, pickled ginger, seaweed salad and yuzu marmalade - 13

Duck Liver Pate

Kalamata olives, cornichons, tomato and lavash - 14

Sautéed Calamari

*White wine, fresh tomato and pepperoncini broth garnished with
fried garlic and lemon - 12*

Consuming raw or undercooked meat, fish and eggs, which may contain harmful bacteria,
may cause serious illness or death.



Sandwiches & Summer Entrees

The Cupp Club

*Roasted turkey, sliced tomato, lettuce, cheddar, crisp bacon and basil aioli
on toasted wheat bread with kettle chips – 14*

Pastrami & Swiss

*Thinly sliced pastrami, coleslaw and Jarlsberg piled high on grilled Focaccia
with Dijon and kettle chips – 15*

The Cottage Grill

*Choose: marinated portabella, Angus beef burger or chicken breast
Served with lettuce, tomato and onion on a bakery bun with fries - 15
- with cheddar – 16
- with cheddar and crispy bacon – 17*

Steak & Cheddar

*Savory beef, caramelized Vidalia onion, mushrooms and melted cheddar
on a toasty hoagie roll with crispy fries - 18*

BBQ Pulled Pork Sandwich

*Slow cooked local pork finished with BBQ sauce on a toasted bun with
sliced pickles, coleslaw and crispy fries - 16*

Switchback Ale Fish & Chips

Crispy ale battered halibut, coleslaw, crispy fries and our house tartar sauce - 18

Lobster Roll

*East coast lobster, lettuce, seasoned mayonnaise and fresh lemon on a
lightly toasted hoagie roll with coleslaw and fries – 22*

Grilled Lamb Duo

*Two grilled lamb sliders on toasty buns with lettuce, tomato and onion paired with
two grilled lamb chorizo brochettes served with Dijon, fried leeks and crispy fries -19*

Spinach, Black Bean & Portobello Burrito Piquenos

*A pair of mini burritos over mixed greens with melted cheddar,
our house salsa and chipotle sour cream - 14*

*All food prices exclude the 9% Vermont Meals Tax and 1% Locals Tax and all alcoholic
beverages include the 10% Vermont Beverage Tax and 1% Local Tax.*