

STARTERS

Butternut squash and apple bisque topped with fried sage and maple sugar GF	15
Maple Bacon chicharrónes crispy pork belly tossed in maple dry rub w/ black garlic aioli GF	17
New England Clam chowder topped fresh scallion	16
Cliff Chips homemade thick cut potato chips served with house Aioli GF, V	10
Soup de jour rotating seasonal selection	16

MAIN DISHES (all sandwiches served with fries, potato chips, or side salad)

Cliff House Burger	26
Wagyu patty with Smoked gouda, bacon, lettuce, tomato, caramelized onions, and house aioli GF	
Beyond The Basic Burger	26
Beyond patty, American cheese, lettuce, tomato, onion, and secret sauce GF, V	
Shrimp Tacos	25
Corn tortilla with crispy Fried shrimp and citrus slaw topped with sriracha aioli GF	
Island Chicken Sandwich	24
Tender grilled chicken breast with red onion, citrus slaw and pineapple BBQ on a potato roll	

PASTA

Add Fried Shrimp GF , Chicken GF , or crispy tofu GF 7	
Mountain Top Mac n Cheese	20
Cavatappi pasta with house made smoked gouda cheese sauce, topped with bacon, scallion, and garlic breadcrumbs	
Wild Mushroom Mac	25
Cavatappi pasta with house cheese sauce, topped with roasted wild mushrooms, parmesan truffle frico, Garlic bread crumbs, and fried sage	
Cliffside Cold Noodle Bowl	19
Bean sprouts and rice noodles topped with fresh vegetables, scallion, peanut, sriracha aioli, and a Vietnamese vinaigrette GF, V	

GARDEN

Add Fried Shrimp GF , Chicken GF , or crispy tofu GF 7	
Cliff House Caesar	18
Romaine lettuce tossed with Caesar dressing, fresh parmesan, fried capers, garlic croutons, and lemon	
Lemon Zinger	19
Fresh greens, berries, cucumber, chevre, almonds, and honey lemon citronette GF	
Vermont Greek	19
Fresh greens, red onion, kalamata olives, smoked feta, and roasted red pepper vinaigrette GF, V	

DESSERT

VT Waffle Sundae	14
Belgium sugar waffle topped with vanilla ice cream, VT maple syrup, whipped cream and candied pecans	
Berry Parfait	15
Raspberry sorbet layered with fresh berries, whipped cream, and graham pieces GF	

*GF=Gluten option available. V=Vegan option available. French fries cooked in a dedicated GF Fryer
All food and non-alcoholic beverage prices exclusive of the 9% Vermont Rooms & Meals tax, and the 1% Stowe tax.
The consumption of raw or under-cooked meat, fish and eggs that may contain harmful bacteria may cause serious illness or death.*