

Shareables

Nachos

All Souls Tortilla Chips, Cabot Pepper Jack, Pico de Gallo, Black Beans, Scallions, Sour Cream 15.95 Add Misty Knoll Chicken 5.95

Pulled Pork Nachos

All Souls Tortilla Chips, Cabot Pepper Jack, Caramelized Onions, Richard's BBQ Sauce, Pulled Pork, Scallions, Sour Cream 21.95

Poutine

Maple Brook Farms Cheese Curds, Fries, Poutine Gravy, Herbs 15.95 | Add Pork Belly 4.95

Chicken Fingers

Almond & Corn Flake Crust, Honey Mustard 15.95

Bowl O' Fries

Sweet Potato Fries, Honey Mustard 9.95
French Fries, Garlic Aioli 7.95

Spinach & Artichoke Dip

All Souls Tortilla Chips 15.95

Chicken Wings

Buffalo or Dry Rub, Blue Cheese Dressing 16.95

The Bread Shed Pretzel

Handmade Spent Grain Pretzel Sticks, Seasonal Beer Cheese 15.95

P.E.I. Mussels

Hot Italian Sausage, Fire Roasted Tomatoes, Red Onion, Garlic, Basil, Fries 23.95

Soup, Salads & Bowls

New England Clam Chowder

Served With Oyster Crackers 8.95

Farmers Greens

Mesclun Greens, Shaved Radish, Fennel, Red Onion, Carrots, Cherry Tomatoes, Cucumber, Croutons, Miso Ginger Dressing | Small 12.95 | Large 15.95

Apple Cheddar Salad

Baby Kale, Hemp Hearts, Apples, Cabot Clothbound Cheddar, Candied Walnuts, Red Onion, Maple Balsamic Dressing 15.95

Napa Cabbage Caesar

Napa Cabbage, Caesar Dressing, Garlic Croutons, Shaved Parmigiano-Reggiano 15.95

Queen City Rice Bowl

Jammy Egg, Pickled Red Cabbage & Carrot, Crispy Shallots, Peanuts, Braised Greens, Cilantro 16.95

Add To Your Salad or Bowl

Chicken 7.95

Shrimp 8.95

Black Bean Burger 7.95

Salmon 9.95

Smash Burgers & Sandwiches

Served on Stewart's Sweet Potato Bun

Fries or Dressed Greens

Add Sweet Potato Fries 4.95

Cheese Smash Burger

2 Vermont Beef Patties, American Cheese, Special Sauce 18.95

All American Smash Burger

2 Vermont Beef Patties, Applewood Smoked Bacon, American Cheese, Special Sauce 20.95

Sweetwaters Smash Burger

2 Vermont Beef Patties, Sauteed Mushrooms, Caramelized Onion, Raclette 20.95
Add Applewood Smoked Bacon 2.95

Black Bean Burger

House Black Bean Burger, Sweet Chili Aioli, Kimchi, Arugula, Red Onion 17.95

The Shirt Sleeve

Almond & Corn Flake Crusted Chicken Fingers, Swiss Cheese, Mesclun Greens, Tomato, Applewood Smoked Bacon, Thousand Island Dressing, All Souls Flour Tortilla 18.95

Pork Belly BLT

Braised Pork Belly, Roasted Garlic Aioli, Tomato, Arugula, Stewart's Bakery Sourdough 17.95

The Barnyard Chicken Sandwich

Grilled Chicken Breast, Ham, Applewood Smoked Bacon, Raclette, Arugula, Dill Dijonaise 18.95

Bistro Favorites

Shrimp Pasta

Shrimp, Bucatini, Shallots, Parsley, Garlic, Lemon, Butter, White Wine 24.95

Spring Pea Bucatini

Peas, Cherry Tomatoes, Corn, Spring Pea Puree, Burrata, Toasted Panko 22.95

Braised Chicken Leg

Richard's BBQ Sauce, Creamed Corn, Braised Greens, Crispy Shallots, Chicken Jus 25.95

Pan Seared Salmon

Summer Succotash, Spring Pea Puree, Fried Sunchokes 26.95

Switchback Fish & Chips

Seasonal White Fish, Nitty Gritty Cornmeal & Switchback Beer Batter, Lemon Caper Tartar Sauce, Fries, Coleslaw 24.95

Steak Frites

Locally Raised Grilled Bistro Steak, Garlic Aioli, Chimichurri, Fries 31.95

In lieu of raising prices to more equitably compensate our kitchen staff, a 3% Kitchen Appreciation Service Charge has been added to your check. This money goes directly to our back of the house team ONLY.

Please inform your server of any food allergies. All major credit cards accepted. We do not accept personal checks. The Department of Health advises that eating raw or undercooked meats, poultry, seafood, shellfish and eggs poses a health risk. Thorough cooking will reduce the risk of foodborne illness.

Wine

White

Bacchus

Chardonnay (CA) 11 | 44

Galactic

Sauvignon Blanc (Chile) 10 | 40

Corvezzo

Delle Venezie Pinot Grigio (Italy) 11 | 44

Borell Diehl

Pfalz Muller-Thurgau Trocken (Germany)
10 | 40

Pine Ridge Vineyards

Chenin Blanc Viognier (CA) 11 | 44

N/A Misty Cliffs

Sauvignon Blanc (WA) 11 | 44

Sparkling

La Luca

Prosecco (Italy) 11 | 44

Red

Carmel Road

Pinot Noir (CA) 10 | 40

Lyeth Estate

Cabernet Sauvignon (CA) 11 | 44

Mary Taylor

Castilla Tempranillo (Spain) 10 | 40

Rook

Merlot (WA) 11 | 44

Herdade do Esporao

Red Blend (Portugal) 11 | 44

N/A Misty Cliffs

Cabernet Sauvignon (WA) 12 | 44

Rosé

Summer Water

(CA) 12 | 48

N/A Yes Way Rosé

(France) 12 | 48

Craft Cocktails

Juniper Berry

Beefeater Gin, Black Raspberry Liqueur, Lime, Simple 10

P.O.B

Rum44, Southern Comfort, Pineapple Juice,
Dark Rum Floater 12

Sweetwaters Sangria

Seasonal Flavor 11

Margarita

Tequila, Triple Sec, Lime, Simple, Citrus Salt 11
Make It Spicy +2 | Ask about our Rotating Flavor +2

Mule

Vodka, Lime, Simple, Ginger Beer 11

Old Fashioned

Bourbon or Rye, Bitters, Simple 11

Frosé

Summer Water Rosé, Strawberry, Lime 12

Gintonica

Beefeater Gin, Tonic, Aromatic Garnishes 12

Mocktails

N/A Dirty Martini

Olive Brine, Bitters, Tonic 9

N/A French 75

House Made Shrub, Lemon, Orange Bitters,
Splash Club Soda 10

Passionfruit Coconut Sour

Passionfruit, Coconut, Lime, Simple, Egg White 10

Additional Offerings

San Pellegrino Arancia 6

Saratoga Sparkling 8

Zero Gravity Hop Fizz 6

Shrubby Pomegranate 7

Rookies Root Beer 7

Italian Soda (Seasonal Flavor) 7

For the Kids

Age 10 and Under | 10.95

Choice Of One Side | Fries or Greens

Kraft Mac & Cheese

Chicken Fingers

Cheese Nachos

Grilled Cheese

Hamburger

Sweet Treats

Homemade Apple Crisp

Island Ice Cream Salted Caramel 10.00

Maple Crème Brûlée

Vermont Maple Syrup, Caramelized Sugar
10.00

Molten Lava Cake

Chocolate Sauce, Island Ice Cream Vanilla
Bean 10.00

Island Ice Cream

Seasonal Flavor 8.00

Rookies Rootbeer Float 9.00