

Shareables

Pulled Pork Nachos

All Souls Tortilla Chips, Cabot Pepper Jack, Caramelized Onions, Richard's BBQ Sauce, Pulled Pork, Scallions, Sour Cream 21.95  
Add Guacamole 3.95

Barbecue Buffalo Chicken Nachos

All Souls Tortilla Chips, Cabot Pepper Jack, Misty Knoll Chicken, Richard's BBQ Sauce, Buffalo Sauce, Pico de Gallo, Pickled Jalapeños, Sour Cream 21.95 Add Guacamole 3.95

Poutine

Maple Brook Farms Cheese Curds, Fries, Herbs, Poutine Gravy 15.95 | Add BBQ Pulled Pork 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, Honey Mustard 15.95

P.E.I. Mussels

Hot Italian Sausage, Fire Roasted Tomatoes, Red Onion, Garlic, Basil, Fries 19.95

Soup, Salads & Bowls

New England Clam Chowder

Served With Oyster Crackers 8.95

Farmers Greens Salad

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, Candied Walnuts, Cabot Clothbound Cheddar, Red Onion, Maple Balsamic Dressing 15.95

Caesar Salad

Romaine, Shaved Parmigiano-Reggiano, Caesar Dressing 15.95

Queen City Rice Bowl

Jammy Egg, Pickled Red Cabbage & Carrot, Crispy Shallots, Peanuts, Cilantro, Furikake, Kimchi, Spicy Miso Ginger Dressing 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, Baby Kale, 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 19.95

Pulled Pork Sandwich

Slow-Braised Pork, Richard's BBQ Sauce, Pickled Jalapeños, Housemade Coleslaw 17.95

Buffalo Chicken Sandwich

Grilled Chicken Breast, Buffalo Sauce, Cabot Cheddar, Applewood Smoked Bacon, Ranch Dressing, Mesclun Lettuce, Tomato 18.95 Add Guacamole 3.95

Bistro Favorites

Shrimp Pasta

Shrimp, Bucatini, Cherry Tomatoes, Shallots, Parsley, Garlic, Lemon, Butter, White Wine, Toasted Panko 25.95

Bucatini Sorrentina

Basil Pesto, Fire Roasted Tomato Sauce, Garlic, Cherry Tomatoes, Burrata, Toasted Panko 22.95

Pan Seared Salmon

Chili Glazed Salmon, Summer Vegetable Fried Rice, Baby Bok Choy, Ginger Soy Aioli 26.95

Switchback Fish & Chips

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

Sesame Encrusted Tuna

Pan Seared Tuna, Cucumber Slaw, Furikake, Fingerling Potato Chips, Sweet Chili Aioli 25.95

Steak Frites

Grilled Bistro Steak, Garlic Aioli, Chimichurri, Fries 33.95

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

Galactica

Sauvignon Blanc (Chile) 11 | 44

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

Non-Alcoholic Misty Cliffs

Sauvignon Blanc (WA) 11 | 44

Sparkling

La Luca

Prosecco (Italy) 11 | 44

Red

Carmel Road

Pinot Noir (CA) 11 | 44

Lyeth Estate

Cabernet Sauvignon (CA) 11 | 44

Mary Taylor Castilla

Tempranillo (Spain) 10 | 40

Monte Velho

Red Blend (Portugal) 11 | 44

Non-Alcoholic Misty Cliffs

Cabernet Sauvignon (WA) 12 | 44

Rosé

Summer Water

(CA) 12 | 48

Non-Alcoholic Yes Way Rosé

(France) 12 | 48

Craft Cocktails

Juniper Berry

Beefeater Gin, Black Raspberry Liqueur, Lime, Simple 12

P.O.B

Rum44, Southern Comfort, Pineapple Juice,  
Dark Rum 12

Sweetwaters Sangria

Seasonal Flavor 12

Margarita

Tequila, Triple Sec, Lime, Simple, Citrus Salt 12  
Make It Spicy +2 | Ask about our Rotating Flavor +2

Mule

Vodka, Lime, Simple, Ginger Beer 12

Old Fashioned

Bourbon or Rye, Bitters, Simple 12

Frosé

Summer Water Rosé, Strawberry, Lime 12

Gintonica

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

Coconut Passion Fruit Punch

Passionfruit, coconut, pineapple, lime, cherry 10

Additional Offerings

San Pellegrino Arancia 6

Saratoga Sparkling 8

Zero Gravity Hop Fizz 6

Shrubby Pomegranate 7

Rookies Root Beer 7

Rookies Maple Lemonade 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

Grilled Cheese

Hamburger

Sweet Treats

Homemade Apple  
Crisp

Island Ice Cream Salted  
Caramel 10

Maple Crème Brûlée

Vermont Maple Syrup,  
Caramelized Sugar 10

Molten Lava Cake

Chocolate Sauce, Island Ice  
Cream Vanilla Bean 10

Island Ice Cream

Seasonal Flavor 8

Rookies Rootbeer Float 9

Espresso Martini

Absolut Vanilla, Kahlua,  
VT Coffee Co. Cold Brew 12

Chocolatini

Absolut Vanilla,  
Chocolate Liqueur, Baileys 12