



GETTIN' IT STARTED

BELGIAN CURRY MUSSELS | \$16

organic Newfoundland blue mussels, curry, Belgian Ale cream sauce

FRIED CALAMARI WITH MARINARA | \$16

cornmeal crusted, sweet hot vinegar peppers

DISCO IS DEAD FRIES | \$15

wild boar chorizo chili, creamy cheese sauce, pickled jalapeños, applewood smoked bacon

WARM N.Y. STYLE PRETZELS | \$14

Belgian Ale spicy mustard dipping sauce

SHRIMP, ANDOUILLE AND GRITS | \$16

cheesy grits topped with Creole shrimp and spicy Cajun andouille sausage drizzled with BBQ sauce & diced tomato

TEN HOUSE SMOKED CHICKEN WINGS | \$16

dry rubbed, Buffalo (med or hot), BBQ (sweet or spicy) Thai chili, garlic parmesan, naked

BVT NACHOS

nacho chips, cheese, salsa borracha, guacamole, pickled jalapeños, and sour cream on the side (14) (add pulled pork or chicken \$5, veggie chili \$3)

MAC AND CHEESE | \$14

crispy bacon bits, diced tomato, & Panko topping (add Creole shrimp, buffalo chicken, bacon & bleu \$3)

FIG AND GOAT CHEESE FLATBREAD | \$15

fig preserves, goat cheese, and smoked onions on Naan bread garnished with mixed greens and cherry tomatoes

VEGGIE CHILI | \$12

green and yellow zucchini, carrots, onions, garbanzo and pinto beans, melted Cheddar cheese, and tortilla chips

BUILD YOUR BURGER brioche roll with fries

CHOOSE A MEAT |

grilled chicken, beef (\$14) elk, wild boar, bison (\$15)

MEAT TOPPING | \$2 each

pulled pork, bacon, bacon jam

CHEESE | \$1.50 each

swiss, pepper jack, muenster, aged provolone, Vermont cheddar, American, bleu, goat

TOPPINGS | .75 each

pickled jalapeños, caramelized onions, salsa barracha, raw onion, lettuce and tomato, sauteed mushrooms, bread / butter pickles

(*Gluten free bun option available \$1)

SPECIALTY BURGERS brioche roll with fries

THE BVT | \$17

prime beef burger topped with house-smoked pulled pork

SMOKEHOUSE | \$17

prime beef burger, caramelized onions, melted aged Vermont cheddar, house smoked bacon, BBQ sauce

CHIPOTLE BISON BURGER | \$17

free-range bison burger, melted cheddar, spicy salsa borracha

NORTH AMERICAN ELK BURGER | \$17

all-natural elk, muenster, fried onion ring garnish & Jameson BBQ sauce

WILD BOAR CHORIZO BURGER | \$17

all natural wild boar chorizo, melted pepper jack cheese, bacon jam, sautéed onions

THREE GRAIN VEGGIE BURGER | \$16

veggie burger of bulgar, quinoa, wheat, roasted corn, black beans, mushrooms and peppers topped w/ fresh avocado, lettuce & tomato

SPECIAL SANDWICHES served with fries

VIETNAMESE PORK BAHN MI | \$17

Garlic, sesame & lime roasted shredded pork shoulder, pickled carrots, sliced English cucumbers, cilantro and Vietnamese BBQ sauce on fresh-baked wedge bread

PHILLY ITALIAN ROAST PORK SANDWICH | \$17

Italian roasted pork butt, melted aged provolone, garlic sautéed spinach, sweet vinegar peppers, served on fresh-baked wedge bread

SHRIMP PO' BOY | \$17

Fried shrimp spicy Creole remoulade, lettuce, tomatoes, bread and butter pickles served on fresh-baked wedge bread

PULLED PORK | \$16

house-smoked pork butt on brioche roll with homemade BBQ sauce

BACON JAM CHICKEN SANDWICH | \$17

hormone / anti-biotic free, panko-fried chicken, melted Swiss, spicy habanero slaw, bacon jam, brioche roll

FISH TACOS | \$17

Two grilled fresh codfish soft corn tacos served with lime, cumin slaw, cilantro crema

VEGGIE TACOS | \$16

harissa roasted cauliflower, roasted poblanos, pickled onions, on soft corn tacos, cilantro crema

ENTREES

PANKO CHICKEN SCAMPI | \$24

garlic white wine sauce, sweet or hot vinegar peppers, sweet pea parmigiano rice

ASIAN GLAZED SALMON | \$26

miso-glazed fresh salmon served over ginger kale, edamame quinoa

FISH & CHIPS | \$24

fried codfish, tartar sauce, lemon wedges, and french fries

CURRIED VEGGIES | \$19

carrots, kale, cauliflower, zucchini, squash, garbanzos, pinto beans, tomatoes, coconut milk curry, basil basmati rice, toasted Naan bread

** If you have a food allergy, please inform your server or manager.*

We apply a 20% gratuity on parties of 6 or more.

SALADS (add herbed chicken \$5, shrimp \$7, or salmon \$8)

CHICKEN COBB | \$17

romaine, bleu cheese, tomato, egg, and applewood smoked bacon, avocado, croutons, homemade balsamic

HARVEST | \$16

mixed greens, dried cranberries, goat cheese, and candied walnuts with walnut mint dressing

ROASTED BEET SALAD | \$16

mixed greens, roasted beets, bleu cheese, cucumber, pickled red onion, tomatoes, mango vinaigrette

DESSERT

BROWNIE SUNDAE | \$8

warm, fudgy brownie, topped with vanilla ice cream, whipped cream, and chocolate sauce

KIDS MENU

KIDS CHICKEN FINGERS | \$12

KIDS MAC AND CHEESE | \$12

SIDES

BRIDGE VIEW FRIES (PLAIN OR GARLIC) | \$7

VEGETABLE broccoli or spinach | \$7

ONION RINGS with creole mayo | \$7

SWEET POTATO FRIES with cranberry mayo | \$7

SIDE SALAD mixed greens, tomato, cucumber, red onion, croutons, with balsamic dressing | \$6

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