

# WINSLOW TAVERN

## BIGGER BITES

### *New* Croque Monsieur • \$15

Grilled Candian White Bread with Whole Grain Mustard Mayo. Melted Gruyere & Cheddar Cheese, Applewood Smoked Bacon. Topped with even more cheese and finished in the oven until golden. Served with our House Fried Potato Chips.

### Tavern Smash Burger • \$16

Two Smashed, Grass-Fed Beef Patties, VT Cheddar, House Burger Sauce, Lettuce & Tomato on a Toasted Brioche Roll, Served w/Fries or Side Salad

### Pulled Pork Sandwich • \$18.00

Sweet & Smoky 10 Hour Slow Cooked Pork Shoulder. Tossed in House-made Apricot Bourbon BBQ Sauce. Piled High on a Butter Grilled Brioche Roll. Served with Sweet Potato Fries and Pickles.

### *New* Grilled Prime Sirloin • \$29

Thick Cut 8 oz Prime Sirloin Filet. Seasoned & Grilled. Topped with Herbed Red Wine Shallot Butter. Served with Red Bliss Garlic Mashed Potatoes & Chefs Vegetable.

### *New* Harvest Pecan Chicken • \$22

Crispy Pecan Crusted Chicken Breast with Apple Cider Chicken Gravy. Served with Rosemary Roasted Butternut Squash and Red Bliss Garlic Mashed Potatoes.

### *New* Roasted Butternut Ravioli • \$17

Sage Pasta Filled with Roasted Butternut Squash, Parmesan, and Amaretti. Covered in Maple Cream Sauce with Caramelized Onions, Wilted Spinach. Finished Toasted Pumpkin Seeds, Parmesan and Parsley. Add Crispy Pecan Crusted Chicken. \$11

### ♥ Lemon Dill Salmon • \$24

Pan Seared Atlantic Salmon. White Wine lemon Dill Beurre Blanc Sauce. Served with Jasmine Rice & Chef Fresh Vegetable De Jour.

## SIDES

### **Gf** Crispy Fries • \$6.5

### **Gf** Crispy Sweet Potato Fries • \$7.50

Sweet Potato Fries, Dusted with Parmesan Cheese. Side of Garlic Aioli.

### **Gf** Crispy Smashers • \$6.5

Smashed Tri-colored Creamer Potatoes, Crispy Fried & Tossed w/Butter & Fresh Green Onions

### Mac-n-Cheese • 7 Crock/11 Bowl

Ditalini Pasta with our Aged Cheddar Sauce. Topped with Garlic Herb Breadcrumbs. Baked until Bubbly & Golden.

*New* ADD PULLED PORK \$6, BACON \$2. MAKE IT DELUXE \$9 (PORK & BACON, EXTRA CHEESE SAUCE AND SCALLIONS)

### **Df** **Gf** Chefs Fresh Vegetable De Jour • \$6

Garlic Sautéed~

## FLATBREADS

### *New* Quattro Formaggio • \$17

Slow-Proofed Dough, Olive Oil, Topped with Romano, Mozzarella, Parmesan, Gorgonzola & Parsley  
~ ADD Rosemary Roasted Mushrooms. \$1.00 ~

### Spicy Pepperoni • \$17

Slow-proofed Pizza Dough Topped with Marinara Sauce, Three Cheese Blend and Spicy Pepperoni.

### Three Cheese • \$16

Slow-Proofed Dough, Tomato Sauce, Fresh Mozzarella, Romano, Parmesan, Roasted Garlic, Fresh Basil

### 🍃 Autumn Harvest • \$18

Slow-Proofed Pizza Dough topped with Olive Oil, Fresh Rosemary, Caramelized Onions, Roasted Butternut Squash, Cinnamon Roasted Apples, and our Three Cheese Blend. Finished with a drizzle of Balsamic Fig Glaze.

### 🍃 BBQ Pork & Apple • \$18

Slow-Proofed Pizza Dough topped with House-made Apricot Bourbon BBQ Sauce, Pulled Pork, Cinnamon Roasted Apples, and Smoked Cheese Blend.

## SWEET TOOTH

### 🍷♥ THREE LAYER CARROT CAKE • \$9

Chef Megs 3 Layer Carrot Cake. Classic Spiced Cake with Pineapple, Golden Raisins, Walnuts and Vanilla Cream Cheese Buttercream Frosting.

### *New* PROFITEROLES & PUMPKIN SUNDAE • \$10

Pâté-a-Choux Pastry Filled with Chocolate Mousse. Served with Spiced Pumpkin Gelato. Topped with House Hot Fudge Sweetened Whipped Cream.

### CHEFS DESSERT SPECIAL • \$9

Each week Chef Meg prepares a special dessert offering. Ask your server for this week's special.

## ICE CREAM

VANILLA • \$5

CHOCOLATE • \$5

MAPLE WALNUT • \$5

PISTACHIO ALMOND • \$5

ADD WHIPPED CREAM & CHOCOLATE SYRUP...\$3