

LET'S GET STARTED

CRAZY HORSE BAR & GRILL

APPETIZERS

Caprese Plate 10

Heirloom tomato, fresh basil,
“MapleBrook Farms” mozzarella,
balsamic reduction

Mussels Italiano 14

Steamed P.E.I. mussels, tomato,
garlic, pancetta, white bean,
scallion, charred crustini

Crazy Horse Wings 12

House smoked, choice of Buffalo, BBQ,
sweet Thai chili or Teriyaki

Spent Grain Pretzel 10

“The Bread Shed” pretzel, “BrewSki”
beer cheese

Potato Skins 12

Cheese, bacon, scallion, sour cream

Tomato Basil Soup Gratinee 8

Vermont Cheddar

Queso & Chips 10

Mexican cheese sauce, salsa,
tortilla chips



SALADS

Caesar 12

Hearts of romaine, parmesan, croutons, Caesar dressing

The Vermonter 14

Mixed greens, cheese curds, dried cranberry, toasted walnut, sour apple, maple mustard vinaigrette

Garden 10

Mixed greens, cucumber, onion, tomato, carrot, balsamic vinaigrette

Spinach & Berries 14

Baby spinach, fresh berries, crumbled chevre, toasted almond, champagne vinaigrette

Add pork belly or chicken to any salad +\$6

SANDWICHES

Served with a pickle & French fries.

GF buns available +\$2

Cheese Burger 17

Lettuce, tomato, onion, cheddar cheese. Add pork belly +\$3.

Bella Burger 15

Smoked portabella mushroom cap, roasted red pepper, gouda cheese, balsamic, lettuce, tomato, onion

BBQ Brisket Sandwich 16

House smoked brisket, BBQ sauce, coleslaw

Pork Belly BLT 16

Smoked pork belly, arugula, tomato, chipotle aioli

Nashville Hot Chicken 16

Fried chicken, Nashville style hot sauce, sweet horseradish pickle, coleslaw

Pastrami Reuben 17

Marble rye, gruyere cheese, sauerkraut, thousand island dressing



ENTREES

Veal Saltimbocca 25

Cavatappi pasta, prosciutto, “MapleBrook Farms” mozzarella, sage, seasonal vegetable

Fish N’ Chips 22

Hand breaded haddock, fries, coleslaw, tartar sauce

Sesame Crusted Tuna 24

Asian slaw, hot chili soy glaze, gingered basmati rice, seasonal vegetable

Coffee House Ribs 21

Java rubbed St. Louis pork ribs, RedEye BBQ sauce, potato salad, seasonal vegetable

New York Strip 26

12oz hand cut steak, gorgonzola bacon butter, roasted fingerling potatoes, seasonal vegetable



*Before placing your order, please inform your server if a person
in your party as a food allergy
20% gratuity added to parties of 6 or more.*

DRINKS AND DRAFTS

ON DRAFT

SAM ADAMS CHERRY WHEAT-MA 5.3% \$8

BBC STEEL RAIL-MA 6.2% \$7

DIRT CHURCH TRAIL ANGEL IPA 5%-VT \$8

GINGER LIBATION (12OZ), MA 6% \$9

DOGFISH HEAD GRATEFUL DEAD ALE-DE 5.3% \$8

DOGFISH HEAD 60 MINUTE IPA-DE 6% \$8

LAWSON'S SIP OF SUNSHINE IPA, VT 8% \$8

VANISHED VALLEY LOST TOWN STOUT-MA 5.5% \$8

FORT HILL BREWERY HERA PILS-MA 5% \$8

PROGRESSION BREWSKI 5.2%-MA \$8

ANGRY ORCHARD CRISP APPLE-MA 5% \$8

INCANDESCENT BREWERY LIGHTNING IN MY HANDS NEIPA-MA 6.5% \$8

WINE

J LOHR CHARDONNAY-CA \$8

JOSH CABERNET-CA \$9

ANGELINE PINOT NOIR-CA \$8

CAVIT PINOT GRIGIO-IT \$8

LOBSTER REEF SAUV BLANC-NZ \$8

LUNETTA PROSECCO SPLIT-IT \$8

COCKTAILS

FROZEN MARGARITA \$10

TEQUILA, FRESH LIME JUICE, BUACHANT ORANGE LIQUEUR, SALTED RIM

WINTER CRANBERRY MARTINI \$12

TITO'S VODKA, CRANBERRY REDUCTION, FRESH LIME JUICE

HOT COSBY \$10

CAPT. MORGANS, HOT SPICED CIDER, CINNAMON-SUGAR RIM

COZY FIREPLACE \$10

JACK DANIELS FIRE, CRANBERRY JUICE, GINGER ALE

TEXAS MULE \$10

TITO'S VODKA, FRESH LIME JUICE, GINGER LIBATION