

ALL DAY MENU - FALL 2026



Starters

BASKET OF FRIES	9
choice of regular french fries or sweet potato	
CAULIFLOWER BITES	18
battered and fried cauliflower florets tossed in general tso sauce, served on a bed of rice, topped with sesame seeds, scallions, sweet drop peppers	
TUNA WONTON NACHOS	21
crispy wonton chips, ahi tuna tossed in ponzu with a sriracha mayo drizzle, cilantro lime crema, topped with sesame seeds, scallions	
WINGS *	20
choice of BBQ, buffalo, hot honey, garlic parm	
CHICKEN TENDERS *	19
hand battered, tossed in your choice of BBQ, buffalo, hot honey, garlic parm, fries	
QUESADILLA *	13
topped with monterey jack, served with a side of pico de gallo and sour cream ** chicken +6 * steak +14	
FAIRWAY LOADED NACHOS	16
monterey jack, tomatoes, black beans, bacon bits, jalapeno, pico de gallo, sour cream, scallions ** chicken +6 * steak +14 * chili +10	
BAVARIAN PRETZEL BITES	15
served with honey mustard dipping sauce - add cheese sauce +4	
STUFFED PEPPER	20
chili stuffed, jasmine rice, monterey jack cheese, cherry pepper jam	
CHILI	15
ground beef, kidney beans, garden bell peppers, topped with melted cheese, jalapeno, corn tortilla chip	

Sandwiches & Burgers

ADD TO ANY SANDWICH	
sub house/caesar salad	+4
bacon	+2
gluten-free roll	+2
VT WAGYU BURGER	25
vermont wagyu, lettuce, tomato, onion, vermont cheddar, potato bun, pickles, fries	
VERMONTER	19
thin sliced oven roasted turkey, brie cheese, sliced apples, bacon, cranberry mayo, sourdough, fries	
HOT HONEY CHICKEN SANDWICH *	20
lightly breaded pan-fried chicken cutlet, hot honey, coleslaw, pickles, ciabatta bread, fries	
MULLIGAN MELT	20
classic tuna salad, vermont cheddar, tomato, ciabatta bread, fries	
CHICKEN CAESAR WRAP *	21
grilled chicken, chopped romaine, shaved parmesan, caesar dressing, fries	
FOX RUN REUBEN	21
thin sliced, house made corned beef, sauerkraut, swiss cheese, 1,000 island dressing, rye, fries	

Salads

ADD TO ANY SALAD	
** Grilled Chicken	+6
• Grilled Steak	+16
• Pan Seared Salmon	+14
HARVEST SALAD	17
wilted kale, roasted squash, pepitas, goat cheese, apples, poached cranberries spiced cider vinaigrette	
CAESAR SALAD	19
chopped romaine, caesar dressing, parmesan, croutons	
MAPLE ROASTED BEET SALAD	20
roasted beets, arugula, green apples, goat cheese, pickled red onion, candied walnuts, maple balsamic dressing	

Entrees

14 Oz. SIRLOIN *	41
grass fed 14 oz. sirloin, mashed potatoes, garden vegetables, garden cherry pepper jam	
CHICKEN -or- EGGPLANT PARMESAN	27
choice of fried chicken cutlet or eggplant parmesan – fox run farms eggplant, fresh mozzarella, garden tomato pomodoro, linguine, parmesan cheese.	
PASTA PRIMAVERA	25
linguine, seasonal vegetables, lemon, butter, white wine sauce, cherry tomatoes, scallions, parmesan ** chicken +6 * pan seared salmon +14 * steak +16	
FISH & CHIPS *	28
golden fried haddock, coleslaw, tartar sauce, lemon wedge, fries	
HERB CRUSTED BAKED HADDOCK	31
topped with seasoned italian breadcrumbs, lemon, butter, white wine sauce, served with seasonal vegetables and rice	
PAN SEARED SALMON *	30
faroe island salmon, pumpkin risotto, cranberry apple jam, toasted pumpkin seeds	

If you have any concerns regarding food allergies, please alert your server before ordering.
*Cooked to order.
**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Wines By The Glass

SPARKLING

Mionetto, Brut, Prosecco, Italy NV 187 ml

13

CHARDONNAY

Domaine de la Motte, Languedoc, France

14

CHARDONNAY

Franciscan, California

14

SAUVIGNON BLANC

Duckhorn, Napa Valley, California

13

SAUVIGNON BLANC

Nobilo, New Zealand

11

PINOT GRIGIO

Gabriella, Veneto, Italy

11

PINOT GRIGIO

Santa Margherita, Alto Adige, Italy

14

ROSE

La Vieille Ferme, Loire Valley, France

13

CABERNET SAUVIGNON

"Grounded", by Josh Phelps, California

13

CABERNET SAUVIGNON

Columbia Winery, Columbia Valley, Washington

11

CABERNET SAUVIGNON

Daou Pasa Robles, California

15

PINOT NOIR

Underwood, Oregon

11

MALBEC

Zuccardi, Serie A, Mendoza, Argentina

11

SANGIOVESE/CABERNET BLEND

Carpineto, "Dogajolo", Tuscany

11

Wines By The Bottle

SPARKLING

Mionetto, Brut, Prosecco, Italy NV	45
Moet & Chandon, Brut, California NV	135
Veuve Clicquot Yellow Label, Brut NV	165

CHARDONNAY

Chablis, Louis Michel & Fils, Burgundy, France	55
Frog's Leap, Napa Valley, California	85
Patz & Hall, Sonoma Coast, California	65

SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand	75
Honig, Napa Valley, California	50
St. Supery, Napa Valley, California	40

OTHER WHITES

Pinot Grigio, Santa Margherita, Alto Adige	60
Pinot Grigio, Kettmeir, Alto Adige, Italy	50

CABERNET SAUVIGNON

Beaulieu Vineyards, Napa Valley, CA	90
Brendel, North Coast, California	75
Cakebread, Napa Valley, California	185
Daou, Paso Robles, California	60
Decoy, Limited, California	55
Honig, Napa Valley, California	115
Justin, Paso Robles, California	70
Caymus Cabernet Sauvignon, California	135
Mount Veeder, Napa Valley, California	75
Opus One, Napa Valley, California	750
Overture, Napa Valley, California	250
Round Pond, "Kith & Kin", Napa Valley	105
Sequoia Grove, Napa Valley	120
St. Suprey, Estate, Napa Valley, CA	120

MERLOT

Decoy, Sanoma County, California	45
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PINOT NOIR

Belle Glos, "Clark & Telephone", CA	95
Crossbarn, California	65

ITALIAN SELECTIONS

Chianti Classico, Ruffino,	90
"Riserva Ducale Oro" Gran Selezione, Tuscany	
Nebbiolo, Massolino, Langhe	65
Valpolicella Superiore Ripasso Classico,	60
Zenato, Veneto	

ZINFANDEL

8 years in the desert, California	110
Ridge, Pagani Ranch, California	95
Saldo, California`	65

Craft Cocktails

MAPLE OLD FASHIONED

bulleit bourbon, vermont maple syrup, aromatic bitters, orange slice, bada bing cherry

15

MAPLE ESPRESSO MARTINI

tito's Vodka, Kahlúa, espresso, Vermont maple syrup

15

CRANBERRY GIN HIGHBALL

bar hill gin, cranberry, fresh lemon, club soda

15

APPLE CIDER MARGARITA

teremana reposado, apple cider, fresh lime, Vermont maple syrup

15

RUM & CIDER

mad river first run rum, apple cider, fresh lemon, aromatic bitters

15

GOLDEN RYE

whistlepig piggyback 6 Year Rye, fresh lemon, bold ginger beer

15