

Starters

Brussel Sprouts \$15

Baby Brussel Sprouts, Topped with Nutritional Yeast, Parmesan, Toasted Pine Nuts,
And Smoked Maple Syrup

Chicken Wings

(6 \$11 or 12 \$15)

Choice of Buffalo, Barbeque, or Garlic Honey

Poutine \$14

Cheese Curds, Fries & Beef Gravy

Salads

Caesar Salad \$15

House Salad \$14

Mixed Greens, Mushrooms, Pickled Red Onion, Roasted Red Peppers, Tomatoes, Goat Cheese
served with Maple Balsamic Vinaigrette

Entrees

Fettuccine Alfredo \$17

House Alfredo Sauce, Parmesan Cheese

Add Chicken \$5

Add Cajun Chicken \$6

Pub Burger \$20

Snug Valley Farm (Hardwick, VT) 8oz Burger, Cheddar, Lettuce, Tomato,
Pickled Onion, House Sauce, served with Fries & a Pickle

Add Bacon \$3

Shrimp Scampi \$21

Capellini Pasta with Basil, Roasted Red Peppers & Lemon, Garlic, Butter & White Wine
Sauce

Pork Chop \$24

Marinated Grilled Pork Chops from Mystic Morning Farm (Greensboro Bend, VT)
served with Mushroom Risotto & Grilled Asparagus with Balsamic Reduction

Flank Steak \$24

8 oz Flank Steak from Snug Valley Farm (Hardwick, VT) topped with Chimichurri, served
with Mashed Potato & Grilled Asparagus with Balsamic Reduction

Fish & Chips \$21

Beer Battered Fried Pollock, Classic Style Chips with Tarter Sauce & Coleslaw

Meatball Sub \$18

Beef & Pork Meatballs (Snug Valley Farm, Hardwick VT/ Mystic Morning Farm, Greensboro
Bend, VT) with Marinara, Mozzarella, on House Hoagie Roll, served with Fries & a Pickle

Half Smoke \$17

Smoked Beef & Pork Sausage from 5th Quarter Butcher Shop (Waitsfield, VT) with Chili
Sauce on House Hoagie Roll served with Fries & a Pickle

@TWOSONSVT

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.

@TWOSONSVT

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.