

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

Fish & Chips \$21

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

Shrimp Scampi \$21

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

Salmon Piccata \$22

6oz Atlantic Salmon Seared and topped with Lemon Caper White Wine Sauce, served with Brown Rice & Green Beans

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

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

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