



Pool Menu

Pool Food & Drinks Available Daily 12:00-5:00pm

Small Plates

Rooster Salad 15

Baby Field Greens, Pole Beans, Radishes,
Quinoa, Maple Cider Vinaigrette

Butter Lettuce Salad 17

Asian Pears, Shepsog Cheese, Pistachios,
Torn Croutons, Chive Buttermilk Dressing

Salad Enhancements

Faroe Island Salmon* 18

Grilled Chicken Breast 15

Hanger Steak* 26

Smoked Chicken Wings 20

Dry Rub, Mad River Blue Cheese Dip, Celery

Sweet Pea Hummus 16

Radishes, Cucumbers, Shallots, Mint,
Marash Oil, Pita Bread

Vermont Artisan Cheese Tasting 24

Selection of Four Local Cheeses
& Embellishments

Large Plates

Choice of Fries or Salad

Woodstocker Burger* 28

Pimento Cheese, Bacon Jam,
House Made Sesame Seed Bun

Vermont Grilled Cheese 22

Asparagus, Peas, Pancetta,
Billings Farm Cheddar, Jasper Hill Vault #5

Chicken Salad Sandwich 24

Pickled Grapes, Arugula, Green Goddess Dressing,
Red Hen Bakery Sourdough

Children's Menu

Choice of Fresh Fruit, Fries, or Salad

Peanut Butter & Jelly 10

Hot Dog 10

Cheeseburger* 10

Cheddar or American Cheese

Soda & More

Soda 5

Pepsi, Diet Pepsi, Root Beer,
Sierra Mist, Ginger Ale,
Mountain Dew, Club Soda,
Tonic Water

Juice 5

Cranberry, Orange, Grapefruit,
Pineapple, V-8

Fresh Brews 5

Iced Tea, Lemonade,
Arnold Palmer, Coffee, Hot Tea

Please inform your server if a person in your party has a food allergy

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

A 20% gratuity will be automatically added to all outdoor pool orders.

Drink Menu

Wine By The Glass

Sparkling

Zonin Prosecco 187ml, Italy	12
Hillinger Secco Rosé 187ml, Austria	16
Moet et Chandon Brut Imperial 187ml, Champagne, France	38

Featured Rosé

Alexander Valley Vineyards “Dry Rose of Sangiovese” Sonoma County, California	18
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White

Pinot Grigio, Kurtatsch Alto Adige, Italy	14
Sauvignon Blanc, Mohua Marlborough, New Zealand	14
Aromatic Blend, Hugel “Gentil” Alsace, France	15
Chenin Blanc, Domaine Pichot “Domaine Le Peu de la Moriette” Vouvray, France	15
Chardonnay, M & B Talmard Macon-Chardonnay, Burgundy, France	17
Chardonnay, Trefethen Oak Knoll, Napa, California	17

Red

Pinot Noir, Stoller Family Estate Willamette Valley, Oregon	18
Pinot Noir, Sean Minor “Signature Series” Sonoma Coast, California	18
Tempranillo, Senorio de P.Pecina “Crianza” Rioja, Spain	16
Barbera d’Alba, Pertinace Piedmont, Italy	14
Grenache/Syrah Famille Perrin, “Les Cornuds” Vinsobres, France	17
Cabernet Sauvignon, J. Lohr “Hilltop” Paso Robles, California	20
Malbec, MAAL “Biutiful” Campo Los Andes, Mendoza, Argentina	16

Alcohol-Free Features

Dry County Mule Pentire Seaward, Lime, Simple, Ginger Beer	14
Coastal Spritz Pentire Coastal, Töst Sparkling, Soda	15
Corina’s Switchy Lime, Ginger, Cider Vinegar, Soda ~ Norwich, VT	9
Sauvignon Blanc Zero, Giesen New Zealand	10
Töst Sparkling White Tea, Cranberry, Ginger ~ Manchester, VT	8

Featured Cocktails

Planter’s Punch Planteray 5 Year, Lime, House Grenadine, Bitters	18
Clarified Milk Punch House Green Tea Vodka, PAMA, Dolin Dry, Orange, Vanilla	18
Collins Belvedere, Lemon, Simple, Soda	17
Margarita Casa Noble, Ferrand Dry Curaçao, Lime, Agave	22

Vermont On Tap

von Trapp Pilsner Stowe, VT ~ 5.6% / 35 IBU	10
Hill Farmstead “Edward” APA Greensboro, VT ~ 5.2% / 65 IBU	10
Switchback Ale Burlington, VT ~ 5% / 28 IBU	10
Lawson’s Sip of Sunshine IPA Waitsfield, VT ~ 8% / 65 IBU	10
River Roost “Mas Verde” IPA White River Junction, VT ~ 6.7%	10

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