



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 12
187ml, Italy

Hillinger Secco Rosé 16
187ml, Austria

Moët et Chandon 38
Brut Impérial
187ml, Champagne, France

Featured Rosé

Miraval 18
Côtes de Provence, France

White

Pinot Grigio, Kurtatsch 14
Alto Adige, Italy

Sauvignon Blanc, Mohua 14
Marlborough, New Zealand

Aromatic Blend, Hugel “Gentil” 15
Alsace, France

Chenin Blanc, Domaine Pichot
“Domaine Le Peu de la Moriette” 15
Vouvray, France

Chardonnay, M & B Talmard 17
Macon-Chardonnay, Burgundy, France

Chardonnay, Trefethen 17
Oak Knoll, Napa, California

Red

Pinot Noir, Stoller Family Estate 18
Willamette Valley, Oregon

Pinot Noir, Sean Minor 18
“Signature Series”
Sonoma Coast, California

Tempranillo,
Senorio de P.Pecina “Crianza” 16
Rioja, Spain

Barbera d’Alba, Pertinace 14
Piedmont, Italy

Grenache/Syrah
Famille Perrin, “Les Cornuds” 17
Vinsobres, France

Cabernet Sauvignon, J. Lohr “Hilltop” 20
Paso Robles, California

Malbec, MAAL “Biutiful” 16
Campo Los Andes, Mendoza, Argentina

Alcohol-Free Features

Dry County Mule 14
Pentire Seaward, Lime, Simple, Ginger Beer

Coastal Spritz 15
Pentire Coastal, Töst Sparkling, Soda

Corina’s Switchy 9
Lime, Ginger, Cider Vinegar, Soda ~ Norwich, VT

Sauvignon Blanc Zero, Giesen 10
New Zealand

Töst Sparkling 8
White Tea, Cranberry, Ginger ~ Manchester, VT

Featured Cocktails

Planter’s Punch 18
Planteray 5 Year, Lime, House Grenadine, Bitters

Clarified Milk Punch 18
House Green Tea Vodka, PAMA, Dolin Dry,
Orange, Vanilla

Collins 17
Belvedere, Lemon, Simple, Soda

Margarita 22
Casa Noble, Ferrand Dry Curaçao, Lime, Agave

Vermont On Tap

von Trapp Pilsner 10
Stowe, VT ~ 5.6% / 35 IBU

Hill Farmstead “Edward” APA 10
Greensboro, VT ~ 5.2% / 65 IBU

Switchback Ale 10
Burlington, VT ~ 5% / 28 IBU

Lawson’s Sip of Sunshine IPA 10
Waitsfield, VT ~ 8% / 65 IBU

River Roost “Mas Verde” IPA 10
White River Junction, VT ~ 6.7%

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