

# Waterman Manor

Soup ... cup \$3.25 ... bowl...\$4.95

Soup and Salad Bar... \$7.95

Onion Rings...\$4.25

Petite House Salad ...\$3.95

Locally Sourced Farm French Fries...\$3.95

Petite Falafel w/ Greek Dipping Sauces ...\$5.95

*Petite Falafel Balls served w/ a trio of Harissa, Tzatziki and Tahini sauce*

## Sandwiches & Burgers:

*Includes a choice of House made French Fries, Petite House Salad or Apple-Kale Slaw*

### Open-faced Vegetable Reuben...\$8.25

*Roasted Eggplant, Summer Squash, Onions, Zucchini, Peppers with traditional Sauerkraut, Thousand Island Dressing on toasted Wheatberry Bread topped with melted Swiss Cheese*

### Roasted Turkey, Guacamole, Tomato BLT...\$8.95

*Roasted Turkey Breast, Guacamole, Bacon, Green Leaf Lettuce, local Tomatoes, (when available) Mayonnaise served on Wheatberry Toast*

### Manor Burger...\$9.25

*Char-grilled, 6oz. Vermont Precision Valley Ground Beef Burger served on a locally baked Artisan Brioche Roll, with Grafton Village Cheddar, LēF Farm Lettuce, Tomato and Onion Ring garnish  
Add Bacon... \$1.75*

### Quinoa Burger...\$8.95

*House made, Pan-seared Quinoa & Roasted Vegetable Burger topped with Cabot Cheddar served on a locally baked Artisan Brioche Roll, with Lettuce & Red Onion.  
Served with a side of Cherry Pepper Relish and Onion Ring garnish  
(In order to be made without Gluten, or Vegan, please order without Artisan Roll or Cheese)*

### Calypso Chicken Burger...\$9.25

*"The Waterman Manor's Signature Chicken Burger"*

*Char-grilled, Jerk seasoned Murray's Chicken Breast, Pineapple Salsa, Vermont Cabot Pepper Jack, Green Leaf Lettuce and Habanero Aioli served on locally baked Artisan Brioche Roll garnished with Plantains*

*and more...*

## Sensational Salads

### Classic Caesar...\$8.95

*Local Romaine, Kale, LēF Farms Greens, shaved Parmigiano Reggiano, Croutons, Chef Vincent's Caesar Dressing topped with cracked Peppercorns & Lemon Wedge*

### Vermont Root Salad...9.50

*Roasted Golden & Red Beets, Vermont Maplebrook Farms Feta Cheese, diced Mango, LēF Farms, Catamount Farms Kale, shaved Fennel with Orange- Fennel Vinaigrette drizzled with Beet Oil*

### Roasted Mushroom Salad...\$9.95

*Maitake, Shiitaki and Hon Shimeji Garlic Roasted Mushrooms, LēF Farms, Catamount Farms Kale, Blue Ledge Farm Lake's Edge Goat Cheese, Sherry Vinaigrette Dressing finished with Banyuls Reduction*

### Salad Additions:

*Seared Vermont Tofu... \$2.75 | Murray's Chicken Breast...\$3.50 | Salmon Fillet...\$3.95*

## Entrees

### Ginger Chicken...\$11.25

*A Manor Classic! Featuring seared Ginger marinated Murray's Chicken Breast paired with Citrus-infused Jasmine Rice served with Catamount Farms local seasonal Vegetables*

### Roasted Salmon...\$11.95

*Salmon Fillet with Lemon crumb topping over citrus infused Jasmine Rice served with the Manor's selection of Catamount Farms local Vegetable du jour (when available)*

### Red's Best Fish Tacos...\$9.75

*Seared "Fish of the Day," shaved Romaine, Pickled Red Onions, Tomatoes in soft purple Heirloom Corn Tortillas served with Tomatillo Rice, paired with Blackened Habanero Salsa and Cabot Sour Cream*

*Red's Best is a New England fishing organization that focuses on Fair Trade, Ocean Sustainability and Quality Seafood*

### Summer Squash Pasta...\$10.25

*Zucchini & Yellow Summer Squash Noodles tossed with Catamount Farms fresh Vegetables, Quinoa, Mushrooms, fresh Herbs and Extra Virgin Olive Oil*