Waterman Manor

Soup: Cup $3.25 or Bowl $4.95  |  Petite House Salad $3.95
Soup and Salad Bar $7.95  |  Local French Fries $3.95
Petite Falafel with Greek Dipping Sauces $5.95
Petite Falafels served with a trio of Harissa, Tzatziki and Tahini Sauce

Sandwiches & Burgers:
Includes Housemade French Fries, Petite House Salad or Apple-Kale Slaw

Seasonal Vegetable Wrap $7.95
Smoked Pimenton Quinoa Pilaf with Red & Yellow Peppers, Red Onions, Kale, Mushrooms,
Whole Grain Mustard wrapped in a Tomato Tortilla

Roasted Turkey & Avocado BLT $8.95
Roasted Turkey Breast, sliced Avocado, Bacon, Green Leaf Lettuce, Tomato,
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 Cheddar Cheese, LēF Farm, Red Onion with Maple Aioli
- add Bacon $1.75

Quinoa Burger $8.95
Housemade, pan-seared Quinoa & Roasted Vegetable Burger topped with Grafton Cheddar Cheese
served on locally baked Artisan Roll, with Lettuce & Red Onion plus, a side of Cherry-Pepper Relish

Calypso Chicken Burger $9.25
“The Waterman Manor’s signature Chicken Burger”
Char-grilled, Jerk seasoned Murray’s Chicken Breast, Pineapple Salsa, Cabot Pepper Jack, Green Leaf Lettuce and
Habanero Aioli served on locally baked Artisan Brioche Roll garnished with Plantains
**Sensational Salads**

**Classic Caesar** $8.95  
Local Romaine, Kale, LÉF Farms Greens, shaved Parmigiano Reggiano, Croutons, Chef Vincent’s Caesar Dressing topped with Cracked Peppercorns and a Lemon Wedge

**Vermont Root Salad** $9.50  
Roasted Golden & Red Beets, Maplebrook Farms Feta Cheese, diced Mango, LÉF Farms, Catamount Farms Kale, Shaved Fennel with Orange-Fennel Vinaigrette drizzled with Beet Oil

**Orchard Salad** $8.95  
LÉF Farms Greens, Bayley Hazen Blue Cheese Wedges, Champlain Orchards sliced Apples, Apple Butter, toasted Hazelnuts & Apple-Cider Vinaigrette

**Roasted Mushroom Salad** $9.95  
Maitake, Shiitaki & Hon Shimeji Garlic Roasted Mushrooms, LÉF 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...$3.25  |  Salmon Fillet...$3.95

**Entrees**

**Ginger Chicken** $11.25  
A Manor Classic! Featuring seared Ginger Marinated Murray’s Chicken Breast paired with Chinese Black Rice & Catamount Farms local seasonal Vegetables

**Roasted Salmon** $11.95  
Herb-Seasoned Salmon Fillet, over Quinoa Pilaf served with the Manor’s selection of Catamount Farms local Vegetable du Jour

**Pork Cutlet** $11.75  
Cayenne Breaded Fried Pork Cutlet paired with Swiss Chard & Apple-Kale Slaw topped with Tangy Dijon BBQ sauce

**Red’s Best Fish Tacos** $9.95  
Seared “Fish of the Day,” shaved Romaine, Pickled Red Onions, Tomatoes in soft 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