

Hilltopper Spring Menu

STARTERS:

SOUP OF THE DAY CUP: \$3.00

TRE SORTERS BRUSCHETTA \$6.00

Trio: Roasted Tomato & Pesto ~ Lemon Ricotta with Prosciutto ~
Roasted Red Pepper & Artichoke

HOUSE SALAD \$5.00

Cider Vinaigrette

SANDWICHES:

Served with choice of French Fries or Small House Salad

The VERMONT \$7.00

Mackenzie Turkey and Ham, Cabot Cheddar with Maple Mustard

TOPPER BURGER \$9.00

Six ounces of Boyden Farm Raised Beef grilled and served on a Brioche Roll

With Lettuce, Tomato and Red Onion

Additional Toppings, \$1.50 each: Bayley Hazen Blue, Cheddar,
Caramelized Onions, Bacon, Egg

MAIN COURSES:

SALMON PIPERADE	\$11.00
Crispy Smash Potato and Vegetable	
SPANAKOPITA	\$10.00
Spinach and Onions, Filo Crust, <i>Pinenuts</i> and Feta Cheese	
CANNELLONI	\$9.00
Sausage, Ricotta, Marinara, Mozzarella	
LEMON-ROSEMARY GRILLED CHICKEN PAILLARD	\$10.00
Asparagus – Salsa Cruda di Pomodoro – Focaccia Bread	
OSSO BUCO ALLA MILANESE	\$11.00
Pork Shank, Saffron Risotto, Gremolata	

The Vermont Department of Health warns that the consumption of raw or undercooked foods may increase the risk of food borne illnesses. This is especially true for infants, elderly, and persons with compromised immune systems.

DESSERTS:

CHEF BYSTRZYCKI'S BAKING AND PASTRY STUDENTS PREPARE OUR DESSERTS DAILY.

PLEASE CHECK WITH YOUR SERVER FOR TODAY'S SELECTION.

BEVERAGES:

ICED TEA OR LEMONADE	\$2.00
GREEN MOUNTAIN COFFEE	\$2.00
VERMONT ARTISAN TEA	\$2.00