

Discover the Flavors of Vermont

The Hilltopper

St. Johnsbury Academy's Culinary Cafe

The Hilltopper



Flavors by Local Farmers

<u>Soups</u>	
Soup of the Day	Cup \$3
Salads	
Beet & Goat Cheese with Apples	<i>\$6</i>
Arugula, Cider Vinaigrette	
House Greens	\$6
Cucumbers, Carrots, Hot House Tomato	
Choice of Dressing: Ranch, Cider Vinaigrette	
Sandwiches and Burgers	
All Burgers and Sandwiches served with choice of French Fries or Side	Salad
Vermonter Sandwich	<i>\$9</i>
McKenzie Ham, Turkey, Cheddar Cheese, Maple-Grain Mustard	
Topper Burger	\$10
Six Ounces of Vermont Raised Beef, Served on a Brioche Roll	
Additional Toppings: \$.50 ea: Cheddar, Blue Cheese, Sauteed Onions, Bacon, Garlic Mayo	
Vegetable Tartine	<i>\$9</i>
Fennel. Beets. Celery Root. Red Onion. Arugula. Goat Cheese. Rosemary	,

Main Courses	
Cider Braised Pork \$	312
Maple Roasted Squash, Bacon-Pecan Brussels Sprouts	
Herb Breaded Haddock \$	§13
Roasted Beets, Sauteed Greens, Tartar Sauce	
Autumn Spiced Gateau \$	310
Fresh Mozzarella, Roasted Squash, Whipped Tofu, Roasted Tomato Sauc	æ
Frittata – Check with your server for today's selection Served with Greens, Cider Vinaigrette	\$ 9
$\underline{Desserts}$	3 5
Please check with your server for today's selection	

Beverages:

Iced Tea or Lemonade: \$2.50
Cold Hollow Apple Cider: \$3.50
Green Mountain Coffee: \$2.50
Vermont Artisan Tea: \$2.50
Hot Chocolate: \$4.00

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