**Stonewall** TAVERN

**~Light Bites~**

**Wagyu Weiner Wraps ~ $24**

Wagyu beef wrapped in puff pastry and baked until golden and crispy.

Served with our house made mayo-mustard sauce

**Spanakopita ~ $16**

Savory Spinach and Feta Phyllo Turnovers, Air fried until golden and crispy.

Served with tzatziki sauce

**Mini French onion soup bread boule~$24**

Served with dunking Au Jus

**Wild mushroom Phyllo turnovers~$21**

with truffle oil and cream, air fried until golden and crispy

**tickle your taste buds sampler-$36**

Three of each lite bites listed above, served with appropriate sides

**Charcuterie Board ~ $45**

A large slate compiled of hand-picked cheeses and meats, accompanied by fruit,

olives, nuts, Pickled veggies, local jam and artisan crackers

**Pull Apart cheesy bread ~ $24**

A loaf of Artisan Rosemary ~ garlic bread

blanketed in mozzarella, gruyere, & VT cheddar.

Baked until crispy on the edges and gooey in the middle. served with a side of marinara

**Salsa con Queso Dip ~ $11**

Creamy blend of cheeses with a local homestyle salsa and sweet corn.

Served with a basket of corn chips

**Vermont Spinach Salad ~ Small $7, Large $14**

Baby Spinach, dried sweet cranberries, diced red onion, toasted pumpkin seeds, & Bailey hazen blue cheese, tossed in our homemade Maple Dijon Balsamic Dressing

***~No Glass permitted on patios outside~***

***In the State of Vermont, “BYOB” is only legally consumed in your room. Please purchase from our tavern for any outdoor or common area consumption. Thank you for your cooperation!***

*“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”*