

HOURLASS

Local ★ Bar ★ Food

STARTERS

VEGETARIAN THREE BEAN CHILI.....7

NEW ENGLAND CLAM CHOWDER.....9

ARTISAN CHEESE & CHARCUTERIE.....16

Local Honey, Apple Mustard,
Stone Fruit Chutney, Salted Pistachios,
Pickled Vegetables & Harvest Bread

CRISPY CALAMARI.....13

Cilantro, Lime, Spicy Chili Sauce

GARLIC TOASTED PITA & HUMMUS.....10

Local Yogurt & Cucumber Tzatziki

SAUTEED FRESH MAINE MUSSELS.....14

Garlic, Tomato, White Wine
Grilled Bread

MISTY KNOLL CHICKEN WINGS.....13

Wet or Dry, Bayley Hazen Blue
Cheese, Pickled Vegetables

SIGNATURE STARTERS

CRISPY BRUSSELS SPROUTS.....9

House Preserved Lemon Aioli

BBQ PORK SLIDERS (3ea).....11

Housemade Barbeque Sauce
Cabbage Slaw, Soft Roll

LIFT LINE EXPRESS

Cup of Soup & ½ Sandwich.....14

Choice of Soup:

VEGETARIAN THREE BEAN CHILI

OR

NEW ENGLAND CLAM CHOWDER

Choice of ½ Sandwich:

LOCAL TURKEY SANDWICH

OR

PASTRAMI ON RYE

SALADS

CLASSIC CAESAR.....11

Blythedale Grana Cheese, Croutons, Housemade Dressing

PANACHE OF GREENS.....12

Medley of Seasonal Greens, Shaved Onions, Carrot
Maple-Balsamic Vinaigrette

ENHANCEMENTS:

Chilled Grilled Chicken6

Chilled Grilled Shrimp9

SANDWICHES

Served with Black Pepper Fries

CHAR GRILLED BEEF BURGER16

Local Beef, Cabot Cheddar, Cured Bacon

Housemade Pickles, SML Burger Sauce

COLD WATER MAINE LOBSTER GRILLED CHEESE.....19

Local Artisanal Cheeses, Bib Lettuce, Tomato

Griddled Red Hen Bread, House Preserved Lemon Aioli

“PILED HIGH” PASTRAMI ON RYE.....15

Blended Mustard, Blythedale Gruyere

Housemade Cabbage Slaw

LOCAL TURKEY SANDWICH.....14

Whole Wheat Bread, Shallot Marmalade

North Country Bacon, Smoked Cheddar

PÂTÉ EN BAGUETTE.....17

Housemade Duck Pate, Local Baguette, Cornichons

Stone Ground Mustard, Watercress

ALBACORE TUNA SALAD SANDWICH (made without mayo)...14

Capers, Fennel, Tarragon, Bib Lettuce, Tomato,

Whole Wheat Bread

BISTRO ENTREES

BRAISED BEEF POT ROAST.....25

Slowly Braised Beef, Whipped Yukon Gold Potatoes

Watercress, Braising Juices

CHICKEN & DUMPLINGS.....24

Stewed Local Chicken, Vermont Ricotta Dumplings

Mushrooms, Fresh Thyme

SML “FISH-N-CHIPS”.....22

Local Cod, House Beer Batter, Crispy Fries, Malt Vinegar Aioli

FLATBREADS FROM OUR SIGNATURE STONE OVEN

TASTE OF VERMONT.....15

Local Apples, Vermont Bacon, Grafton Cheddar

BACK COUNTRY.....15

Charred Tomato Sauce, Basil Pesto, Mozzarella

Add Hand Cut, Spicy Pepperoni.....2

VEGGIE.....15

Grilled Eggplant, Arugula, Granna, Local Tomatoes,
Sundried Tomato Coulis

DON'T FORGET...

STICKY TOFFEE PUDDING.....9

Hard Sauce, Vanilla Ice Cream

“SNICKERS BAR”.....9

Chocolate Cake, Peanuts, Nougat,

Ganache, Salted Caramel Ice Cream

BAILEYS CRÈME BRÛLÉE9

Espresso Madeleine

GUIDED BY PRINCIPLES OF SUSTAINABILITY



FOR YOUR CONVENIENCE, AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.
PLEASE ADVISE US IF YOU HAVE ANY DIETARY CONCERNS OR FOOD ALLERGIES. CONSUMING
RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

2.7.2012