

Burgers & Sandwiches

All Burgers & Sandwiches served with
a bag of chips

All Burgers served on toasted ciabatta
All Sandwiches are served on multigrain bread

Turkey & Cheddar Sandwich with sprouts, maple mustard, lettuce, tomato	\$ 10.00
B L T Sandwich smoked bacon, romaine, sliced tomato, mayo	\$ 9.75
Vegetable & Sprouts Sandwich local vegetables, alfalfa sprouts, hummus	\$ 9.50
Vegetarian Black Bean Burger (add cheese \$ 1.50)	\$ 10.50
Vegetarian Mushroom Soy Burger sautéed onions, mushroom, swiss cheese	\$ 10.50
Mexican Grilled Chicken Duo salsa, jalapeño, cheddar, avocado, sour cream on ciabatta	\$ 11.00
8oz Black Angus Pub Burger (add cheese \$ 1.50)	\$ 10.75
Bacon Cheddar Burger smoked bacon, Vermont Cheddar	\$ 13.50
<i>"Green Mountain"</i> Sirloin Burger - Winterview Farms 8oz local beef topped with french fries, lettuce, tomato, red onion, Chipotle BBQ, melted swiss cheese	\$ 15.00
One Pound Angus Burger sautéed mushrooms, onions, smoked bacon, American cheese	\$ 22.00

Beverages

We Serve Fountain Pepsi, Diet Pepsi, Ginger Ale, Sierra
Mist, Cranberry, Tonic, Unsweetened Lipton Iced Tea
and Lemonade

Add Vanilla, Cherry or Raspberry Flavoring

10 Vermont Beers On Tap

Extensive Wines and Full Bar Available

Tables of 6 or more will have 18% Gratuity Added

Warning: Consumption of raw or undercooked meats, fish or eggs may
increase your risk of food borne illness, especially if you have certain medical
conditions.

Fullerton Inn



DINNER

Menu

Fine Dining or Casual Dining
Monday – Saturday
5pm – 9pm

40 the Common
Chester, Vermont
802-875-2444



www.FullertonInn.com

Soups & Salads

French Onion Soup	\$ 6.50
Soup du Jour	Cup \$ 4.75 / Bowl \$ 5.50
House Salad – local vegetables, cheddar, croutons	Sm \$ 7.50 / Lg \$ 8.50
Caesar Salad – romaine lettuce, garlic croutons, grated Parmesan	Sm \$ 7.75 / Lg \$ 8.75
Chef Salad – ham, turkey, cheddar, egg, onion tomato, cucumber, croutons	Sm \$ 8.75 / Lg \$ 11.00
Vermont Greens Salad – apple, cheddar, bacon, crouton, maple mustard	Sm \$ 8.50 / Lg \$ 9.50
Ⓞ Mixed Greens Salad – mandarin oranges, gorgonzola, roasted almonds, dried cranberries, gourmet cucumber, pomegranate vinaigrette	Sm \$ 8.50 / Lg \$ 9.50

Starters & Snacks

“Vermont Smoke and Cure” Summer Sausage & Marinated Olives – Feta Cheese, pita bread	\$ 7.00
Mini Egg Rolls – Asian sauce	\$ 7.50
Hummus with Fresh Vegetables & Pita	\$ 9.00
Chilled Mexican Layer Dip – avocado, salsa, Cabot sour cream, tortilla chips	\$ 8.50
Boneless Wings – Cajun, BBQ, buffalo, Thai	\$ 9.00
- Mitch’s Maple	\$ 10.00
Fried Mozzarella Sticks - marinara sauce	\$ 7.75
One Pound Chicken Wings – Cajun, buffalo, BBQ, Thai	\$ 7.50
- Mitch’s Maple Syrup	\$ 8.50
Two Pounds Chicken Wings – Cajun, buffalo, BBQ, Thai	\$ 15.00
- Mitch’s Maple Syrup	\$ 16.00
Fried Vegetable Potstickers – spicy Thai sauce	\$ 9.00
Vegetable Potstickers in Asian Broth	\$ 9.50
Ⓞ Pizza Potato Skins with marinara, Provolone, pepperoni	\$ 7.75
Ⓞ Mexican Potato Skins with salsa, jalapeño & cheddar cheese	\$ 7.75
“Brew City” Onion Rings	Side \$ 5.00 / Plate \$ 10.00
French Fries	Side \$ 2.50 / Plate \$ 5.00

Formal Entrees

Formal Entrees are served with vegetables and house baked bread

Grilled Locally Raised Winterview Farms Steak gorgonzola cream, rosemary salt, balsamic reduction, fried onions & baked potato	
Ⓞ Sesame Roasted “Maple Leaf” Half Duck sweet chili sauce & Basmati rice	
Fried Black Bean and Red Chili Pesto Ravioli sautéed kale, cannellini beans, roasted garlic, red bell pepper ragout, tomato jus	
Ⓞ Grilled 9oz Swordfish Steak tapenade, tomato jus & Basmati rice	

International Comfort Foods

All International Comfort Food Entrees come with sautéed vegetable

Ⓞ Grilled Chuck Steak au Poivre with Cognac portobello cream sauce and Basmati Rice	\$ 16.00
Ⓞ Thai Chicken with Basmati rice	\$ 11.50
Mac & Cheese with Parmesan crumbs	\$ 9.75
Ⓞ Pork Loin “Vermont” with sliced apple, maple onions and baked potato	\$ 12.00
Ⓞ Grilled Salmon with strawberry balsamic jam, toasted almonds and Basmati rice	\$ 13.75
Meatloaf and Portobello Gravy with baked potato	\$ 13.00
Mediterranean Rock Shrimp Pasta with olives, sun dried tomatoes, capers, garlic and Feta cheese	\$ 13.00
Ⓞ Curried Lamb with garbanzo beans, broccoli & Basmati rice	\$ 17.00
Ⓞ Seafood Jambalaya with haddock, salmon, scallops, chorizo, mussels and Basmati rice	\$ 16.00
Irish Guinness Beef Stew over baked potato	\$ 15.00
Ⓞ Vegan “Cassoulete” over baked potato	\$ 9.75
Sampler Platter – chicken fingers, mini eggrolls, potstickers & fries	\$ 14.00

Basket of House Baked Bread for two - \$ 2.50

Ⓞ Symbol Indicates Gluten Free