

Sandwiches

Sandwiches served with a bag of chips

- Turkey & Cheddar Sandwich with sprouts, maple mustard, lettuce, tomato \$ 10.00
- Fried Chicken Sandwich fried chicken breast on a soft bun with lettuce, tomato & onion. \$ 11.00
- Sautéed Vegetable Wrap sautéed local vegetables, sprouts, hummus \$ 7.50
- Chicken Bacon Ranch grilled chicken breast, bacon, Cheddar Served on a soft bun with ranch dressing on the side \$ 11.00
- Super Bacon BLT Sandwich smoked bacon (and more bacon), mayo, lettuce and tomato on toasted multigrain \$ 10.00

Make Your Own Burger

Sandwiches served with a bag of chips

- 8oz Black Angus Pub Burger – or – House Made Black Bean Burger – or- House Made Ground Chicken Burger*
(served on a soft bun with lettuce, tomato, onion and pickle.)
- One Patty - \$ 10.50
Two Patties - \$ 15.00
- Add Cheese - Provolone, Cheddar, Swiss, American or Bleu Add \$ 1.00
- Add Bacon Add \$ 1.50
- Extras – Salsa, BBQ Sauce, Sautéed Mushrooms, Sautéed Onions Each \$.75
- Brew City Onion Rings Side \$ 5.00 / Plate \$ 10.00
- French Fries or Ribbon Fries Side \$ 3.00 / Plate \$ 6.00

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 \$ 7.00

Soup du Jour Cup \$ 4.75 / Bowl \$ 5.50

Garden Salad – cherry tomato, red onion, cucumbers, carrots, Cheddar, croutons & choice of dressing
Sm \$ 8.00 / Lg \$ 9.00

Caesar Salad – romaine lettuce, garlic croutons, grated Parmesan Sm \$ 7.75 / Lg \$ 8.75

Chef Salad – ham, turkey, cheddar, egg, croutons
Sm \$ 9.00/ Lg \$ 11.50

Vermont Bacon– baby spinach, Maple smoked bacon lardons, apple, red onion, Cheddar, croutons, tossed with warm bacon vinaigrette
Sm \$ 8.50 / Lg \$ 9.50

Ⓞ Fullerton Mixed Greens - mandarin oranges, Bleu cheese, roasted almonds, dried cranberries, cucumber, strawberry vinaigrette Sm \$ 8.50 / Lg \$ 9.50

Ⓞ Boston Bibb & Strawberry Salad – chevre cheese, candied walnuts, cherry tomatoes, red onions with a house made strawberry vinaigrette dressing \$ 11.00

Add chicken \$ 3.00 or salmon \$ 8.50 to any salad

Starters & Snacks

Pizza Potato Skins with marinara, Provolone, pepperoni \$ 8.00

Mexican Potato Skins with salsa, jalapeño, Cheddar Cheese & sour cream \$ 8.00

Potato Skins of the Day – 4 fried potato skins with the Chef's daily flavor \$ 8.00

Chicken Wings – Cajun, buffalo, BBQ, Thai 1 lb - \$ 7.50
Mitch's Maple Syrup (add \$ 1.) 2lb - \$ 15.00

Vermont AntiPasti Slate – Feta Cheese, summer sausage, olives and pita bread \$ 7.50

Roasted Garlic Hummus with Fresh Vegetables & Pita \$ 9.00

Chilled Mexican Layer Dip – avocado, salsa, Cabot sour cream, tortilla chips \$ 8.50

Boneless Wings / Chicken Fingers (3 pieces)
– Cajun, BBQ, buffalo, Thai \$ 9.00
– Mitch's Maple \$ 10.00

Ⓞ Pan Seared Scallops – white wine pan sauce, wilted Spinach, bacon lardons \$ 13.00

Pretzel Breads (3) with Switchback Fondue \$ 7.50

Entrées

All Entrees are served with daily vegetable

Ⓞ Chicken Breast Gogonzola grilled chicken breast, roasted red tomato and sautéed spinach, gorgonzola cream. Served with a choice of rice or potato of the day. \$ 17.00

Ⓞ Cottage Pie ground beef, corn, peas, mashed potato, beef gravy – classic. Served with the vegetable of the day. \$ 12.00

Ⓞ Quenelles Escoffier three white fish dumplings poached in fume and baked in mushroom cream with grated Parmesan and garnished with crispy bacon bits. Served with rice or potato of the day. \$ 15.00

Ⓞ Grilled Salmon & Meyer Lemon Cream Served with rice or potato of the day. \$ 22.00

Ⓞ BBQ Pork Ribs slow roasted pork ribs, Sweet Baby Ray's sauce. Served with rice or potato of the day. Half Rack \$ 15.00 – Full Rack \$ 23.00

Ⓞ Grilled Winterview Farms Steak locally raised steak grilled your way, served with a red wine demi. Served with rice or potato of the day. \$ 35.00

Ⓞ Braised Lamb Shank braised lamb shank, brandy lamb demi glace, herbed coleslaw with Drew's All Natural dressing. Served with rice or potato of the day. \$ 23.00

Ⓞ Pork Loin "Vermont" 7oz thick cut grilled pork loin with sautéed apples and onions with Vermont maple syrup. Served with rice or potato of the day. \$ 13.00

Ⓞ Pineapple Orange Vegan Stir Fry Chef's blend of fresh vegetables sautéed and served over rice with a pineapple-orange gastrique. Served with steamed bok choy and garnished with sesame seeds. \$ 12.00

Mac & Cheese with potato crisp crumbs and vegetable of the day \$ 13.00

Pasta of the Day – Chef Specialty –
Ask your Waitress



We are proud to serve Drew's Organics salad dressings made here in Chester.

Ⓞ Symbol Indicates Gluten Free