

## SANDWICHES

Sandwiches served with a bag of chips

Turkey & Cheddar Sandwich with sprouts, maple mustard, lettuce, tomato	\$ 10.00
B L T Sandwich smoked bacon, romaine, sliced tomato, mayo	\$ 9.75
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
Grilled Vermont Chicken sliced apple, smoked bacon, Vermont Cheddar, maple syrup on a bun	\$ 13.00

## MAKE YOUR OWN BURGER

Sandwiches served with a bag of chips

8oz Black Angus Pub Burger – or – House Made Black Bean Burger – or- 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 \$ 6.50
- Soup du Jour Cup \$ 4.75 / Bowl \$ 5.50
- Garden Salad – cherry tomato, red onion, cucumbers, carrots, Cheddar, croutons & choice of dressing  
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, croutons  
Sm \$ 8.75 / Lg \$ 11.00
- Vermont Bacon & Mesclun – mesclun greens, Maple smoked bacon lardons, apple, red onion, Cheddar, crouton, tossed with warm bacon vinaigrette  
Sm \$ 8.50 / Lg \$ 9.50
- Ⓞ Fullerton Mixed Greens - mandarin oranges, Bleu cheese, roasted almonds, dried cranberries, cucumber, raspberry vinaigrette Sm \$ 8.50 / Lg \$ 9.50
- Ⓞ Waldorf – mesclun greens, apples, celery, grapes, maple candied walnuts, Bleu cheese, tossed with tangy dill dressing \$ 8.50  
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 \$ 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
- New England Crab Cakes – garlic aioli, lemon \$ 10.00
- Grilled Quail Appetizer – with balsamic glaze and served  
Ⓞ on a small side salad \$ 13.00

## Entrées

All Entrees are served with daily vegetable

- Ⓞ Chicken Provencal pan seared chicken breast, kalamata olives, onion & tomato, herbs Provencal, sauce Buerre Rouge. Starch choice and vegetable of the day \$ 18.00
- Ⓞ Cottage Pie ground beef, corn, peas, mashed potato, beef gravy – classic. Served with the vegetable of the day. \$ 11.00
- Ⓞ Pan Seared Tilapia lemon pepper rubbed, Jamaican jerk spice tortilla crust, butter pan sauce. Starch choice and vegetable of the day \$ 12.00
- Ⓞ Grilled Salmon fennel onion & bell pepper slaw with lime. Starch choice and vegetable of the day \$ 20.00
- Ⓞ Surf & Turf Kabob grilled herb-marinated shrimp, steak, onion and bell peppers. Sweet chili sauce. Starch choice and vegetable of the day. \$ 22.00
- Ⓞ Winterview Farms Grilled Steak locally raised steak grilled your way, served with a red wine demi glace. Choice of starch and vegetable of the day. \$ 35.00
- Ⓞ Grilled Rack of Lamb rover red beans and corn succotash, bacon lardons, Dijon cream sauce and red pepper coulis. Choice of starch and vegetable of the day \$ 31.00
- Ⓞ Pork Chop “Vermont” with sliced apple, maple onions and choice of starch and vegetable of the day \$ 13.00
- Ⓞ Braised Short Rib of Beef short rib demi, herb coleslaw. Choice of starch and vegetable of the day \$ 22.00
- Ⓞ Red Quinoa Ratatouille red quinoa sautéed in zucchini, yellow squash, red onion, eggplant, bell pepper and white wine. Balsamic glaze. Served with vegetable of the day. \$ 11.00
- Mac & Cheese with potato crisp crumbs and vegetable of the day \$ 12.00
- Ⓞ Duo of Grilled Quail two grilled quail stuffed with mushroom and served over Israel cous cous and ratatouille with balsamic glaze. Served with vegetable of the day. \$ 28.00

**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