

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 grilled local vegetables, alfalfa sprouts, hummus	\$ 7.50
Mexican Grilled Chicken Duo salsa, jalapeño, cheddar, avocado, sour cream on a bun	\$ 11.00
Grilled Vermont Chicken sliced apple, smoked bacon, Vermont Cheddar, maple syrup on a bun	\$ 13.00

Make Your Own Burger

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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, bacon, 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
- Caramelized Onion Tartlette – onions caramelized in Vermont maple syrup with Chef's blend of herbs in a puff pastry with melted Cheddar \$ 8.00

Entrées

All Entrees are served with daily vegetable

- Ⓞ Roast Half Duck Cassolet herb roasted half duck, cannellini beans, onions, tomatoes, maple smoked bacon lardons, savory cream sauce \$ 30.00
- Baked Haddock pan seared haddock, lightly breaded with panko and herbs with a buerre blanc. Choice of starch \$ 20.00
- Trout Meunier trout filet lightly dredged in flour and seared golden brown, sautéed capers, garlic and brunoise red onion, with a sauce meunier and choice of starch \$ 22.00
- Ⓞ Grilled Salmon au Poivre pepper crusted salmon grilled to your liking, with Brandy sauce and choice of starch \$ 16.00
- Ⓞ Bell & Evans Roast Half Chicken antibiotic free B&E half chicken, rubbed in the Chef's spice blend and slow roasted with a chicken demi glace and choice of starch \$ 21.00
- Ⓞ Winterview Farms Grilled Steak locally raised steak grilled your way, served with sautéed mushrooms and onions in a red wine demi glace and your choice of starch \$ 34.00
- New England Crab Cakes real crab, onions, peppers, capers, garlic, lemon – pan seared, choice of starch \$ 16.00
- Ⓞ Pork Loin “Vermont” with sliced apple, maple onions and choice of starch \$ 14.00
- Ⓞ Vegan Vegetable Tower grilled assorted fresh vegetables, grilled tofu, served in a tower over Basmati rice with red bell pepper coulis garnished with balsamic reduction \$ 12.00
- Open Faced Roast Beef Sandwich beef rubbed with Chef's seasons blend and Vermont maple syrup and slow roasted. Served over hearty artisan bread and drenched in beef gravy. Served with choice of starch \$ 10.00
- Mac & Cheese with Parmesan crumbs \$ 9.75

Ⓞ Symbol Indicates Gluten Free