



# Stone Corral

## GRAZING MENU

### **Dueling Dips \$6**

Tortilla chips with salsa and High Noon cheese dip.

### **Wicked Twisted Pretzel Flight \$5**

Stampede Double IPA mustard, High Noon cheese dip and hipster mayo.

### **Cheese Board \$13    Add Meat +\$4**

**Cheese:** Blythedale Brie, Great Hill Blue, Cabot cloth bound cheddar & Midnight Farms goat cheese, candied walnuts and honey.

**Meat:** Vermont Smoke and Cure pepperoni & summer sausage.

### **Blackened Sweet Potato Wedges \$5**

Roasted sweet potato wedges with Cajun dry rub and hipster mayo.

### **Cast Iron Cheesy Potatoes \$7**

Crispy Yukon potatoes with Clothbound cheddar, smokehouse bacon and house Ranch dressing.

### **Chicken or Shrimp Picks \$8**

Grilled Chicken or Shrimp Skewers tossed in House Made Sauces  
Served with celery & carrots, pale ale blue cheese or house made ranch.

*\*Choose one style\**

*-Snake Bite BBQ - Buffalo - Maple Ginger -*

*-Blackened- Coconut Curry-*

### **Kids Grilled Cheese \$5**

Cabot cheddar, sourdough, pile of haystack apples.

## GREENER PASTURES

*All salads add Chicken or Shrimp Picks \$5*

### **The Beeten Path \$9**

Mixed Greens with maple balsamic dressing, wild red roasted beets, haystack carrots, toasted sunflower seeds and sour cherries.

### **Baby Kale Caesar \$9**

Tender baby kale with roasted garlic & lemon dressing, shaved parmesan, buttered bread crumbs.

### **Winter's Booty \$9**

Mixed greens with caramelized Brussel sprouts, Hard Cider vinaigrette, salted pumpkin seeds, dried cranberries, Cabot Clothbound cheddar.

*\*Served until kitchen closes*

## SOMETHING MORE STABLE

*All sandwiches/burgers come with mixed greens w/ maple balsamic*

*Add any greener pasture salad for \$2*

*Add crispy potatoes or sweet potato wedges \$3*

### Stone Corral Burger

**Vermont Beef \$12** or **Black Bean \$10**

Served on a brioche bun with lettuce, tomato, onion, dill pickle spear.

Burger Fixin's:

*Cabot cheddar or pepper jack \$1, Great Hill blue, Midnight Farms goat cheese \$2*

*North Country Smoke House thick cut bacon \$3*

### The Vermonter \$12

North Country Smokehouse Turkey, Cabot cheddar, crisp apple and cranberry mayo.  
Served on griddled sourdough.

### Snake Bite BBQ Pork Sandwich \$12

Citizen Cider and Black beer BBQ pork with apple and cabbage slaw

### BLT \$9

Thick cut bacon, tomato, greens, maple and garlic aioli  
on toasted sourdough.

### Pulled Chicken Sandwich \$12

Choose Snakebite BBQ with house made ranch.

or

Buffalo Chicken with pale ale and great hill blue cheese dressing.  
Topped with cilantro lime slaw.

### Taco the long way home \$4ea

*Pick any combo of tacos*

*(add red beans and rice \$2)*

- **Fire by the Sea** - Blackened fish or shrimp with fire roasted tomato and sweet jalapeno sauce.
- **Chili Chocolate** - Chili and chocolate BBQ chicken with house slaw and midnight farms goat cheese.
- **Ole' Reliable** - Slow roasted Snakebite BBQ pork with crumbed cheddar and cilantro lime slaw.

## SADDLE UP

\*Served at 5pm\*

### Cheddar Ale Mac & Cheese \$10

Palomino Pale Ale, Cabot cheddar, buttered breadcrumbs.

*Add Chicken or Shrimp Picks \$5*

*Add bacon \$3*

### The BBQ Showdown \$14

Snake bite BBQ chicken picks or pulled pork.

Caramelized Brussel sprout, roasted sweet potato and parsnip hash.

Vermont maple and cold hollow cider butternut squash.

### In a Curry to Get Things Done \$14

Coconut curry chicken or shrimp with roasted cauliflower and chic peas, parsnip pure  
buttered green beans.

### Surf and Turf Stir fry \$16

Stir fried shrimp and chicken with veggies and seasoned rice with a maple ginger glaze.