

FIRE TOWER TAKEOUT

GARDEN

HOUSE CAESAR

Chopped Romaine, Lemon Anchovies, Shaved
Parmesan, Crispy Radish, Garlic Butter Crostini,
House Caesar Dressing 21

BACON & BLUE

Iceberg Wedge, Bacon Lardon, Heirloom Tomato,
Fried Shallot, Bayley Hazen Blue Cheese
Dressing 21

WINTER SALAD v GF

Kale, Fennel, Citrus Supreme, Pickled Onion,
Toasted Almonds, Dried Cherry, White Balsamic
Dressing 20

ADD PROTEIN TO ANY SALAD

CHICKEN BREAST- 10 * SHRIMP- 12 * FALAFEL- 12 * N.Y STRIP- 21

SOUP

SOUP DU JOUR

Fresh, Creative, Unique 14

STEAK CHILI

Monterey Jack Cheese, Sour Cream 14

FLATBREADS

GF CRUST AVAILABLE -3-

THE FONTINA v

Spinach, Shitake, Sweet Onion, Fontina Cheese, Truffle
Oil, Crispy Garlic 23

THE NEPOLI v

San Marzano Tomato, Fresh Mozzarella, Basil, EVOO,
Balsamic Drizzle 21

THE CUBANO

Ham, Mojo Pork Belly, Gruyere, Dijon Mustard , Dill
Pickle 25

STARTERS

FIRETOWER CHICKEN WINGS

Jerk Spiced with Mango Dipping Sauce

-or-

Korean BBQ with Miso Garlic Aioli Dipping Sauce 19

FRIED DILL PICKLE CHIPS

Served with Buttermilk Ranch 19

AHI NACHOS

Tuna Tartare, Crispy Wonton, Pickled Onion, Daikon Radish,
Wasabi Aioli, Hoisin Lime 24

VIETNAMESE POTSTICKERS

Choice of Pork -or- Edamame
with Citrus Ponzu 18

BAHN MI BAO BUNS

Miso-Maple Pork Belly, Pickled Daikon, Cucumber,
Firetower Sauce 21

BANG BANG SHRIMP BAO BUNS

Sriracha Aioli, Scallions, Sesame Seed 20

PHYLLO WRAPPED BAKED BRIE

With Roasted Pepper Jelly, Whole Grain Mustard, Local
Crackers, House Pickles 24

Our Chefs Work Very Hard Curating These Dishes And Our Kitchen Is Extremely Busy, As Such We Politely Decline Substitutions

We Use Common Fry Oil and As Such Cannot Guarantee Any Items Are Completely Free Of Allergens

Alert Your Server Of Any Food Allergies

When Splitting Checks Please Be Aware We Can Only Split Two Cards Per Table

A 2.71% Processing Fee Will Be Applied To All Credit Card Transactions

FIRE TOWER TAKEOUT

HANDHELDS

-Served with French Fries-

WAGYU BURGER 35

8 oz. Fossil Farms Wagyu, Vermont Cheddar, Fried Shallot, Dill Pickle Aioli, Egg Wash Bun
Add Bacon Jam + 1.50
Sub Bayley Hazen Blue Cheese + 2
Gluten Free Bun + 3

FIRETOWER SMASH BURGER 24

Two 4oz Patties, American Cheese, Shaved Iceberg Lettuce, House Pickles, Firetower Sauce, Sesame Brioche Bun
Add Bacon Jam + 1.50
Gluten Free Bun + 3

FALAFEL BURGER v 24

Cucumber, Tomato, Feta, Tzatziki, Naan Bread

VT FRESH PASTA

-Pasta Handmade in Proctorsville, VT-

FIRETOWER LASAGNA

Fennel Sausage, Herbed Ricotta, Basil Pesto, Parmesan, San Marzano Tomato Sauce 38

PUMPKIN SAGE RAVIOLIS

Shitake Mushroom, Marinated Seitan, Winter Squash, Marsala Cream Sauce 35

CANGREJO Y PAPAS

Lump Crab Meat, Gnocchi, Tarragon, White Wine, Butter, Potato Crumb 38

SHORT RIB BOLOGNESE

Rotating Noodles, Parmesan Mousse, Fresh Basil 40

LARGE PLATES

GRILLED VENISON MEDALLIONS GF 52

Garlic Mashed Potato, House Vegetable, Sundried Tomato Pesto, Crispy Radish

12OZ N.Y STRIP STEAK FRITES 43

French Fries, Side of Horseradish Aioli

LAMB OSSO BUCCO 48

Rosemary-Saffron Polenta Cake, House Vegetables, Roasted Tomato Demi-Glace, Citrus-Parsley Gremolata

SEARED DUCK BREAST GF 45

Garlic Mashed Potato, House Vegetables, Cranberry-Maple Chutney

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While we make every effort in our kitchen with sourcing, preparation, & handling procedures to avoid the introduction of allergens, please be advised that we have a small kitchen & do not have separate cooking areas or equipment. Alert your server of any food allergies. Please be aware that we use common fryer oil. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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FIRE TOWER TAKEOUT

FOR THE KIDS

KIDS NOODLES 13

Choice of Butter, Red Sauce or Parmesan Cheese

CREAMY MAC 'N CHEESE 13

Ooey Goopy Goodness

CHICKEN TENDERS 14

Buttermilk Battered White Meat & Fries

CHEESE PIZZA 17

\$2 add pepperoni

HOUSE MADE DESSERTS

We Feature A Rotating Selection of Fresh Desserts And Local Ice Cream
Ask Your Server About Tonight's Creations

KEEP IT LOCAL

WHENEVER POSSIBLE WE SOURCE LOCAL INGREDIENTS
HERE'S A THANKS TO SOME OF OUR VERMONT SUPPLIERS



JENKS OASIS SUGARHOUSE

Bondville, VT

BROMLEY FARMS

Peru, Vermont

WILCOX DAIRY

Arlington, Vermont

VERMONT FRESH PASTA

Proctorsville, Vermont

JASPER HILL FARM

Greensboro, Vermont

LOCALLY OWNED & INDEPENDENT

