

Stratton, VT

GARDEN

JULIUS CAESAR

Parmesan Crostini, Peppercorn Bacon Strips, Romaine Hearts, Lemon Anchovy Dressing, Shaved Parmesan 21

ECLIPSE V &

Shaved carrot, Ginger Sesame Glaze, Cucumber, Chili Crisp, Sesame Seed 20

AUTUMN SALAD @ V

Sliced Pear, Toasted walnuts, Goat Cheese, Dried Cherries, Arugula and Endive, Hot honey and Olive oil 21

ADD PROTEIN TO ANY SALAD
CHICKEN BREAST- 10 * SHRIMP- 12 * FALAFEL-12 N.Y STRIP- 19 SALMON-17

STARTERS

SOUP OF THE DAY

Ask your server for our daily selection 14

VT MAPLE CORNBREAD

Honey Butter, B&B Pickles 20

COWBOY SLOPPY JOE

Braised Brisket, BBQ, Aged VT Cheddar, Serrano, Pickled onion, Over Toasted Cornbread 24

MEZZE PLATTER V

Falafel, Baba Ghanoush, Tabouli, Tzaziki, House Pickles, Feta, Naan Bread 22

VIETNAMESE POTSTICKERS

Pork -or- vegetable, citrus ponzu 16

FIRETOWER CHICKEN WINGS

Jerk Spiced with Mango Dipping Sauce -or- Spicy Apricot Glaze with Lemon Ginger Aioli 18

LOBSTER ROLL

Sweet Cream Butter, Dill, Watermelon Radish, Brioche 28

AHI NACHOS

Tuna Tartare, Crispy Wonton, Pickled Onion, Daikon Radish, Wasabi Aioli, Hoisin Lime 20

FRIED DILL PICKLE CHIPS

Buttermilk Ranch 17

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

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

A Processing Fee Will Be Applied To All Credit Card Transactions

Eat Well Laugh Often Adventure More



Stratton, VT

HANDHELDS

-Served With Fries-

FIRETOWER SMASH BURGER

Double 4oz Smash Patties, American Cheese, Shaved Lettuce, B&B Pickle, Firetower Sauce, Sesame Brioche Bun

Bacon Jam + 1.50 Gluten Free Bun + 3

SOLSTICE BAHN MI V

23

24

Marinated Tempeh, Cucumber, Pickled Daikon, Serrano Pepper, Cilantro, Firetower Sauce, Baguette

VT FRIED CHICKEN SANDWICH

24

Buttermilk Fried Chicken, Bread & Butter Pickles, Cabot Cheddar, Arugula, Hot Honey Drizzle, Sesame Brioche Bun

FLATBREADS

BIANCO 23

Garlic Oil, Fresh and Aged Mozzarella, Parmesan, Chevre, Basil Ricotta, Hot Honey and Pistachio

Nepoli 21

San Marzano Tomato, Fresh Mozzarella, Fresh Basil, Olive Oil

DOWNTOWNER 23

Grilled Peaches, Prociutto, Arugula, Burrata, Basil Oil, Balsamic Reduction Gluten Free Crust +3

MAINS

SEARED KING SALMON GF 38

Peas, Basil Oil, Meyer Lemon Preserves, Crispy Artichokes, Jasmine Rice

CHICKEN PICCATA 38

Airline Chicken Breast, Lemon- Caper White Wine Sauce, Crispy Garlic, Mashed Potatoes, House Vegetable

BRAISED BEEF SHORT RIB GF 44

Coffee Bourbon Glaze, Roasted Corn Risotto, House Vegetable

120Z PRIME N.Y STRIP STEAK FRITES 40

French Fries, Side of Horseradish Aioli +3 Mashed Potato and House Vegetables

GRILLED PORK CHOP GF 38

Frenched 12 oz chop, sweet potato polenta, Shitake Mushroom Demi, Rainbow carrots

SHOOTING STAR V GF 34

Tofu, Sweet potato, Red Pepper and Chickpea stewed in Coconut Milk and Curry, with Jasmine Rice and Mango Chutney

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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FOR THE KIDS

KIDS NOODLES 14

Choice of Butter, Red Sauce or Parmesan Cheese

CREAMY MAC 'N CHEESE 14

Ooey Gooey Goodness

CHICKEN TENDERS 15

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



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Stratton, VT

The Fire Tower Restaurant and Tavern derives its name from the lookout tower perched high atop Southern Vermont's Highest Peak at 3,936ft above sea level. The original wood structure was built in 1912 by members of the Stratton Mountain Club but after a series of devastating fires in 1934 the original structure was badly damaged. The steel structure we see today was built by the Civilian Conservation Core as a collaboration between several landowners and the state. It Rises 55 feet high, one and a half miles from the ski trails of Stratton Resort and stands as a landmark on the Appalachian and Long Trails. The structure as well as the adjoining fire-spotters cabin are protected on the national register of historic places. Our "Porcupine Lounge" is an ode to the first firespotters cabin nicknamed "Porcupine Lodge". Also called "Manicknung Lodge" the original cabin has since succumbed to the mountain but was replaced with a new cabin in 1928. While the tower is no longer used to spot fires, the cabin is currently maintained by The Green Mountain Club and during the summer months is occupied by caretakers of the Long Trail and Appalachian Trail