

FIRETOWER

Restaurant and Tavern

Bread Service

Cornbread
Whipped Maple Butter 22
(vertigo)

Baguette
Maitake Gratin 24
(old log road)

Everything Bagel Biscuits
Pimento Cheese 22
(downeaster)

Labours of Love

Soup of the day 15
Mostly vegetarian
(duck soup)

Chef Marks Famous Beef Chili GF 15
Sour cream, Shredded Mozzarella, Scallion
(marks run)

Raw Bar

Ahi Tuna Nachos 26
Wonton Chips, Daikon, Pickled Onion, Hoisin, Cucumber Wasabi, Wasabi Greens
(old smoothie)

Spicy Bluefin Tuna 🌶️ GF 27
Coconut Rice Cake, Tamari Glaze, Sriracha aioli, Serrano Peppers
(moondance)

Crudo MP
Fresh, Rotating, Flown from the coast of Maine daily
(test pilot)

Field Greens

Julius Caesar 28
Chopped Romaine, Peppercorn Bacon, Parmesan Crostini, Radish, Lemon Anchovy Caesar
(get my drift)

Beet & Citrus GF 🥥 30
Crimson and Golden Beets, Navel Oranges, Grapefruit, Chevre, Pistachio, Aged Balsamic, Arugula & Chicories
(diamond in the rough)

Salad, Lettuce on the Side 29
Baby Gem Lettuce, Bruschetta Panzenella, Dehydrated Heirloom Tomato, Crispy Garlic and too many herbs, Red Wine Vinegar and Olive Oil.....ADD BURRATA 3
(cabin fever)

Winter Salad GF 26
Field Greens, Red Onion, Winter Squash, Apples, Dried Cherries, Maple Mustard Vinaigrette
(village walk)

Chicken 12 Falafel 10 Shrimp 14 Steak 21

Flatbread

When the moon hits your eye, that's amoré

Bianco 🥥 23
Garlic oil, Basil Ricotta, Chevre, Fresh and Aged Mozzarella, Parmesan, Pistachio, Hot Honey

Nepoli 22
San Marzano Tomato Sauce, Fresh Mozzarella, Olive Oil, Fresh Basil, Sea Salt

Salsica 25
San Marzano Tomato Sauce, Italian Sausage, Hot Cherry Peppers, Broccoli Rabe, Fresh Mozzarella

Tartufo 25
Truffle Oil, Wild Mushroom, Spinach, Fresh Mozzarella, Crispy Garlic

Burrata 🌶️ 28
Nduja Sausage, Roasted Red Pepper, Burrata, Sea Salt, Basil Oil, Balsamic

Prosciutto 4 Pepperoni 2 Chicken 3 Anchovies 4
Gluten free Crust 3
(shredwood forest)

Fried Crispy

Chicken Wings ^{GF} 20

Jamaican Jerk & Mango Aioli -or- Spicy Apricot & Lemon Ginger Yogurt
(lads legacy)

Dumplings 19

Pork -or- Edamame, Yuzu Ponzu
(snow bowl express)

Pickles ^{GF} 18

Dill pickle chips, Buttermilk Ranch
(why not)

Brussel sprouts 19

Peanut Chili Crisp, Herbs, Yuzu Ponzu
(spruce)

Falafel 24

Baba Ghanoush, Feta, Tzatziki, Pickled Onion, Naan, Mediterranean Olives
(wanderer)

Evil gluten

Smash Burger 30

2 Four oz Smash Patties, American cheese, Iceberg Lettuce, B&B pickles, Sriracha Aioli, Sesame Bun
(mikes way)

Wagyu Burger 36

8 oz Wagyu Patty, Cheddar Cheese, Butterleaf Lettuce, Crispy Shallot, Dill Pickle Aioli, Sesame Bun
(home run)

Tempeh Bahn Mi 29

Pickled veg, Cucumber, Cilantro, Sriracha Aioli, Baguette
(gentle ben)

**Be a hero, or whatever the opposite of evil is...
Gluten free bun 3**

**Bacon Jam 3 Bayley Hazen Blue 3
All handhelds come with fries**

Lay off me, I'm starving...

NY Strip ^{GF} 49

12oz, Horseradish Aioli
(standard)

Wagyu Meatloaf 44

Brown Sugar Ketchup, Roasted Garlic
(overpass)

Filet ^{GF} 54

8 oz, Beet Puree, Burnt Saffron Aioli, Beet Demi Glaze, Sunchoke Chips
(old#8)

Fried Pork Coletta 45

Fennel-Parmesan, Mustard Basil Aioli, Arugula Fennel Salad, Parmesan, Pickled Mustard Seed
(polar bear)

Cabbage 40

Peanut Oil Confit Cabbage, Miso Cauliflower Puree, Basil Aioli, Fried Cabbage Leaves, Peanut Chili Crisp
(sunbeam)

Whole Rainbow Trout ^{GF} 52

Meyer Lemon Preserves, Field Greens
(kidderbrook)

Dirty Martini Chicken ^{GF} 45

Seared Airline Breast, Queen Olives, Shallots, Lemon, Sweet Vermouth
(dancing bear)

Bone in Ribeye ^{GF} 79

20 oz, Roasted Yoder Farm Whole Garlic, Demi Glaze
(big ben)

Still Hungry? Don't Forget Your SIDE

Chevre Mashed Potato ^{GF} 12

Blue Cheese Bread Pudding 12

Broccoli Rabe ^{GF} 11

Crispy Herbed Potato ^{GF} 11

French Fries ^{GF} 10

Roasted Delicata Squash ^{GF} 11

Haricot Verts ^{GF} 10

Jasmine Rice ^{GF} 10

Alert Your Server Of Any Food Allergies

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

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

FIRETOWER

Restaurant and Tavern

Kids Stuff

Chicken Tenders 18

Buttermilk Battered White Meat & Fries

Mac and Cheese 18

Ooey Gooey Goodness

Pasta 17

choice of Butter, Parmesan Cheese, or Red sauce

Cheese Flatbread 19

Pepperoni +2

(cub carpet)

House Made Desserts

We feature a rotating selection of fresh desserts and local ice cream. Ask your server about tonight's offerings.

Keep It Local

Whenever possible we source local ingredients. Here's some of our wonderful suppliers who make the magic happen.

Jenks Oasis Sugarhouse

Bondville, Vermont

Bromley Farms

Peru, Vermont

Wilcox Dairy

Arlington, Vermont

Jasper Hill Farm

Greensboro, Vermont

Giovanna's Herb Garden

Londonderry, Vermont

FIRETOWER

Take Out Menu

Labours of Love

Soup of the day 15
Mostly vegetarian

Beef Chili 15
Sour creme, Shredded Mozzarella, Scallion

Ahi Tuna Nachos 26
Wonton Chips, Daikon, Pickled Onion, Hoisin, Cucumber Wasabi, Wasabi Greens

Field Greens

Julius Caesar 28
Chopped Romaine, Peppercorn Bacon, Parmesan Crostini, Radish, Lemon Anchovy Caesar

Beet & Citrus 30
Crimson and Golden Beets, Navel Oranges, Grapefruit, Chevre, Pistachio, Aged Balsamic, Arugula & Chicories

Winter Salad 26
Field Greens, Red Onion, Winter Squash, Apples, Dried Cherries, Maple Mustard Vinaigrette

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Cornbread
Whipped Maple Butter 22

Baguette
Maitake Gratin 24

Biscuits
Everything Bagel Spice, Pimento Cheese 24

Flatbread

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

Nepoli 22
San Marzano Tomato, Fresh Mozzarella, Olive Oil, Fresh Basil, Sea Salt

Salsica 25
San Marzano tomato, Italian Sausage, Hot Cherry Peppers, Broccoli Raab, Fresh Mozzarella

Tartufo 25
Truffle Oil, Wild Mushroom, Spinach, Fresh Mozzarella, Crispy Garlic

Burrata 28
Nduja Sausage, Roasted Red Pepper, Sea Salt, Basil Oil, Balsamic

Prosciutto 4 Pepperoni 2 Chicken 3 Anchovies 4
Gluten free crust -3

(~~cut~~ carpet) Kids Stuff

Chicken Tenders 18
Buttermilk Battered White Meat & Fries

Cheese Flatbread 19
Pepperoni \$2

Fried Crispy

Chicken Wings* 20
Jamaican Jerk & Mango Aioli -or- Spicy Apricot & Lemon Ginger Yogurt

Dumplings* 19
Pork -or- Edamame, Yuzu Ponzu

Pickles* 18
Dill pickle chip, Buttermilk Ranch

Brussel sprouts* 19
Peanut Chili Crisp, Herbs, Yuzu Ponzu

*Evil gluten *

Smash Burger* 30
*2 Four oz Smash Patties, American cheese, Iceberg Lettuce, B&B pickles, Sriracha Aioli, Sesame Bun
add Bacon Jam \$2*

Tempeh Bahn Mi * 29
Pickled veg, Cucumber, Cilantro, Sriracha Aioli, Baguette

Be a hero, or whatever the opposite of evil is...

Gluten free bun 3
All handhelds served with fries

Due to the volume of orders our small kitchen can handle, we kindly refuse the take out service of these items after 6:30 pm