

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...

3

Gluten free bun
- Bacon Jam 3 Bacon Strips 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

(kiddbrook)
- 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
- Crispy Herbed Potato

GF

11
- Haricot Verts

GF

10
- Blue Cheese Bread Pudding

12
- French Fries

GF

10
- Jasmine Rice

GF

10
- Broccoli Rabe

GF

11
- Roasted Delicata Squash

GF

11

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 Mozzerella, 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

Chicken 12 Falafel 10 Shrimp 14 Steak 21

Cornbread
Whipped Maple Butter 22

Baguette
Maitake Gratin 24

Biscuits
Everything Bagel Spice, Pimento Cheese 24

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, 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

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

FIRETOWER

Restaurant and Tavern

Lunch & Apres

Labours of Love

<div>Soup of the day 15</div> <div>Mostly vegetarian</div> <div>(duck soup)</div>
<div>Chef Marks Famous Beef Chili GF 15</div> <div>Sour cream, Shredded Mozzarella, Scallion</div> <div>(marks run)</div>
<div>Share Plates</div>
<div>Cornbread</div> <div>Whipped Maple Butter 22</div> <div>(vertigo)</div>
<div>Ahi Tuna Nachos</div> <div>Wonton Chips, Daikon, Pickled Onion, Hoisin, Cucumber Wasabi, Wasabi Greens 26</div> <div>(old smoothie)</div>
<div>Flatbread</div>

When the moon hits your eye, that's amoré

<div>Bianco 🍷 23</div> <div>Garlic oil, Basil Ricotta, Chevre, Fresh and Aged Mozzarella, Parmesan, Pistachio, Hot Honey</div>
<div>Nepoli 22</div> <div>San Marzano Tomato Sauce, Fresh Mozzarella, Olive Oil, Fresh Basil, Sea Salt</div>
<div>Salsica 25</div> <div>San Marzano Tomato Sauce, Italian Sausage, Hot Cherry Peppers, Broccoli Rabe, Fresh Mozzarella</div>
<div>Tartufo 25</div> <div>Truffle Oil, Wild Mushroom, Spinach, Fresh Mozzarella, Crispy Garlic</div>
<div>Burrata 🌶️ 28</div> <div>Nduja Sausage, Roasted Red Pepper, Burrata, Sea Salt, Basil Oil, Balsamic</div>
<div>Prosciutto 4 Pepperoni 2 Chicken 3 Anchovies 4</div> <div>Gluten free Crust 3</div> <div>(shredwood forest)</div>

Kids Stuff

<div>Chicken Tenders 18</div> <div>Buttermilk Battered White Meat & Fries</div>
<div>Cheese Flatbread 19</div> <div>Pepperoni +2</div> <div>(cub carpet)</div>

Field Greens

<div>Julius Caesar 28</div> <div>Chopped Romaine, Peppercorn Bacon, Parmesan Crostini, Radish, Lemon Anchovy Caesar</div> <div>(get my drift)</div>
<div>Winter Salad GF 26</div> <div>Field Greens, Red Onion, Winter Squash, Apples, Dried Cherries, Maple Mustard Vinaigrette</div> <div>(village walk)</div>
<div>Chicken 12 Falafel 10 Shrimp 14</div>

Fried Crispy

<div>Chicken Wings GF 20</div> <div>Jamaican Jerk & Mango Aioli -or- Spicy Apricot & Lemon Ginger Yogurt</div> <div>(lads legacy)</div>
<div>Dumplings 19</div> <div>Pork -or- Edamame, Yuzu Ponzu</div> <div>(snow bowl express)</div>
<div>Pickles GF 18</div> <div>Dill pickle chips, Buttermilk Ranch</div> <div>(why not)</div>
<div>Evil gluten</div>

<div>Smash Burger 30</div> <div>2 Four oz Smash Patties, American cheese, Iceberg Lettuce, B&B pickles, Sriracha Aioli, Sesame Bun</div> <div>(mikes way)</div>
<div>Tempeh Bahn Mi 🌿 29</div> <div>Pickled veg, Cucumber, Cilantro, Sriracha Aioli, Baguette</div> <div>(gentle ben)</div>
<div>Be a hero, or whatever the opposite of evil is...</div> <div>Gluten free bun 3</div>
<div>Bacon Jam 3 Bacon Strips 3 Bayley Hazen Blue 3</div> <div>All handhelds come with fries</div>

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Restaurant and Tavern

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 fire-spotters 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

