

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 <small>GF</small> 20
<i>Jamaican Jerk & Mango Aioli -or- Spicy Apricot & Lemon Ginger Yogurt</i>
(lads legacy)
Dumplings 19
<i>Pork -or- Edamame, Yuzu Ponzu</i>
(snow bowl express)
Pickles <small>GF</small> 18
<i>Dill pickle chips, Buttermilk Ranch</i>
(why not)
Brussel sprouts  19
<i>Peanut Chili Crisp, Herbs, Yuzu Ponzu</i>
(spruce)
Falafel 24
<i>Baba Ghanoush, Feta, Tzatziki, Pickled Onion, Naan, Mediterranean Olives</i>
(wanderer)

Evil gluten

Smash Burger 30
<i>2 Four oz Smash Patties, American cheese, Iceberg Lettuce, B&B pickles, Sriracha Aioli, Sesame Bun</i>
(mikes way)
Wagyu Burger 36
<i>8 oz Wagyu Patty, Cheddar Cheese, Butterleaf Lettuce, Crispy Shallot, Dill Pickle Aioli, Sesame Bun</i>
(home run)
Tempeh Bahn Mi  29
<i>Pickled veg, Cucumber, Cilantro, Sriracha Aioli, Baguette</i>
(gentle ben)
Be a hero, or whatever the opposite of evil is...
Gluten free bun 3
Bacon Jam 3 Bacon Strips 3 Bayley Hazen Blue 3
All handhelds come with fries

Lay off me, I'm starving...

NY Strip <small>GF</small> 49
<i>12oz, Horseradish Aioli</i>
(standard)
Wagyu Meatloaf 44
<i>Brown Sugar Ketchup, Roasted Garlic</i>
(overpass)
Filet <small>GF</small> 54
<i>8 oz, Beet Puree, Burnt Saffron Aioli, Beet Demi Glaze, Sunchoke Chips</i>
(old#8)
Fried Pork Coletta 45
<i>Fennel-Parmesan, Mustard Basil Aioli, Arugula Fennel Salad, Parmesan, Pickled Mustard Seed</i>
(polar bear)
Cabbage  40
<i>Peanut Oil Confit Cabbage, Miso Cauliflower Puree, Basil Aioli, Fried Cabbage Leaves, Peanut Chili Crisp</i>
(sunbeam)
Whole Rainbow Trout <small>GF</small> 52
<i>Meyer Lemon Preserves, Field Greens</i>
(kidderbrook)
Dirty Martini Chicken <small>GF</small> 45
<i>Seared Airline Breast, Queen Olives, Shallots, Lemon, Sweet Vermouth</i>
(dancing bear)
Bone in Ribeye <small>GF</small> 79
<i>20 oz, Roasted Yoder Farm Whole Garlic, Demi Glaze</i>
(big ben)

Still Hungry? Don't Forget Your SIDE

Chevre Mashed Potato <small>GF</small> 12	Blue Cheese Bread Pudding 12	Broccoli Rabe <small>GF</small> 11
Crispy Herbed Potato <small>GF</small> 11	French Fries <small>GF</small> 10	Roasted Delicata Squash <small>GF</small> 11
Haricot Verts <small>GF</small> 10	Jasmine Rice <small>GF</small> 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

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 amore

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**

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

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

Soup of the day **15**

Mostly vegetarian
(duck soup)

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

Share Plates

Cornbread

Whipped Maple Butter **22**
(vertigo)

Ahi Tuna Nachos

Wonton Chips, Daikon, Pickled Onion, Hoisin,
Cucumber Wasabi, Wasabi Greens **26**
(old smoothie)

Flatbread

When the moon hits your eye, that's amore

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)

Kids Stuff

Chicken Tenders **18**

Buttermilk Battered White Meat & Fries

Cheese Flatbread **19**

Pepperoni **+2**
(cub carpet)

Field Greens

Julius Caesar **28**

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

Winter Salad GF **26**

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

Chicken **12** **Falafel** **10** **Shrimp** **14**

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)

Evil gluten

Smash Burger **30**

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

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

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

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

