

Vermont  
Restaurant Week  
APRIL 20- APRIL 29, 2018



Located at Stoweflake  
Mountain Resort & Spa  
On the Mountain Rd, Stowe

42 Wines by the Glass and  
Local, Vermont Brews on Tap!

FEATURED WINE OF THE  
WEEK BY THE GLASS:  
*Selections from Fresh Tracks  
Farms \$8*

### **\*\$30 Dinner Menu**

*per person, choose one from each of three courses*

#### **Soups, Salads and Appetizers**

**New England Clam & Corn Chowder**  
*With Potatoes & Bacon*

**Daily Vegetarian Soup**  
*Chef's Vegetarian Creation*

**Local Lettuce Salad**  
*Tossed with Balsamic Vinaigrette  
with Vermont Chèvre*

**House-made Kale Hummus Dip**  
*With Pita Chips*

**House-made Spinach & Artichoke Dip [GF]**  
*With Pita Chips*

#### **Entrees**

**Pasta Fresca**  
*With Crushed Tomatoes, Slivered Garlic, Fresh Basil,  
Olive Oil over Angel Hair*

**Curry-Crusted Tempeh**  
*With Red Lentils & Wilted Spinach*

**Prosciutto & Sage Wrapped Chicken Breast [GF]**  
*With Polenta Cake & Grilled Asparagus*

**Fried Clam Strip Dinner**  
*With French Fries, Cole Slaw & Tartar Sauce*

**Seared Boneless Pork Chop**  
*With Warm Potato & Spinach Salad*

**Build Your Own Burger**  
*8oz Local Angus Beef, Turkey Burger or Boca Veggie Burger*  
  
*Choice of Two Toppings: Mushrooms, Caramelized Onions,  
Bacon, Blue Cheese, Cabot Cheddar, American or Swiss Cheese*  
*Each additional Topping \$0.50*

#### **Desserts**

**Cheese Cake**

**Carrot Cake**

**Chocolate Mousse Cake**

*\* Tax and gratuity not included. Not valid with any other promotional offers or gift certificates.  
Reservations recommended: 802-253-7355 or online [www.charliebpub.com](http://www.charliebpub.com).*