

# James Moore Tavern



## Salads & Starters

<b>Caesar Salad</b> \$16 Romaine, Parmesan, Croutons, and Caesar Dressing	
<b>House Salad</b> Bleu Cheese, Bacon, Tomato, Cucumber, Red Onion, Maple Vinaigrette, over Mixed Greens	\$16
<b>Giant Soft Pretzel</b> Served with our Pimento Cheese Sauce, or Mustard	\$16
<b>Poutine</b> Maplebrook Cheese Curds over French Fries Topped with Gravy	\$17
<b>Fried Green Beans</b> Green Beans Lightly Battered and Fried Served with Chipotle Ranch	\$16
<b>Blistered Shishito Peppers</b> Shishito Peppers, Lightly Charred, Served with Roasted Red Pepper Aioli	\$16
<b>Nachos</b> Cheese Sauce, Guacamole, Pico de Gallo, Crema, Black Beans	\$17
<b>Wings</b> Baked then Fried with your choice of Buffalo, Sweet Chili or Jamaican Jerk	\$18
<b>Chicken Tenders &amp; Fries</b> 5 Chicken Tenders Served with French Fries	\$16
<b>Fried Cheese Curds</b> Cheddar Cheese Curds Breaded and Fried, Served with Marinara Sauce	\$16
<b>Chili</b> Black Angus Beef Chili, Served with Sour Cream, Onion, Cheese and Tortilla Chips	\$13

<b>Bolton Smash Burger</b> <i>(Add Another Patty for \$4)</i> Single Patty pressed thin and seared crisp with American Cheese, Shredded Lettuce, Sliced Onions, House Dill Pickles, and Thousand Island Dressing on a Potato Bun, Served with Fries	\$19
<b>Chicken Sandwich</b> Grilled Chicken Breast, Bacon, Provolone, Lettuce, Tomato and Chipotle Ranch on a Pretzel Bun, Served with Fries	\$19
<b>Meatball Sub</b> Italian Meatballs in our House Made Marinara, Provolone Cheese on a Hoagie Roll, Served with Fries	\$19

## Entrees

<b>Burrito Bowl</b> Choice of Meat- Pulled Pork, Tinga Chicken, or Falafel, Black Beans, corn Dirty Rice, Romaine, Pico de Gallo, Guacamole, VT Cheddar Cheese, Cilantro, Lime and Crema	\$20
<b>Steak Frites</b> 10-ounce Flat Iron Steak served with French Fries and Horseradish Sauce	\$27
<b>1/2 Slab BBQ Ribs</b> Baby Back Ribs Dry rubbed then Braised Until Perfection, Smothered in our house BBQ Sauce, Served with Fries	\$27
<b>Grain Bowl</b> Quinoa, Barley, Red Rice, Kale, Roasted Butternut Squash, Carrots, Cucumber in a Ginger Tamari dressing	\$20
<b>Cajun Shrimp Tacos</b> Sautéed Shrimp, Coleslaw and Avocado Lime Aioli in Flour Tortillas, Served with Fries	\$25

## Sandwiches

<b>Falafel, Grilled Chicken or Lamb Gyro</b> Warm Pita, Hummus, Feta Cheese, Shredded Lettuce, Tomato, Onion, Tzatziki, and Hot Sauce, Served with Fries	\$19
<b>Pulled Pork Sandwich</b> Pork, House Dill Pickles, Slaw, and Maple Chipotle BBQ Sauce, served on a Brioche Bun, with Fries	\$19
<b>Black Bean Burger</b> Black Bean Patty Served with Lettuce, Tomato, Onion and Chipotle Ranch on a Potato Bun, Served with Fries	\$19

## ADD ONS

Grilled Chicken	\$6
Chicken Tinga	\$7
Pulled Pork	\$7
Falafel	\$6
Shrimp	\$8
Bacon	\$3
Bayley Hazen Bleu Cheese	\$3

## Mighty Might Kids Menu \$12

*(All Items Served with Fries)*

Hot Dog
Kids Burger - Plain or Cheese
Chicken Fingers

## From the Bar

### **BV Specialty Cocktails**

Pineapple Margarita	\$14
Bolton Mule	\$14
Negroni	\$14
Maple Manhattan	\$14

### **Vermont Draft Beer**

Spillway IPA	\$7.50
Green State Lager	\$7.50
Fiddlehead	\$7.50
Sip of sunshine	\$8.25
Switchback	\$7.50

### **Vermont 16oz Cans**

Lawsons Little Sip	\$7.50
Rotating BBCO	\$8.00
BBCO Wizard IPA	\$8.25
Big Tree Gumps Pilsner	\$7.50
Big Tree Night Laps	\$7.50

### **Domestic Cans**

Shacksbury Cider	\$7.50
Shacksbury Yuzu Cider	\$7.50
Guinness	\$7.50
Frost Lush	\$7.50
Bud & Bud Light	\$5.25
Pabst Blue Ribbon	\$4.75
Miller High Life	\$4.50
White Claw	\$5.50

### **Wine**

<u>White</u>	<u>Red</u>
Crossings Sauv Blanc	Portillo Malbec
Principato Pinot Grigio	DeLoach Pinot Noir
Round Hill Chardonnay	Lyeth Cabernet
Sparkling	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.