

Appetizers

Burke Bleu Chips

Crispy house-made potato chips smothered with Melted bleu cheese. A House favorite!

7

Wings

Coated with your choice of Sweet and Spicy Thai sauce or Buffalo sauce served with bleu cheese dipping sauce and carrot sticks

9

Nachos

Seasoned chicken, black beans, fresh Pico de gallo, lime cilantro sour cream, topped with pepper-jack cheese and jalapenos

11

Chicken Quesadilla

Spicy chicken, black beans, warm flour tortillas, fresh salsa, Served with a lime cilantro sour cream

9

Pepper Seared Tuna

Ahi Tuna, served with , wakame salad, drizzled with wasabi cucumber aioli

10

Crab Cakes

Pan-seared crispy crab cakes with a cajun rémoulade

10

Sweet Potato Fries

Take the edge off with our signature fries

6

Salads

*Add grilled chicken \$6
Add mahi mahi or steak \$10*

Burke Mountain Salad

Mixed greens, candied walnuts and dried cranberries Served with our house made maple balsamic vinaigrette and topped with bleu cheese crumbles

9

Traditional Caesar

Romaine hearts, croutons, parmesan cheese in a classic caesar dressing

7

House Salad

Mixed field greens, grape tomatoes, carrots, cucumbers and shaved red onions Served with our house made maple balsamic vinaigrette

6

Children's Menu

11 and under please

All children's entree's come with a small soft drink and a dessert

7

QUINN'S Grilled Cheese

With french fries

MASON'S Chicken Fingers

With french fries

Georgi's Mac and Cheese

With carrot sticks

Alta's Chicken Dinner

With mashed potatoes and fresh seasonal vegetables

Jed's Big Kid Burger

With french fries

Children's Drinks

Strawberry, Chocolate or Vanilla Moose Milk

Ice cream, milk and whipped cream

4

Sparkling Raspberry Lemonade

Too much fun in a glass!

4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions

Entrees

All entrees are served with nightly starch and fresh vegetables

Add a small house salad with your entree for only \$3

8oz Hanger Steak

USDA Choice, Wicked tender, a local favorite, served with our house demi

18

 *Barons de Rothchild (Lafite)*

6oz Top Sirloin

USDA Choice, Grilled to perfection, served with a red wine maitre`d butter


15

 *J Lohr Cabernet*

Herb Roasted Chicken

Herb roasted half chicken with pan jus


15

 *Kendall Jackson Chardonnay*

Margarita Chicken Breast

Grilled marinated chicken breast

12

 *Falernia Chilean White*

Tuna

Sesame seared Tuna, served on a bed of Asian slaw, topped with a sesame ginger drizzle


18

 *Columbia Crest Chardonnay*

Smoked Chicken Pesto

North Country Smokehouse chicken breast, roasted red peppers, spinach served with bow-tie pasta

18

 *Arona Sauvignon Blanc*

St Louis Style Ribs

Grilled and brushed with house barbeque sauce served with french fries and Asian slaw

14

 *Long Trail Ale*

Fish Tacos

Blackened Tilapia, spanish rice, flour tortillas, fresh pico de gallo, cilantro lime sour cream

12

 *Otter Creek Black IPA*

Local Attractions

Beefalo Burger

Half pound Fresh Beefalo from Farm and Forest Ranch in Barton Vt.

11

served with lettuce, tomato, onions, and french fries

Substitute sweet potato fries \$1

Substitute House/Caesar salad \$2, Burke salad \$4

 *Switchback*

Vermont Smoke and Cure Ham Steak

Grilled, maple glazed Vermont Smoke and Cure Ham Steak

15

 *Blue Moon*

Vermont Fresh Pasta Company Ravioli

Hand made in Proctorsville, Vt

Ask your server about our daily special,

Limited quantities

Market price

 *Harpoon IPA*

Burgers

*All burgers are 1/2 pound all natural 100% Angus beef
served with lettuce, tomato, onions, and french fries
Substitute sweet potato fries \$1
Substitute House/Caesar salad \$2, Burke salad \$4*

Burke Burger

*Grilled to your liking
9.5*

Vermont Smoke House Burger

*Vermont Smoke & Cure Bacon,
smoked mozzarella
brushed with house made BBQ sauce*

10

Black and Bleu

*House blackening rub topped with bleu cheese
10*

The Bear Den Burger

*Sauteed onions, peppers and mushrooms topped
with cheddar cheese*

10

Veggie Burger

*Any of our burgers can be substituted
with an organic veggie pattie*

9.5

*Add cheese, Vermont Smoke & Cure bacon, caramelized onions and peppers, or sauteed mushrooms
\$1 each*

Sandwiches

*Substitute sweet potato fries \$1
Substitute House/Caesar salad \$2 Burke \$4*

Margarita Chicken Sandwich

*Margarita marinated Char-grilled chicken breast
served with a garlic aioli and french fries*

10

BBQ Pulled Pork

Slow roasted pork with a tangy house made barbeque sauce and french fries

12

BBB

*Shaved roast beef with bacon, bleu cheese crumbles, caramelized onions and peppers,
served on a roll, with garlic aioli and french fries*

12

Steak and Cheese

*Shaved roast beef with caramelized onions and peppers, cheddar,
served on a roll, with garlic aioli and french fries*

11

Fish Sandwich

*Tilapia filet on ciabatta bread,
served w/a lemon caper aioli and french fries*

10

North Country Wrap

*North Country Smokehouse smoked chicken breast, spinach, roasted red pepper, red onions,
goat cheese, poppy seed dressing, served in a wrap*

12

18% gratuity maybe added to parties of 8 or more

Beer

Draft

Trout River Boneyard
Trout River Rainbow red
Long Trail Ale
Shipyard Smashed Berry
Guinness Irish Stout
Switchback
Switchback Brown Ale
Sam Adams Seasonal
Blue Moon
Harpoon IPA
Magic Hat Seasonal
Coors Light
Otter Creek Alpine Black IPA
Land Shark

Lyndonville Vt
Lyndonville Vt
Bridgewater, Vt.
Portland, Me
Ireland
Burlington, Vt
Burlington, Vt
Boston, Ma
Golden, Co
Windsor, Vt.
Burlington, Vt
Golden, Co.
Burlington, Vt.
St Louis, Mo

Bottle

Bud 16 oz aluminum USA
Bud Light 16 oz aluminum USA
Miller Lite USA
Miller High Life USA
Mich Ultra USA
Coors Light USA
Mich Light USA
Corona Mexico
Corona Light Mexico
Negra Modelo Mexico
Tecate Mexico
Pacifico Mexico
Amstel Light Holland
Heineken Holland
Heineken Light Holland
Labatt Canada

BEER, PREMIUM BOTTLE

ANCHOR STEAM BEER, STEAM BEER, 22 OZ BOTTLE, SAN FRANCISCO,
GULDEN DRAAK BELGIAN TRIPLE , 1.5 LT MAGNUM, BROUWERIJ VAN STEENBERGE,

Vermont Favorites

Roger Rita

Cuervo Gold, Cointreau, Sweet and Sour, Lime

Tamara Cosmo

Absolut Citron, Cointreau, Cranberry and Lime

Willoughby Sunset

Tequila, Triple Sec, Orange Juice and Grenadine

Golden Baked Apple Martini

Vermont Gold Vodka, Eden Ice Cider, Goldschlager, Sparkling Apple Cider

Vermont Gold Rush

Vermont Gold, Chambord, filled with Champagne

Vermont Mapletini

Vermont Gold Vodka, Amaretto,
Maple Syrup, Maple Sugar & Maple Candy
All From Maple Grove Farms in St. J

Vermont White Chocolate Martini

Vermont White Vodka, Godiva Chocolate Liqueur,
Touch of Vanilla Ice Cream

Green Mountain Sangria

Red Wine, Raspberry Syrup, Vermont White Vodka,
Triple Sec, And Fruit Juices

Moo-tini

Vermont White Vodka, Kahlua, Hood's Milk

Relax and Enjoy

Warres LBV '98' Port
Taylor Fladgate Port
Harvey's Bristol Cream
Courvoisier VSOP
Remy Martin VSOP
Grand Marnier
B&B

Benedictine
Macallen 12yr
Del Whinnie 15yr
Basil Hayden Single Barrel Bourbon
Patron Silver Anejo
Coffee Patron
Don Julio Anejo
Amaretto Di Sarrona

Lunch Menu

Wings

One pound

9

Your choice of: Sweet and Spicy Thai or Buffalo Sauce

Served with bleu cheese dipping sauce and carrot sticks.

French Onion Soup au gratin

6

Crispy Classic Fries

4

Sweet Potato Fries

6

Nachos

Lightly smoked chicken, black beans, fresh Pico de Gallo, lime cilantro sour cream. Topped with pepper jack cheese and jalapenos

11

Burke Bleu Chips

Crispy house-made potato chips smothered with melted bleu cheese. A House favorite!

7

Salads

Add fish or steak \$12

House Salad

Mixed wild field greens, tomatoes, carrots, shaved red onions in a maple balsamic dressing.

6

Traditional Caesar

Romaine hearts, croutons, parmesan cheese in a classic Caesar dressing garnished with a wedge of lemon.

7

Grilled Chicken Caesar

Traditional Caesar topped with grilled chicken breast.

12

Sandwiches/Burgers

All burgers are 1/2 pound 100% beef, served with lettuce, tomato, onions and french fries.

Substitute sweet potato fries \$1

Substitute side salad \$2

Add cheese, bacon, caramelized onions and peppers, or sauteed mushrooms \$1 each

Burke Burger

Grilled to your taste.

9.5

Black and Bleu

House blackening rub topped with bleu cheese.

10

Vermont Smoke House Burger

Bacon and smoked mozzarella with BBQ sauce.

10

The Bear Den Burger

Sauteed onions, peppers and mushrooms topped with Vermont cheddar cheese.

10

Veggie Burger

Any of our burgers can be substituted with an organic veggie pattie.

9.5

Grilled Chicken Sandwich

Char-grilled juicy chicken breast, served with a garlic aioli and french fries.

10

Steak and Cheese

Shaved roast beef with caramelized onions and peppers, Vermont cheddar, and garlic aioli and french fries.

11

