



# PHELPS BARN

— AT THE GRAFTON INN —

## SOUP + SALAD

**BUTTERNUT AND APPLE BISQUE**.....\$8

The chef's special blend of butternut squash and Vermont apple cider

**GRAFTON GREEN SALAD** **VE** **GF** **V** ..... \$12

Tender garden greens, cucumbers, grape tomatoes, carrot curls, and sliced radishes with an orange rosemary vinaigrette

**HARVEST SALAD** **GF** **V** ..... \$13

Butternut squash, baby kale, dried cranberries, Vermont goat cheese, and a maple vinaigrette

**GRILLED CAESAR** **V** ..... \$14

½ head of grilled romaine lettuce with shaved parmesan, lemon, hard-boiled egg, grilled herbed crostini, and creamy Caesar dressing

\***GF** Without the crostini \*

add grilled chicken to salad | \$6

add herbed shrimp or Ahi tuna to salad | \$9

## SIDES

**SIDE GRAFTON GREEN SALAD** **GF** **VE** **V** \$6

**HAND-CUT FRENCH FRIES** ..... \$6

**SWEET POTATO FRIES**..... \$6

**ONION RINGS**..... \$6

**GRAFTON MAC + CHEESE** **V** ..... \$6

**SEASONAL VEGGIE** **VE** **V** ..... \$5

## APPETIZERS

**CHEESE BOARD** **GF** **V**..... \$16

Featuring three of Grafton's finest Vermont cheeses served with marinated greek olives, red grapes, and sourdough crostini's (ask server for daily selection)

**CRISPY WINGS**..... \$16

(Choice of traditional **GF** or boneless breaded tenders) with choice of sauce:

Buffalo, Cider BBQ, Maple Teriyaki, Sweet Chili, and Roasted Habanero (for the brave!) served with buttermilk blue cheese dressing, carrots, and celery

**PHELPS FRIES** **GF** ..... \$12

Hand-cut french fries smothered in Grafton cheddar cheese sauce, topped with crispy pancetta, scallions, and red onions

**POTSTICKERS** ..... \$14

Crispy fried Asian pork potstickers, with a scallion and ginger soy dipping sauce

**FRIED BRUSSEL SPROUTS** **GF**..... \$13

Crispy brussel sprouts with applewood bacon, blue cheese, and a chipotle maple drizzle

**ORANGE CHILI SHRIMP** **GF** ..... \$18

Sauteed shrimp in a sweet orange chili glaze, with snow peas and a red pepper slaw

**ARANCINI** **V**..... \$13

Panko encrusted butternut risotto balls with merlot onions and gorgonzola cream

## SANDWICHES

sandwiches served with a choice of hand-cut fries, kettle chips, or mixed green salad onion rings or sweet potato fries | \$2

**PHELPS BURGER** ..... \$17  
Vermont beef, Grafton maple smoked cheddar cheese, lettuce, tomato, onions, and a pickle on a brioche bun

\*Substitute beyond burger \$2\*

toppings: applewood bacon \$2 |  
gluten-free bun \$2 | caramelized onions \$1 |  
mushrooms \$1 | fried egg \$1

**BEYOND BURGER** (V) ..... \$19  
Plant-based burger with spinach, garden tomato, fresh mozzarella, and basil mayo on a brioche bun

**CHICKEN BACON SWISS WRAP** ..... \$16  
Crispy fried chicken, applewood bacon, Shredded romaine, red onions, swiss, and ranch dressing in a grilled spinach tortilla

**PORTOBELLO REUBEN** (V) ..... \$16  
Grilled Portobello mushrooms, Grafton cheddar cheese, sauerkraut, and thousand island dressing on country rye

## KIDS MENU

choice of hand-cut fries or steamed vegetables

**CHEDDAR BURGER** ..... \$8  
4 oz. patty with Grafton maple smoked cheddar, lettuce, and tomato

**HOT DOGS** ..... \$8  
single all-beef hot dog

**GRILLED CHEESE** ..... \$8  
2-year Grafton maple smoked cheddar on white bread

**CHICKEN FINGERS** ..... \$8

**CREAMY GRAFTON MAC + CHEESE** ..... \$8

## ENTREES

**ROAST CHICKEN** (GF) ..... \$27  
With Vermont chevre mashed potatoes, green beans, and a rosemary pan jus

**FISH + CHIPS** ..... \$20  
Crispy ale battered haddock, served with hand-cut fries, tartar sauce, and lemon

**HALIBUT** (GF) ..... \$30  
Oven roasted, with smoked tomato risotto, sauteed spinach, and a parsley puree

**GRAFTON MEATLOAF** ..... \$26  
A blend of beef, pork and veal topped with goat cheese, bacon mashed potato, served with green beans and a mushroom gravy

**BUTTERNUT SQUASH RAVIOLI** (V) ..... \$23  
In a spiced cider cream with fried sage, English peas, and herbed ricotta

**PORK SCHNITZEL** ..... \$27  
Served with spiced cider maple butter, green beans, and braised red cabbage and apple

**ROAST ½ DUCK** (GF) ..... \$34  
Topped with a lavender honey glaze, served with brussel sprouts, and rosemary roasted new potato

**FILET MIGNON** ..... \$37  
Served with rosti potato cake, buttered green beans, fried buttermilk leeks, and a marsala peppercorn reduction

Visit us at:  
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