

BUTLER'S RESTAURANT & TAVERN

THE ESSEX, VERMONT'S CULINARY RESORT & SPA, IS PLEASED TO OFFER BUTLER'S RESTAURANT & TAVERN FOR YOUR DINING PLEASURE.

WE UTILIZE ONLY THE FINEST INGREDIENTS – SOURCING LOCALLY, SUSTAINABLY & ORGANICALLY, AND INCORPORATING PRODUCE FROM OUR ON-SITE ORGANIC GARDEN.

OUR WINE LIST RECENTLY RECEIVED THE “BEST OF” AWARD OF EXCELLENCE FROM **WINE SPECTATOR**, AND IT FEATURES OVER 550 SELECTIONS FROM 12 COUNTRIES.

YOU MAY SAVOR OUR DELICIOUS CUISINE IN THE CASUAL COMFORT OF THE TAVERN OR IN THE ELEGANT CHARM OF OUR DINING ROOM.

WHICHEVER YOU CHOOSE, WE HOPE YOU ENJOY THE VARIED FLAVORS & CUISINES THAT TRULY MAKE US VERMONT'S CULINARY RESORT.



NEW ENGLAND CULINARY INSTITUTE® *Partners in Education*

AS A PARTNER IN EDUCATION WITH NEW ENGLAND CULINARY INSTITUTE, ALL OF OUR NECI-TRAINED CHEFS PRACTICE THE HIGHEST STANDARDS WITH REGARDS TO QUALITY AND TECHNIQUE. NECI INTERNS IN OUR KITCHENS ARE HONING THEIR SKILLS AS THEY CONTINUE THEIR CULINARY EDUCATION.



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY CONCERNS.

ALL MENU ITEMS ARE PREPARED UNDER THE DIRECTION OF
EXECUTIVE CHEF DAVID COOLIDGE

A 19% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE.

SOUPS & SALADS

IRISH FARM HOUSE SOUP

BEEF & BARLEY 3.75 / 4.95

CHILLED CAULIFLOWER SOUP

3.75 / 4.95

SOUP OF THE DAY

INSPIRED DAILY FROM OUR GARDENS. PLEASE ASK YOUR SERVER. 3.95 / 4.95

CLASSIC CAESAR

HOUSE-MADE CROUTONS, ASIAGO CHEESE, CRISP ROMAINE. ANCHOVIES UPON REQUEST 7.95
ADD: GRILLED CHICKEN 3.95, GRILLED SALMON 4.95, SAUTÉED STEAK TIPS 6.95

BAYLEY HAZEN BLUE WEDGE SALAD

SUN-DRIED TOMATOES, LACQUERED NORTH COUNTRY SMOKEHOUSE BACON,
BOSTON BIBB, SCALLIONS, HERBES DE PROVENCE I.P.A. DRESSING 6.95

HOUSE MESCLUN GREENS

CARROTS, CUCUMBERS, TOMATOES, RED ONIONS,
CHOICE OF: GORGONZOLA, HERBES DE PROVENCE I.P.A.,
LEMON-THYME VINAIGRETTE, CHERRY-BALSAMIC VINAIGRETTE 5.95

GRILLED CALAMARI

ARUGULA TOSSED WITH LEMON-THYME VINAIGRETTE, PARMESAN AIOLI,
SHAVED COBB HILL FARM (VT) ASCUTNEY MOUNTAIN CHEESE 9.95

STARTERS

VERMONT CHEESE PLATE

AN ASSORTMENT OF FINE VERMONT CHEESES, STONY POINT APIARIES (VT) HONEY, BLACK CURRENT MARMALADE, SPICED NUTS, RED HEN BAKING CO. (VT) BAGUETTE 16.95

HEFEWEIZEN MUSSELS SOFRITO

PARMESAN AIOLI, CROSTINI 9.95

BRAISED PORK CHIMICHANGA

CILANTRO SAUCE, RADISH SPROUTS, TOASTED PEPITAS 10.95

CABOT PEPPER-JACK NACHOS

SALSA VERDE, CILANTRO SOUR CREAM, RED ONIONS 12.95
ADD: SHRIMP 5.95, BBQ PORK 4.95, GRILLED CHICKEN 3.95

CHICKEN WINGS

CHOICE OF ORIGINAL BUFFALO SAUCE OR SWITCHBACK BBQ.
HOUSE-MADE BLUE CHEESE DRESSING 10.95

SANDWICHES

THE TAVERN BLT WRAP

LACQUERED NORTH COUNTRY SMOKEHOUSE BACON,
TRUFFLE MAYO, FRIES, PICKLE, WRAPPED IN LAVASH 10.95

THE "OMG" BURGER

14OZ LAPLATTE RIVER FARMS (VT) BURGER, LETTUCE,
MARINATED TOMATO, RED ONION, CRISPY FRIES, PICKLE 17.95
CHOICE OF: CABOT (VT) CHEDDAR, FONTINA, CHEVRE, BLUE, OR SWISS.
ADD BACON 1.00 7OZ "BABY OMG" BURGER 12.95

BBQ PORK SANDWICH

PULLED PORK, SWITCHBACK BBQ SAUCE, PEPPER JACK CHEESE,
COLESLAW, SWEET POTATO FRIES 12.95

SMOKED SALMON WRAP

DUCKTRAP RIVER FARM SMOKED SALMON, CAPERS, RED ONION, DILL CREAM CHEESE 12.95

MISTY KNOLL ROASTED CHICKEN PANINI

HOUSE-BAKED FOCACCIA, ROASTED RED PEPPERS, BASIL MAYO,
FONTINA CHEESE, SWEET POTATO FRIES, PICKLE 13.95

CHICKPEA VEGETARIAN BURGER

ROASTED RED PEPPERS, ARTICHOKE HEART PESTO, DAIKON SPROUTS, PETIT SALAD,
CHOICE OF: CABOT (VT) CHEDDAR, FONTINA, CHEVRE, BLUE, OR SWISS 13.95

 VEGETARIAN SELECTION

 SPA CUISINE

ENTRÉES

HOUSE-MADE POTATO GNOCCHI

BRAISED PORK, BLACKENED CORN, ROASTED CHANTERELLES, CHAMPAGNE-SCALLION SAUCE 21.95

LONG TRAIL ALE-BATTERED FISH AND CHIPS

COLE SLAW, MALT VINEGAR, TARTAR SAUCE 16.95

LEMON GRASS-SCENTED HALIBUT

CHANTERELLE RISOTTO, GRILLED RADICCHIO, LAVENDER BEURRE NOISETTE, PANCETTA MARKET PRICE

14 OZ. GRILLED NEW YORK STRIP

SALAD OF RED BLISS POTATO, GARLIC & MINT, SLOW ROASTED TOMATO, CHIMICHURRI BUTTER 24.95

BALSAMIC-GLAZED MISTY KNOLL CHICKEN

WARM COUSCOUS SALAD, TOASTED ALMONDS, WILTED SPINACH 19.95

SALMON BAKED IN PHYLLO

SALMON WRAPPED IN PHYLLO WITH TOMATO COULIS, FAZIOLI BEAN PURÉE, GRILLED MUSHROOM SALAD 22.95

MARKET FISH

CREATED DAILY BY OUR SKILLED CHEFS. PLEASE ASK YOUR SERVER.

SPIRULINA PASTA PRIMAVERA

HOUSE-MADE PASTA, SEASONAL VEGETABLES, GARLIC-BASIL BROTH 16.95

SIDES

RISOTTO 3.95

SLOW-ROASTED TOMATOES 3.95

SWEET POTATO FRIES 4.95

COLE SLAW 2.95

WILTED GREENS 2.95

FRENCH FRIES 4.95



VEGETARIAN SELECTION



SPA CUISINE