

SOUPS & QUICK BITES

Chips VGF

Flash fried maple pepper dusted chips, chipotle black truffle aioli
\$4

VT Artisan Plate

Chef's selection of VT artisan cheeses, cured meat, Blake Hill preserve pairing, Castleton Crackers
\$10

Notorious F.I.G.s GF

Grilled figs, Bayley Hazen blue cheese, prosciutto, candied walnuts, local honey
\$10

From the Farm Soup

Daily soup creation inspired by locally sourced vegetables
\$6

EPIC. SeaHog Chowder

Maine lobster chowder, pulled pork, fried cornbread
\$9

New England Clam Chowder

\$7

French Onion Soup

\$8

SALADS

All our salads can be made without bread or G.F., please just ask our kind servers.

Add to any salad: grilled chicken \$4 / grilled shrimp \$5 / grilled ahi tuna \$6

Rocket Salad V

Organic greens salad with spiced candied walnuts, pickled red onion and Cabot Clothbound cheddar white balsamic dijon vinaigrette
\$11

"Nor'Easter" Nourish Bowl

Protein packed ancient grains, arugula, Evening Song Farms roasted root vegetables, toasted chick peas, Vermont Creamery goat cheese, tahini vinaigrette
\$12

Green Goddess Caesar Salad V

Chopped romaine, green goddess avocado caesar dressing, asiago cheese crisp, croutons
\$13

Nicoise Salad with Rare Grilled Tuna GF

Marinated rainbow potatoes, black olives, haricots verts, roma tomatoes, capers, red onion, white anchovies and hardboiled egg vinaigrette
\$18

Grilled Flat Iron Steak Salad

Organic mâche blend salad, Bayley Hazen blue cheese dressing, applewood smoked bacon, diced tomato, quick pickled red onion, croutons
\$16

SMALL PLATES

Maple Wings

Buttermilk fried, pickled corn relish, chipotle Vermont maple glaze
\$13

Chicken 'n' Waffle

Pearled sugar Belgian waffle, chicken chicharróns, local sausage country gravy, fresh herbs
\$11

Evening Song Farms Vitality Vegetables VGF

Chef's Daily Selection of organic nourishing local vegetables, fresh herbs, first press extra virgin olive oil
\$8

Chinese Pot Stickers

Steamed pork & scallion dumpling, Asian BBQ and sweet chili sauce, Napa cabbage slaw
\$10

Smoked Trout Carpaccio

Chives, red onion, micro greens, beet root horseradish creme crême, extra virgin olive oil, crostini
\$12

EPIC. Small Plate Sampler

A sample of maple wings, Chinese pot stickers, and Notorious F.I.G.s
\$10

Manager Beth Josselyn and Chef Mark Wiegand welcome your Epic appetites!

Food Allergies or Intolerances? Please notify your server. V: Vegetarian, GF: Gluten Free, VGF indicates both.

CHEF SPECIALS & LARGE PLATES

Vegetarian Pho VGF

Fresh kohlrabi, Daikon radish, napa cabbage, carrot, green onions, Thai basil, rice noodles, vegetable based ginger & five spice broth

\$14

tuna \$6 / chicken \$4 / tofu \$4 / shrimp \$5

Farmers Gnocchi V

Vermont Fresh Pasta traditional potato gnocchi, local sauteed vegetables, Maplebrook Farms feta, caper brown butter

\$13

Back Country Risotto Bowl VGF

Locally cultivated mushrooms, parmesan cheese, black truffle oil

\$14

Duck Quesadilla

Shredded BBQ duck confit with melted Jack, black bean salsa, chipotle ranch, and napa cabbage slaw

\$15

Artisan Grilled Cheese

Earth Sky Time Farm "Stevie Wonder" Bread, Orb Weaver Farmhouse cheese, pulled short rib, Blake Hill Preserves french onion jam, & roasted tomato bisque

\$12

EPIC. "Local Lunch"

Chef Mark and his team's daily culinary imagination

Priced Daily

SANDWICHES

Sandwiches are served with Epic seasoned fries.

Okemo Mountain Club

Apple wood-smoked turkey and Black River Meats bacon with apples, cranberry horseradish mayo sliced tomato and romaine on Earth Sky Time Farm "Stevie Wonder" Bread

\$14

Herbivore Bánh Mì French Dip

Tamari marinated crispy tofu, fresh vegetables, toasted French Baguette, served with vegetable pho broth

\$14

Add short rib or pulled pork \$5

Sicilian Ahi Tuna Sandwich

Rare tuna, roasted peppers, capers, baby arugula with shallot - balsamic glaze basil truffle aioli on Earth Sky Time Farm "Stevie Wonder" Bread

\$16

"Southern Style" BBQ Local Heritage Pork Sandwich

Willis Woods heirloom apple cider jelly BBQ with house pickles and toasted bun

\$14

Greek Gyro Goddess

Roasted lamb slices with Maple Brook Farms feta cheese, tomato and cucumbers basil tzatziki sauce and stone baked pita

\$14

Fitzroy's Jamaican Jerk Chicken Sandwich

Grilled chicken with habanero aioli, Napa cabbage slaw, sweet pepper relish and fried plantains

\$14

EPIC. B.Y.O.B.

Build your own Burger

Start with the finest grade 8oz wagyu burger, green leaf lettuce, tomato, and red onion.

\$16

Then Make it your own with: Black River Meats bacon, Thick Cut Cabot Cheddar, Bayley Hazen Blue, Swiss, Caramelized Onion, Sauteed Mushrooms, Prosciutto - \$1.50 each

Pulled Pork, Short Rib - \$2 each

Add another 8oz of beef - \$9



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

Though we strive to maintain the gluten-free purity of the items listed above, we cannot guarantee that they have never come in contact with products containing gluten either prior to their arrival in our facilities or in our culinary operations.