

WATERMAN MANOR

The Waterman Manor is committed to serving local produce at their peak from Black River Produce and The UVM's Catamount Farm

DAILY FEATURES

MINDFUL ENTREE OF THE DAY

Ask your server for our daily special

SOUP AND SALAD BAR 9.75

Unlimited Soup and Salad Bar

DESSERT 5

Ask your server for our daily specials

SIDES

APPLE, BEET & CARROT SLAW 4

ROASTED VEGETABLES 4

SWEET POTATO FRIES 5

SALADS

ARUGULA SALAD 8.50

Arugula, Tomato, Corn, Red Onion, Celery & local Croutons tossed with Balsamic Vinaigrette

WEDGE SALAD 8.25

Iceberg Lettuce, Bacon, Red Onion, Hard Boiled Egg & Tomato tossed in Blue Cheese Dressing

Add on: Chicken 3.00

SANDWICHES

with Side Salad or French Fried Potatoes Wedges

GRILLED ROAST BEEF CLUB 9.75

Roast Beef, local Cheddar, Caramelized Onions, Avocado & Horseradish on local Rye Bread

BBQ PORK SLIDERS 10.25

Slow Roasted BBQ Pulled Pork with Apples, Beet and Carrot Slaw served on fresh Rolls

THE WATERMAN BURGER 10.75

Grass-Fed Beef, Smoked Gouda, Lettuce & Apple Chutney on a local Brioche Roll

Substitute: Sweet Potato Fries 1.00 | Onion Rings 1.00

ENTREES

HONEY-MUSTARD ROAST SALMON 10.75

Roast Salmon with a glaze of Honey, Mustard, & Fresh Thyme served with Roasted Vegetables & Sweet Potatoes

ROAST SPAGHETTI SQUASH 9.75

Spaghetti Squash served on a bed of Arugula with Ratatouille & Local Goat Cheese

AUTUMN PASTA 10.50

Spinach-Striped Cheese Ravioli with Roast Butternut Squash, Oven-Dried Cherry Tomatoes & Crispy Kale served with Garlic Toast

PORTABELLA & APPLE FLATBREAD 10

Flatbread with Vermont Goat Cheese, Baby Spinach, Portabella Mushrooms, Red Onions & Apple Chutney served with Arugula Salad