

DEWEY'S

APPETIZERS

Soup du Jour Cup 8
made in house

Smoked Brisket Slider 12
*with bread and butter pickles
and coleslaw*

Sweet Potato & Black Bean Quesadilla 12
chipotle, salsa fresca and avocado lime crema

Crab Cakes 15
with chipotle citrus remoulade sauce

Chicken or Cauliflower Wings 13
*carrots, celery & blue cheese
buffalo, plum ginger or BBQ sauce*

SANDWICHES

All sandwiches come with choice of:
french fries | sweet potato fries | cole slaw

Robie Farm Burger 12
*lettuce, onion, tomato, house made garlic pickles
choice of cheddar, swiss or provolone cheese*

Beer Can Chicken Sandwich 12
*smoked cheddar cheese, bread and butter pickles
and garlic aioli*

Turkey Club 14
*house roasted turkey breast, apple wood
smoked bacon, lettuce, tomato, garlic aioli, on
sour dough white toast.*

Pastrami Melt 14
*house cured pastrami with slaw, swiss cheese,
remoulade, on pumpernickel rye bread*

Lobster Roll 22
*fresh lobster salad, butter bibb lettuce, on
buttery brioche bun,*

SIDES

Hand Cut Fries 6	Sweet Potato Fries 6
Cole Slaw 6	Wilted Spinach 6
Grilled Broccolini 6	Grilled Broccolini 6
Quinoa Salad 6	Polenta Fries 7
Sautéed Swiss Chard 8	

SALADS

House Salad 8
*with cucumbers, tomatoes, carrots,
balsamic dressing*

Thai Chop Salad 14
*Napa cabbage and romaine with carrots,
cucumbers, roasted peanuts, edamame,
fried rice noodles, sesame soy vinaigrette*

South West Salad 14
*mixed greens, roasted corn, grilled poblanos,
tomatoes, red onions, lemon lime vinaigrette*

Cobb Salad 15
*mixed greens, turkey, house smoked ham, hard boiled
egg, tomato, cucumber, smoked cheddar, herb buttermilk
dressing.*

Add to Any Salad
Salmon 12 | Grilled Chicken 6 | Grilled Shrimp 9

ENTREES

Grilled Flat Iron Steak 30
*with polenta fries, grilled broccolini, caramelized onion
demi glaze, compound butter*

Pan-seared Scallops 25
with potato gnocchi primavera, chimichurri sauce

Pan Seared Salmon 24
with quinoa salad and salsa verde

Pork Milanese 21
*tomato, shaved pecorino Romano,
lemon wedges, arugula and extra virgin olive oil*

Applewood Smoked Chicken 18
*leg and thigh with roasted cheddar grit cake, sautéed
swiss chard, ancho chile honey glaze*

Shrimp Fettuccini 17
*with oven dried tomatoes, spinach, roasted garlic, basil
lemon butter sauce*

Sweet Potato Curry 15
*peppers, onions, eggplant, pineapple
and basmati rice*

All prices subject to Vermont tax. Please advise your server of any allergies. Consuming raw or undercooked items on our menu including meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Dessert Menu



Orange Pineapple Mushiipan

Japanese steamed cake with chai crème anglais, orange segments, fresh berries, whipped cream with a sprinkle of cinnamon

\$8

Crème Brûlée

vanilla brûlée, torched with turbinado sugar and a fanned strawberry

\$7

Berry Shortcake

shortbread with mixed berry compote and whipped cream

\$10

Donut Mousse Cake

house made donuts filled with chocolate mousse, mint leaves, raspberries, shaved chocolate, dusted with powdered sugar

\$7