



# Quechee Club

## DEWEY'S DECK

**Lunch**

seatings 11am - 3pm  
Bar 11am to close

### SNACKS

#### Marcona Almonds

lavender sugar

8

#### Marinated Olives

orange & rosemary

7

#### Vermont Cheddar Biscuits

smoked maple butter

10

#### Vermont Salumi

daily selection. stone ground  
mustard. house pickles.

22

#### Local Cheese

daily selection. seasonal compote.  
honeycomb

21

### STARTERS

#### Shishito Peppers

sea salt. manchego cheese. grilled lemon

10

#### Crispy Maitake Mushrooms

beer battered. nori. scallion. shiro  
miso aioli

12

#### 1/2 Dozen Shrimp Cocktail

cocktail sauce & lemon

20

### SALADS & SOUPS

#### Petite Lettuces

avocado green goddess. radish. sunflower  
seed crumble

16

#### Local Burrata

heirloom tomato. pickled onion.  
arugula-walnut pesto

18

#### Summer Crudités

roasted tomato hummus

12

#### Blue Crab Dip

spinach. caramelized onion. smoked  
gouda. grilled bread

22

#### Bluefin Tuna Crudo

stonefruit & pickled blueberries

19

#### Chilled Corn Soup

poached lobster. grilled corn. pickled  
jalapeno. cilantro

18

#### Caesar Salad

gem lettuce. parmesan. garlic crouton

14

### PLATES & SANDWICHES

#### Quechee Cobb

baby lettuces. grilled chicken. bacon. egg.  
avocado. blue cheese. buttermilk dressing

25

#### Whiskey Bacon Burger

Robie Farm beef. whiskey bacon jam.  
mustard aioli. aged cheddar. brioche bun.  
lettuce tomato. french fries.

23

#### Open Faced Tuna Melt

classic tuna salad. Portuguese muffin.  
tomato. swiss. french fries.

21

#### Beer Battered Fish & Chips

crab spice fries. cole slaw. classic tartar  
sauce. grilled lemon

27

#### Grilled Angus Steak Frites

New York strip steak. french fries. roasted  
tomato. arugula. garlic-herb butter

**six or twelve ounce 27/47**

#### Quechee Lobster Roll

chilled lobster salad. bibb lettuce.  
brioche bun. lemon. chive. french fries

30

#### Buffalo Chicken Sandwich

house blue cheese dressing. lettuce.  
tomato. brioche bun. french fries

21

### ADDITIONS

#### Chicken Breast

6 oz. / 8

#### Strip Steak

6 oz. / 22

#### Salmon Fillet

6 oz. / 20

#### Shrimp

6 ea. / 18



We proudly serve local  
purveyors including:

**Robie Farm Beef**

**Vermont Creamery**

**Vermont Salumi**

*And more!*



# Quechee Club

## DEWEY'S DECK

**Dinner**

seatings 5 - 8pm  
Bar 5pm to close



### SNACKS

#### Marcona Almonds

lavender sugar

8

#### Marinated Olives

orange & rosemary

7

#### Vermont Cheddar Biscuits

smoked maple butter

10

#### Vermont Salumi

daily selection. stone ground  
mustard. house pickles.

22

#### Local Cheese

daily selection. seasonal compote.  
honeycomb

21

### STARTERS

#### Shishito Peppers

sea salt. manchego cheese. grilled lemon

10

#### Crispy Maitake Mushrooms

beer battered. nori. scallion. shiro  
miso aioli

12

#### 1/2 Dozen Shrimp Cocktail

cocktail sauce & lemon

20

### SALADS & SOUPS

#### Petite Lettuces

avocado. green goddess. radish.  
sunflower seed crumble

16

#### Local Burrata

heirloom tomato. pickled onion.  
arugula-walnut pesto

18

#### Summer Crudités

roasted tomato hummus

12

#### Blue Crab Dip

spinach. caramelized onion. smoked  
gouda. grilled bread

22

#### Bluefin Tuna Crudo

stonefruit & pickled blueberries

19

#### Chilled Corn Soup

poached lobster. grilled corn. pickled  
jalapeno. cilantro

18

#### Baby Spinach

crispy fingerling potato. truffle butter.  
alpine cheese. chives

18

### MAINS

#### Wild Mushroom Risotto

confit cherry tomato. shaved fennel.  
salsa verde.

26

#### Ora King Salmon

olive oil crushed potatoes. dill. baby artichoke.  
smoked salmon-horseradish sauce

31

#### Lamb Kibbeh

farro. heirloom tomato. olive. citrus labneh

28

#### Corn Crusted Haddock

summer succotash. sweet corn puree.  
warm linguica vinaigrette

28

#### Vermont Pork & Stone Fruit

grilled loin. crispy rib. braised shoulder.  
fennel. cornbread. stone fruit mostarda

29

#### Grilled Angus Steak Frites

New York strip steak. french fries. roasted  
tomato. arugula. garlic-herb butter

**six or twelve ounce 27/47**

#### Quechee Lobster Roll

chilled lobster salad. bibb lettuce.  
brioche bun. lemon. chive. french fries.

30

### ADDITIONS

#### Chicken Breast

6 oz. / 8

#### Strip Steak

6 oz. / 22

#### Salmon Fillet

6 oz. / 20

#### Shrimp

6 ea. / 18



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**DEWEY'S DECK**

**Pub Menu**

11am to close

**Marcona Almonds**

lavender sugar

**8**

**Marinated Olives**

orange & rosemary

**7**

**Shishito Peppers**

sea salt. vermont cheddar. grilled lemon.

**10**

**Summer Crudités**

roasted tomato hummus

**12**

**Vermont Cheddar Biscuits**

smoked maple butter

**10**

**Vermont Salumi**

daily selection. stone ground  
mustard. house pickles.

**22**

**Local Cheese**

daily selection. seasonal compote.  
honeycomb.

**21**

**1/2 Dozen Shrimp Cocktail**

cocktail sauce & lemon

**20**

**Mixed Green Salad**

cucumber. cherry tomato. house vinaigrette

**10**

**Caesar Salad**

gem lettuce. parmesan. garlic crouton. caesar dressing.

**14**

*add chicken 8 - add 6 oz. steak 22 - add 6oz. salmon 20 - add 6 shrimp 18*

**Pub Fries**

brew city fries. aged cheddar. bacon. house ranch.

**11**

**1/4 lb. Angus Cheeseburger**

choice of cheese. lettuce. tomato. onion. french fries

**14**

**Buffalo Chicken Sandwich**

house blue cheese dressing. lettuce. tomato. brioche bun. french fries.

**21**

**Quechee Club Sandwich**

turkey. bacon. cheddar. lettuce. tomato. onion. pullman loaf. french fries.

**13**

**Quechee Lobster Roll**

chilled lobster salad. bibb lettuce. brioche bun. lemon. chive. french fries.

**30**

**Beer Battered Fish & Chips**

crab spice fries. cole slaw. classic tartar sauce. grilled lemon.

**27**

**Dewey's Wings**

half dozen bone-in chicken or cauliflower wings.

**buffalo - garlic parmesan - jerk - barbecue**

**14**





# Quechee Club

## DEWEY'S DECK

**Sunday Brunch**

Seatings 9am - 3pm

Bar 9am to close

### SNACKS

#### Marcona Almonds

lavender sugar

8

#### Marinated Olives

orange & rosemary

7

#### Vermont Cheddar Biscuits

smoked maple butter

10

#### Vermont Salumi

daily selection. stone ground mustard. house pickles.

22

#### Local Cheese

daily selection. seasonal compote. honeycomb

21

### BREAKFAST

#### Two Eggs Any Style

choice of breakfast meat. served with breakfast potatoes

12

#### Belgian Waffles

spiced apple butter & whipped cream

12

#### Cheddar Biscuits & Sausage Gravy

house made Robie Farm maple sausage.

15

### SALADS & STARTERS

#### Petite Lettuces

avocado green goddess. radish. sunflower seed crumble

16

#### 1/2 Dozen Shrimp Cocktail

cocktail sauce & lemon

20

#### Two Egg Omelette

choice of additions & breakfast meat. served with breakfast potatoes

12

#### Smoked Brisket Hash

fried egg. crispy fingerlings. caramelized onion. roasted peppers.

16

#### Breakfast Meats

house sausage - Robie Farm bacon - maple ham.

8

#### Summer Crudités

roasted tomato hummus

12

#### Caesar Salad

gem lettuce. parmesan. garlic crouton

14

### LUNCH

#### Quechee Cobb

baby lettuces. grilled chicken. bacon. egg. avocado. blue cheese. buttermilk dressing

25

#### Whiskey Bacon Burger

Robie Farm beef. whiskey bacon jam. mustard aioli. aged cheddar. brioche bun. lettuce tomato. french fries.

23

#### Open Faced Tuna Melt

classic tuna salad. Portuguese muffin. tomato. swiss. french fries.

21

#### Beer Battered Fish & Chips

crab spice fries. cole slaw. classic tartar sauce. grilled lemon

27

#### Grilled Angus Steak Frites

New York strip steak. french fries. roasted tomato. arugula. garlic-herb butter

**six or twelve ounce 27/47**

#### Quechee Lobster Roll

chilled lobster salad. bibb lettuce. brioche bun. lemon. chive. french fries

30

#### Buffalo Chicken Sandwich

house blue cheese dressing. lettuce. tomato. brioche bun. french fries

21

### SALAD ADDITIONS

#### Chicken Breast

6 oz. / 8

#### Strip Steak

6 oz. / 22

#### Salmon Fillet

6 oz. / 20

#### Shrimp

6 ea. / 18



We proudly serve local purveyors including:

**Robie Farm Beef**

**Vermont Creamery**

**Vermont Salumi**

**And more!**

All checks subject to: 9% Meals Tax plus 1% Local Options Tax | 10% Alcohol Tax plus 1% Local Options Tax

Please inform us if anyone in your party has a food allergy. Consuming raw or undercooked items including meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.