WATERMAN MANOR

Bowl of Soup $4.95  |  Petite House Salad $3.95
Soup and Salad Bar $7.95  |  Peaslee’s Farm French Fries...$3.95
Loaded French Fries...$5.25

SANDWICHES & BURGERS
Includes House made French Fries, Quinoa Vegetable Salad or House Made Potato Chips

Margherita Grilled Cheese $7.95
Vermont Maplebrook Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil on grilled
Red Hen Whole Wheat Bread brushed with Pesto

Roasted Turkey, Avocado, Heirloom Tomato BLT $8.50
Roasted Turkey Breast, sliced Avocado, Hickory Smoked Bacon, Lettuce & Heirloom Tomato
with Mayonnaise served on Red Hen Whole Wheat Toast

Lake View Quesadilla $7.50
Sliced Murray’s Chicken Breast, Baby Spinach, shredded Cabot Cheddar Cheese &
Salsa grilled in Flour Tortilla

Singapore Noodle Wrap $7.75
Seasoned Rice Noodles, Baby Spinach, Pickled Vegetables, Carrots & Peppers
tossed in mild Chili Sauce served in a Four Tortilla

Manor Burger $8.95
Char grilled, 6oz. Vermont Precision Valley Ground Beef Burger served on a
locally baked Artisan Roll with Cabot Cheddar Cheese, Lettuce, Tomato &
Red Onion garnished with an Onion Ring
(add Hickory Smoked Bacon $2.00)

Quinoa Burger $8.95
(also a Brennan’s, Davis Center favorite)
Housemade, pan-seared Quinoa & Roasted Vegetable Burger topped with
Cabot Cheddar Cheese served on locally baked Artisan Roll, with Lettuce, Tomato &
Red Onion garnished with an Onion Rings

Korean Chicken Burger $8.95
“The Waterman Manor’s Signature Chicken Burger”
Char-grilled Murray’s Chicken Breast brushed with Korean BBQ Sauce and topped with
Pickled Vegetables served on a locally baked Artisan Roll with Lettuce &Tomato
garnished with an Onion Ring
SENSATIONAL SALADS

with your choice of Vermont Maple Vinaigrette, Balsamic Vinaigrette or Vermont Honey & Maple Dijon

Superfood Caesar $8.25
A healthy combination of Kale, Spinach, Romaine Hearts, presented on Romaine Leaves, tossed with Garbanzo Beans, toasted Pumpkin Seeds and Seasoned Tortilla Strips; all tossed with Caesar Dressing & shaved Parmesan

Vermont Root Salad $9.25
(Also featured at Brennan’s Pub in the Davis Center)
Roasted Golden & Red Beets, Vermont Chevre shaved Red Onion, Candied Walnuts on a bed of Baby Spinach served with Balsamic Vinaigrette Dressing

Salmon Cakes $10.95
Pan-seared Twin Salmon Cakes with Cucumber-Herb Relish presented on Field Greens, Grape Tomatoes, Cucumbers & sliced Red Onions finished with Vermont Honey Vinaigrette

Add on: Chicken Breast $3.25 | Salmon Fillet $3.95

ENTREES

Chicken & Biscuit $10.95
A Manor Classic! Featuring all-white meat Murray’s Chicken Breast, Celery, Carrots, in a savory Cream Sauce paired with a House made Biscuit

Maple Salmon $11.95
Herb-Crusted Salmon Fillet roasted on a Maple Plank topped with Lemon Butter Sauce & served with the Manor’s Vegetable du jour

Skillet Meatloaf $10.95
Vermont Precision Valley Farm Ground Beef, slow-roasted with Herbs and savory seasonings, served on a cast iron skillet, topped with Cabernet–Demi Sauce & French Fried Onion Straws

Eggplant Florentine $9.95
Lightly-breaded Eggplant Cutlet presented on a bed of Baby Wilted Spinach topped with a pan-sauce of fresh Vegetables in Tomato-Basil Broth & shaved Parmesan