**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 w/ pesto

**Roasted Turkey, Avocado, Heirloom Tomato BLT ...$8.50**

Roasted Turkey Breast, sliced Avocado, Hickory Smoked Bacon, Lettuce, Heirloom Tomato,  
Mayonnaise served on “Red Hen” Whole Wheat Toast

**Lake View Quesadilla-...7.50**

Sliced Murray’s Chicken Breast, Baby Spinach, shredded Cabot  
Cheddar Cheese and Salsa grilled in Flour Tortilla

**Singapore Noodle Wrap... 7.75**

Seasoned Rice Noodles, Baby Spinach, Pickled Vegetables, Carrots and 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 & Red Onion garnished with Onion Rings  
...add Hickory Smoked Bacon ...$2.00

**Quinoa Burger...$8.95**

(also a Brennan’s, Davis Center favorite!)

House made, pan seared Quinoa & Roasted Vegetable Burger topped with Cabot Cheddar Cheese.  
Served on locally baked Artisan Roll, with Lettuce & Red Onion garnished with Onion Rings  
Served with a side of Cherry Pepper Relish  
(In order to be Gluten Free or Vegan, please order without Artisan Roll or Cheese)

**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 & garnished with Onion Rings
**Sensational Salads**

**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 Cheese

**Vermont Root Salad…9.25** *(also a Brennan’s, Davis Center favorite!)*
Roasted Golden and 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 & Maple Dijon Vinaigrette

**Salad Additions:**
- Chicken Breast…$3.25
- Salmon Fillet…$3.95

**Featuring our House made Dressings**
- Vermont Maple Vinaigrette
- Balsamic Vinaigrette
- Vermont Honey & Maple Dijon

**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.

**Plank Roasted 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 & Savory seasonings, Served on a cast –iron skillet, topped with Cabernet–Demi Sauce, Served with French Fries & garnished with French 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 and shaved Parmesan