

TRAILGUIDE

SMALL PLATES & SHAREABLES

CLAM DIP \$14

House-made New England-style clam dip served with toasted crostini

CRISPY TEMPURA CAULIFLOWER \$12

Tempura-battered florets fried golden, tossed in your choice of one house-made sauce

SUMMIT WINGS \$17

6 crispy wings tossed in your choice of sauce, served with carrots & celery

VT TENDERS \$15

5 boneless crispy tenders tossed in choice of sauce, served with carrots & celery

BACKCOUNTRY NACHOS \$14

House-fried tortilla chips with corn & black beans, jalapeños, tomatoes, jack cheese, Cabot sour cream & salsa
Small \$10 (Add: Brisket \$7, Pork \$4, Chicken \$6)

THE VERMONT BOARD \$20

Vermont Wagyu chorizo & kielbasa, rotating local cheeses, candied pecans, toasted sourdough & Long Trail Ale mustard

BRUSSELS SPROUTS \$14

Crispy fried sprouts finished with a smoky bacon aioli, parmesan cheese & balsamic glaze

FRIED PICKLES \$12

House breaded dill pickle chips, served with a side of campfire sauce

SPENT GRAIN PRETZEL \$10

Crafted by The Bread Shed using our spent brewing grain, served warm with Long Trail Ale mustard

LT HUMMUS PLATTER \$14

House-made hummus with celery, carrots, cucumbers, pickled onions & Spent Grain Flatbread

SAUCES

Special K – Spicy pepper sauce

Brown Sugar Sriracha Dry Rub

Yaki-(DF)(GF) - Sweet and tangy teriyaki sauce with garlic and ginger

Trail-(DF)(GF) A Long Trail staple! The perfect mix of sweet and mildly spicy

Buffalo-(DF)(GF) The Original Flavor made using Frank's Red Hot

Long Trail Ale Bourbon BBQ-(DF)House BBQ sauce, sweet and tangy

SALADS

MOUNTAIN CAESAR \$15

Crisp romaine, parmesan cheese, croutons, and creamy Caesar dressing

VERMONT COBB SALAD \$20

Crisp romaine, grilled chicken, avocado, blue cheese, tomato, egg, North Country Smokehouse bacon, red wine-dijon vinaigrette

SUMMER CAPRESE \$18

Crisp romaine, baby arugula in lemon oil, topped with sliced tomato, Maplebrook burrata, basil & balsamic glaze

Add Chicken/Fried Chicken \$6 +Brisket \$7 +Shrimp \$8

SIGNATURE BURGERS

LONG TRAIL SIGNATURE VT WAGYU BURGERS

All burgers served with LTO on a Pretzel Bun, Long Trail Dipping Sauce served on the side with Fries

Brew-Berry Burger – Vermont wagyu, goat cheese, arugula, pickled red onions & blackberry wheat glaze \$21

Black & Blue Summit – Cajun-rubbed Vermont Wagyu, North Country Smokehouse bacon & blue cheese crumble \$24

802 Lamb Smash Burger – VT lamb, roasted veggies, arugula, goat cheese spread & red pepper jam \$23

Take a Hike – Wagyu Beef with Cabot Cheddar \$18

Food warning: Consuming undercooked meat, poultry or fish increases your risk of foodborn illness

Live Music Thursdays | 5–7 PM Trivia Fridays | 6–8 PM Live Music Sundays | 3–5 PM

Looking to host a private event with us? From casual gatherings to full-on celebrations, we've got you covered. Learn more and inquire at www.longtrail.com



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HANDHELDS

PIT MASTERS PHILLY \$22

House-smoked brisket, pickled onions, peppers, provolone, chipotle mayo, dark beer jus

BREWHOUSE REUBEN \$19

Thinly sliced pastrami, sauerkraut, Cabot cheddar, Thousand Island dressing on thick-cut marble rye

HIPPIE BURGER \$16

VT Bean Crafters Burger, avocado, cucumber & salsa on a pretzel roll

(Make it a hypocrite; add Bacon +\$2)

FISH & CHIP BLT \$20

Beer-battered haddock, North Country Smoke House bacon, thick-cut tomato, romaine, malt vinegar aioli on sourdough

VEGETABLE HUMMUS WRAP \$16

Savory hummus, goat cheese spread, arugula, summer squash, zucchini, pickled onions & candied pecans in a flour tortilla

ESQUITE CRUNCH TACO \$16

Street corn in creamy chipotle sauce, smoked brisket bits, roasted garlic & chèvre drizzle in a flour tortilla

CHORIZO CUBANO SUB \$21

Vermont Wagyu Chorizo, beer mustard, beer-brined pickles, caramelized onions & cheddar on a hoagie roll

THE GOAT GRILLED CHEESE \$16

Cheddar, goat cheese, and red pepper jam on sourdough

GOLDEN HARVEST BOWL \$19

Lemon and herb quinoa with asparagus, roasted zucchini and summer squash, crispy chickpeas, herbed Chevre goddess sauce & balsamic reduction

POWERHOUSE STEAK BOWL \$22

Quinoa with asparagus, roasted vegetables, steak tips & finished with a Green Goddess dressing

GYRO BOWL \$22

Quinoa, tomato, cucumber, pickled onions, ground lamb & tzatziki sauce

MAC & CHEESE \$15

Add-ins: Pulled Pork \$4 | Buffalo Chicken \$6 | Brisket \$7

Baby Back Ribs \$25

Smoked Brisket \$24

Pulled Pork \$20

Pulled Pork Sliders \$14

BBQ Trio (Ribs, Pork & Brisket) \$23

All pitmaster entrees come with a side of baked beans and cornbread

THE LITTLE HIKER GRILLED CHEESE \$10

Cabot Cheddar Cheese, perfectly melted on Sourdough Bread with a side of fries

PLAIN HOT DOG \$12

All Beef Hotdog with a side of fries

CHICKEN TENDERS \$14

3 crispy chicken breast tenders, tossed in choice of house sauce with side of fries

LITTLE MAC \$9

Cabot Cheddar baked with Elbow Pasta (No crunchy topping!)

CHEESEBURGER SLIDERS \$12

Two mini beef burgers topped with melted American cheese on pretzel slider buns. Served with a side of fries

Fries – Side \$4 Basket \$8 Sweet Potato Fries – Side \$5 Basket \$10 Onion Rings – Side \$6 Basket \$12

Root beer floats \$6

Housemade Ice Cream Sandwich \$6

POWER BOWLS

PITMASTERS

LITTLE HIKERS

SIDES

TRAILSIDE TREATS



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