



VERMONT PICNIC

TUESDAYS AT THE NORTH DOCK

soup + salad

cucumber + garden salad
vegetable gazpacho
roasted corn + red pepper salad
red wine vinaigrette, fresh cilantro, charred romaine
charred broccolini salad
seasonal farm ingredients from local farms
fennel + savory cabbage coleslaw
rustic tomato salad
*local vegetables, miner's lettuce,
summer chive sweet garlic dressing*

taste of summer

grilled salmon + watermelon salsa
lime, jalapeno
cavatelli pasta
seasonal farm ingredients from local farms
sweet + spicy meatballs
curried roasted cauliflower
mexican style street corn
korean BBQ confit chicken "wings"

smokehouse

slow cooked baby back ribs
blood orange BBQ local chicken
roasted shrimp + chorizo
sweet sausage burgers
peppers + onions

for the kids

corndogs
cheeseburger slider bar

something sweet

Basin Harbor bake shop desserts
creamsicle ice cream floats
root beer floats
whoopie pies

If you have allergies please ask your server about nut free options.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions.

\$58 per person



SHORE DINNER

THURSDAYS AT THE NORTH DOCK

new england clam chowder

spiced scallop + chorizo chowder

Basin Harbor cheddar cheese biscuits

iceberg wedge salad

VT smoked bacon, heirloom tomatoes,

ranch yogurt dressing + bleu cheese

Basin Harbor caesar salad

garlic croutons, parmesan frecka, white anchovies,

garlic confit dressing

steamed cape cod littleneck clams

boiled lobsters

local corn on the cob

Basin Harbor butcher shop steaks

wild mushroom + leek estofado

marinated wood roasted shrimp brochette

peppadew, spicy sausage, roasted tomato

roasted lemon, thyme + honey chicken

summer citrus + soy marinated grilled baby bok choy

for the kids

build your own burger bar

chicken tenders

"cheesy" Basin Harbor nachos

Basin Harbor assortment of desserts

and s'more kits for the campfire

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\$80 per person



LAKESIDE COOKOUT

SUNDAYS AT THE NORTH DOCK

sweet yeast rolls

sea salt maple butter

cucumber, watercress + red onion salad

Full Belly Farm fresh watermelon + assorted melons

local heirloom tomato + mozzarella salad

black beans + spanish style seasoned rice

fire roasted mushrooms + onions

steamed mussels

roasted tomatoes, garlic, white wine, butter

Hudson Valley spit roasted duck

blood orange glaze

fire roasted VT honey + rosemary

basted pineapple + ruby grapefruit

Basin Harbor butcher shop fire roasted sirloin w/ chimichurri

Misty Knoll chicken

root beer BBQ

Greener Pastures suckling pig cochon de lait

grilled swordfish steak

mandarin ginger beurre blanc

Full Belly Farm's baby vegetables 'infiernio'

baked potato bar

for the kids

hot dogs + all the fixings

Vermont cheddar macaroni and cheese bar

Basin Harbor bake shop assorted desserts

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\$64 per person