



# CHARLIE B'S

## Pub & Restaurant

### ~ Appetizers ~

- Rock Shrimp Ceviche *♫*  
Vermont Organic Corn Tortillas
- Spicy Thai Mussels *♫*  
Coconut Milk and Fresh Ginger
- Vermont Artisan Cheese Plate  
Asst. Local Cheeses
- Raclette Waffle Chips  
Gruyere and Bleu Cheese
- Tempura Spicy Duck Ninja Roll  
Pickled Ginger, Miso Aioli, Siracha Sauce
- Kielbasa Plate  
Smoked Cheddar and Mustards
- Crispy Chicken Wings  
Bleu Cheese
- Six Oysters in a Half Shell *♫*  
Three Sauces
- Tuna Tartare *♫*  
Seaweed Salad

- Fried Calamari
- Tomato and Olive Salad

### ~ Soups and Salad ~

- Smoked Shrimp Gazpacho *♫*
- Clam and Corn Chowder
- Daily Soup Composition *♫*

- Niçoise
- Caprese Salad *♫*  
Vermont Heirloom Tomatoes  
and Mozzarella

- Local Lettuces  
Balsamic Vinaigrette  
and Vermont Goat Cheese

### Lemon Caesar

- Enhance Your Salad with One of the Following -
- Steak   Organic Salmon   Oysters
  - Tofu   Shrimp   Chicken



Charlie B's festive atmosphere is ideal for friends and family! Featuring enticing pub fare made from Vermont Fresh ingredients, 50 wines by the glass, 10 ales on tap and martini bar.



*♫* Stoweflake Spa Cuisine:  
Delight in an incredible culinary journey with innovative spa cuisine. These healthy, exciting dishes are prepared with the freshest, most natural ingredients available to maximize flavor and nutritional value.



# A S T O W E T R A D I T I O N

## ~ Entrées ~

**14 oz Chipolte Dusted NY Strip**  
Bourbon Sweet Mashed Potatoes and Shallot Jus

**Smoke House St. Louis Ribs**  
Vermont Maple Barbecue and French Fries

**Half Free Range Chicken**  
Vermont Style Penne with Aged Grafton Cheese  
and Haricot Verts

**Caribbean Pork Chop** ♪  
Saffron Pineapple Relish and Wild Rice

**Steak Au Poivre**  
Green Peppercorn Sauce, Asparagus  
and Whipped Potato

**Roasted Vegetable Strudel**  
Micro Greens and Root Vegetable Purée

**Pesto Chicken Sandwich** ♪  
Red Pepper Aioli

**Half Pound Angus Burger**  
Served with French Fries, Cheese, Mushrooms,  
Caramelized Onions or Bacon

**Barbecue Pulled Pork Sandwich**  
House Smoked with French Fries

**Tempura Soft Shell Crab Sandwich**  
Wasabi Aioli and Cucumber Salad

## ~ Fresh Seafood & Pasta Dishes ~

**Mushroom Dusted Scallops**  
Tomato Consommé and Fresh Artichokes

**Vegetarian Ravioli** ♪  
Light Chardonnay Broth with Peas  
and Sundried Tomatoes  
Add - Chicken or Shrimp

**Blackened Snapper** ♪  
Crab Creole Sauce

**New England Fried Haddock**  
House made Tartar Sauce and French Fries

**Pasta and Cheese**  
Penne with Cabot Cheddar  
Add - Chicken or Shrimp

Entrées \$11 - \$32

Breakfast: 7:00 am - 10:30 am  
Lunch: 12:00 pm - 5:00 pm  
Dinner: 5:30 pm - 10:00 pm  
Serving Cocktails until 1:00 am

Prices and menu items  
subject to change



*Kids menu available*

No reservations required  
1746 Mountain Road  
(802) 253-7355