

The Perfect Start to Your Day

From The Griddle

- Served with your choice of bacon, sausage or ham add \$2.75
- GRANOLA PANCAKES** \$6.95
We infuse our buttermilk pancakes with Kellogg's® granola for a delicious spin on a breakfast classic.
- BLUEBERRY PANCAKES** \$6.95
Three hot and fluffy buttermilk pancakes grilled to a golden brown with fresh blueberries and served with butter and Vermont maple syrup.
- GREEN MOUNTAIN SPECIAL*** \$7.95
Three buttermilk pancakes or two pieces of Texas style French toast served with creamy butter, warm Vermont maple syrup and your choice of ham, bacon or sausage.
- BUTTERMILK PANCAKES** \$6.50
Hot and fluffy buttermilk pancakes grilled to a golden brown and served with butter and Vermont maple syrup.
- TEXAS STYLE FRENCH TOAST*** \$6.50
Three slices of thick Texas style French toast, batter dipped with cinnamon swirl, served with butter and Vermont maple syrup.

Skillet Inspirations™

- The perfect hearty breakfast topped with two Grade A eggs cooked to order. All dishes served with a choice of breakfast bread. Substitute Egg Beaters® at no additional charge.
- WESTERN SKILLET*** \$7.95
Grilled ham, onion and peppers combined with skillet browned potatoes and topped with shredded Cheddar.
- VEGGIE SKILLET*** \$7.75
Broccoli, mushrooms, peppers, onion and tomato combined with skillet browned potatoes and topped with shredded Cheddar.

Omelet

- Served with your choice of bacon, sausage or ham add \$2.75
- All omelets are made with three Grade A eggs and served with skillet browned potatoes and a choice of breakfast bread. Substitute Egg Beaters® at no additional charge. Add an 8 oz. juice for only \$1.95
- DENVER OMELET*** \$8.50
The classic omelet stuffed with Cheddar cheese, diced ham, sautéed onions and peppers cooked to perfection.
- GARDEN OMELET*** \$7.95
The perfect omelet for those with a love of fresh garden vegetables, folded with sautéed onion, mushrooms, broccoli, peppers, fresh tomato and Cheddar cheese.
- LOW-CARB BACON AND CHEESE OMELET*** \$7.95
Low-Carb selections served without breakfast potatoes or bread. Three-egg omelet cooked in real butter with bacon and Cheddar cheese folded inside.
- CREATE YOUR OWN OMELET*** \$8.95
Choice of fillings: cheese, ham, bacon, sausage, tomatoes, mushrooms, peppers and onions.

A Wholesome Start

- QUAKER® HOT OATMEAL** \$2.95
With a touch of brown sugar.
- CEREAL** \$2.95
A selection from your favorite cereals.
- FRESH FRUIT** \$4.95
A large bowl of the season's best fruit with a scoop of cottage cheese.
- THE "JUST RIGHT EGG"*** \$4.25
An egg cooked to order, English muffin or toast and fresh fruit.
- DANNON® YOGURT** \$1.95
Your choice of assorted yogurts.
- GRANOLA YOGURT PARFAIT** \$4.95
Your choice of blueberries or strawberries layered with Dannon® Yogurt and granola.



Eggery

- Served with your choice of bacon, sausage or ham add \$2.75
- All selections served with skillet browned potatoes and a choice of breakfast bread. Substitute Egg Beaters® at no additional charge. Add an 8 oz. juice to any Eggery dish for only \$1.95
- BEST-4-VALUE™ BREAKFAST*** \$6.95
Two Grade A eggs, two strips of bacon and a choice of breakfast bread served with skillet browned potatoes.
- CLASSIC AMERICAN BREAKFAST*** \$5.95
Two eggs any style, served with skillet browned potatoes and a choice of breakfast bread.
- EGGS BENEDICT*** \$9.95
A timeless classic of two Grade A poached eggs and Canadian bacon atop an English muffin and topped with Hollandaise sauce.
- STEAK AND EGGS*** \$9.95
A 5 oz. Top Sirloin, cooked to order, with two eggs prepared any style.
- CORNED BEEF HASH AND EGGS*** \$8.95
Traditional corned beef hash topped with two eggs any style and homemade Hollandaise sauce.
- PAYNTER'S BREAKFAST*** \$7.95
Two eggs any style, with either two pancakes or Texas style French toast, served with creamy butter and Vermont maple syrup
- COLOSSAL BREAKFAST BURRITO*** \$7.95
Eggs, bacon, peppers, onion, mushrooms and country potatoes stuffed in a king size tortilla. Served with salsa and sour cream.
- BACON EGG AND CHEESE CROISSANT*** \$6.95
Fluffy scrambled eggs, crispy bacon and melted Cheddar on a buttery croissant.

Extras

- White or Wheat Toast..... \$1.95
- Skillet Browned Potatoes..... \$2.95
- Bagel..... \$2.00
- Bagel with Cream Cheese..... \$2.95
- Homemade Muffin..... \$2.50
- English Muffin..... \$1.95
- Bacon..... \$2.75
- Sausage Links..... \$2.75
- Ham Steak..... \$2.75
- Corned Beef Hash..... \$3.95

Beverages

- Tropicana® Orange Juice 100% Florida Pure Premium**
regular \$1.95 large \$2.95 carafe \$5.95
- Assorted Juices** small \$1.95 large \$2.95
- Milk..... \$1.95
- Soft Drinks..... \$1.95
- Bottled Water..... \$1.95
- Rainforest Alliance Certified™**
Freshly Brewed Coffee..... \$2.25
Decaffeinated..... \$2.25
- Hot Tea..... \$1.95
- Hot Chocolate..... \$2.25



The paper used for this menu is Forest Stewardship Council (FSC) certified. In order to conserve, it was printed with biodegradable inks and then laminated for future reuse.

Please take care of our planet. Reduce. Reuse. Recycle!



Tropicana



Hormel



DANNON



Lamb Weston



A quality statement about Rainforest Alliance Certified™ Coffee

The Rainforest Alliance Certified™ seal is a guarantee that coffee is grown on farms where workers are treated with respect, properly equipped, paid decent wages...



...and the families of workers are given access to education and medical care...



...the forests are protected and rivers, soils and wildlife are conserved.

LUNCHEON MENU

ENTRÉES

All entrées include vegetable du jour & a choice of Cole Slaw, French Fries, Rice or Cottage Cheese.

Tempura Battered Fish and Chips

Our own special crispy tempura batter dipped haddock filet, fried golden brown and served over field greens with a fresh lemon wedge and tartar sauce.9.75

Pan Seared New England Crab Cake

One pan seared tender and moist New England crab cake, made with fresh crabmeat and authentic seasonings. Served over mixed balsamic greens with a fresh lemon wedge.....9.00

Fresh Fruit Combination Platter ♥

Fresh fruit medley, seasonal berries, orange wedges, cottage cheese and your choice of grilled chicken breast, burger patty or a grilled portabella mushroom11.50

Mediterranean Chicken

Seared boneless balsamic chicken breast smothered in tomato, garlic, basil, olive oil, topped with melted goat cheese, and served over fresh spinach greens and feta cheese.....9.50

Broiled Boston Parker House Haddock 🌱

Tender boneless haddock filet broiled in lemon, white wine, and butter with a classic garlic breadcrumb and parsley topping.....9.50



Penne Rigatoni Marinara ♥

Al dente penne pasta with our own homemade Italian basil and garlic marinara..7.50
Add choice of grilled chicken, eggplant, portabella mushroom..... 10.50

Grilled Center Cut Pork Loin Medallion

5oz boneless pork chop seasoned, grilled to order. Any Style: barbecue sauce, teriyaki sauce, honey mustard sauce, Jack Daniel glaze or plain.....8.50

SANDWICHES

All lunch sandwiches include a choice of Cole Slaw, French Fries or Cottage Cheese.

Classic Triple Decker Club Sandwiches

Your choice of deli ham, roasted deli turkey or prime rib on toasted wheat, white or rye, with crisp bacon, lettuce, sliced tomato and mayo.....8.00

Prime Rib Philly Steak or French Dip 🌱

Thin sliced prime rib French dip style with dipping au jus or Philly style, grilled with onions, sweet bell peppers and melted American cheese on a grilled roll.....8.75



Hot Open Face Turkey Sandwich

Oven roasted, thin sliced turkey breast, topped with homemade turkey gravy and served over your choice of wheat, white or rye bread. Served with cranberry sauce.....8.50

Grilled Bacon Tomato Vermont Cheddar Sandwich

Crispy bacon with sliced tomato and Vermont cheddar cheese, grilled on your choice of wheat, white or rye bread.....7.50

Crispy Chicken Parmigiano Sandwich

Breaded chicken tenders, crispy fried and topped with homemade marinara, melted mozzarella cheese, shredded parmesan and parsley. Served on a baked sub roll.....7.50

Grilled Italian Combo Bruschetta Sandwich

Sliced ham, salami and provolone cheese grilled on your choice of wheat, white or rye bread, filled with a tomato, garlic, bruschetta tapenade.....8.50

Grilled Honey Mustard Ham and Swiss Sandwich

Sliced deli style ham and melted Swiss cheese grilled on your choice of wheat, white or rye bread. Made with sweet honey mustard seasoning glaze.....7.50



Burger or Sandwich any Style with 2 Toppings...7.75 ♥

OVER 75 Combinations Add a choice of Cole Slaw, French Fries or Cottage Cheese...9.50

#1 Pick a Tavern Sandwich:

7oz Ground Sirloin*
5oz Grilled Chicken
5oz Sliced Prime Rib
Grilled Portabella Mushroom

#2 Pick a Style:

Barbecue Sauce, Honey Mustard Sauce, Teriyaki Sauce, Jack Daniel Glaze, Hot Sauce or Plain.

#3 Pick 2 Toppings:

Plain, Swiss, Cheddar, Feta, Provolone, American, Bacon, Raw Onion, Hot Pepper or Sautéed Mushroom

*NOTICE: Items marked with an * may be cooked to order. Consuming raw or undercooked meats, Poultry, Shellfish or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

APPETIZERS & STARTERS

Bacon Wrapped Scallops Florentine



Tender sweet sea scallops wrapped in bacon and served over spinach greens with honey mustard.....9.75

Fresh Chilled Shrimp Cocktail ♥

3 Jumbo shrimp served with horseradish cocktail sauce and lemon wedge.....10.00

Vermont Cheddar and Bacon Potato Skins



4 Potato skins stuffed with melted Vermont cheddar cheese and bacon crumbles. Served with sour cream on the side.....6.95

Onion Soup Au Gratin 🌱

Sautéed caramelized onions, sherry and a rich broth topped with Vermont cheddar and Swiss cheeses.....5.95

Garlic Bread & Marinara

Sliced French bread with butter, garlic and Italian herbs, baked golden brown with parmesan cheese and served with marinara sauce.....5.00

6 Jumbo Chicken Wings

Jumbo chicken wings seasoned any style: hot sauce, teriyaki sauce, barbecue sauce, honey mustard sauce or plain.....7.95
12 wings.....13.50

Mozzarella Sticks

6 Batter dipped mozzarella sticks served with a side of our own special marinara sauce.....7.95

Tomato Basil Bruschetta ♥



6 Baked garlic parmesan toast rounds, topped with a freshly prepared tomato, basil and roasted garlic bruschetta, finished with shredded parmesan and olive oil.....6.95

Grilled Marinated Portabella ♥

Jumbo mushroom charbroiled with an olive oil balsamic marinade and served over field greens with lemon wedge.5.95 Crab stuffed.....8.95

Crispy Chicken Tenders

4 Boneless fried chicken served with any style dipping sauce: hot sauce, teriyaki sauce, barbecue sauce, honey mustard sauce or plain.....6.95

Combo Sampler Platter 🌱

3 Batter dipped mozzarella sticks, 2 cheddar bacon potato skins and 2 plain chicken wings. Includes sour cream and marinara.....11.95

Baked Greek

Spanakopita

Spinach and feta cheese baked in a delicate phyllo shell. Served over field greens with crumbled feta cheese and olives.....8.95



Soup of the Day

A different soup everyday by the cup or bowl, served with crackers...cup.....3.25 bowl.....4.95

♥ **Healthier Choice**

🌱 **House Specialty**

The chefs will try to accommodate any special needs.

FRESH SALADS *includes Roll and Butter*

Chef Salad

Sliced ham, turkey, Swiss cheese, tomato, cucumber, sweet bell peppers, onion, pickled egg, olives, croutons and assorted fresh mixed greens. Choice of dressing.....8.50

Classic Caesar Salad

Made fresh to order by the chef, with crisp romaine lettuce, shredded parmesan cheese, creamy Caesar dressing and home-style croutons.....7.00



Greek Salad

Crumbled goat and feta cheeses, olives, red onion, tomato, sweet bell peppers, and assorted fresh mixed greens, topped with balsamic vinaigrette and baked seasoned croutons.....8.00

Antipasto Salad

Julienned ham, salami, provolone cheese, tomato, cucumber, onion, peppers, olives, parmesan cheese, croutons and choice of dressing.....8.50

Spinach and Bacon Salad 🌱

Fresh baby spinach tossed with warm bacon crumbles and honey mustard vinaigrette, topped with croutons, egg and red onion.....8.00

Fresh Fruit Salad ♥

Generous portion of fresh fruit medley, seasonal berries and a banana over mixed greens.....8.50

Mixed Greens Salad ♥

Fresh tomato, cucumber, onion, bell peppers, croutons and fresh mixed greens. Choice of dressing. (Small dinner salad 4.50)6.50

ADD TO ANY FULL SIZE SALAD:

2 Grilled Split Jumbo Shrimp.....7.50

Grilled or Fried Chicken Breast.....4.50

Evening

Salad Bar

When available.

Ala Carte.....9.95

Dinner entrées include salad bar or small salad.

Before placing your order, please inform your server if a person in your party has a food allergy.

18% Gratuity will be added to parties of six or more

DINNER MENU

All entrées include Chef's vegetable du jour and a choice of Baked Potato, Garden Rice or French Fries.

FROM THE GRILL

Slow Roasted Prime Rib with Au Jus



*House specialty of USDA choice boneless rib eye steak slow roasted and simmered in a rich beef stock au jus. Served with a reduced beef au jus.

Petite cut.....16.00 Regular cut.....23.00

Rib Eye Steak

*Classic Delmonico steak using our choice boneless rib eye, seasoned and cooked to order any style: barbecue sauce, honey mustard sauce, teriyaki sauce, Jack Daniel glaze or plain.

Petite cut.....16.00 Regular cut..... 23.00

Portabella Florentine ♥

Two grilled marinated portabella mushrooms served over fresh spinach and topped with shredded parmesan cheese and tomato basil marinara.....16.00

Boneless Pork Chops

Two 5oz boneless pork chops seasoned and grilled any style: barbecue sauce, honey mustard sauce, teriyaki sauce, Jack Daniel glaze or plain.....17.00

Chicken and Shrimp ♥

Grilled chicken breast and three charbroiled jumbo shrimp cooked to order any style: barbecue sauce, honey mustard sauce, teriyaki sauce, Jack Daniel glaze or plain.....18.00

ENTRÉES Classics

Roast Turkey Dinner ★

Slow roasted sliced turkey breast served over homemade country sage stuffing and topped with pan drippings gravy.....17.00

Battered Fish and Chips

Our own special crispy tempura batter dipped haddock filet, deep fried a golden brown and served with fresh lemon wedge and tartar sauce.....14.00

Baby Back BBQ Ribs ★

Incredible tender hickory smoked, baby back pork spareribs served in a smoky sweet BBQ sauce.....19.00

*NOTICE: Items marked with an * may be cooked to order. Consuming raw or undercooked meats, Poultry, Shellfish or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

FROM THE OVEN

Jumbo Stuffed Shrimp

3 jumbo shrimp overstuffed with our sherried crabmeat stuffing and baked with a lemon, butter white wine, garlic sauce.....18.00

Eggplant Rollatini

2 breaded eggplant stuffed with ricotta, topped with our own homemade Italian basil and garlic marinara sauce, and baked golden brown with mozzarella and parmesan cheeses. Served with pasta marinara.....16.00

Boston Parker House Haddock

A New England favorite haddock filet broiled in lemon, white wine, and butter with a classic garlic, parsley and paprika breadcrumb topping.....15.00

Mediterranean Chicken

Seared boneless chicken breast in lemon, white wine, and extra virgin olive oil, smothered in a tomato, garlic, basil tapenade and topped with feta, goat cheese and olives and baked golden brown. Served over fresh spinach greens with lemon wedge.....17.00

Penne Marinara

Al dente penne pasta covered with our homemade marinara and baked golden brown with mozzarella cheese.....12.00

Add your choice of:

Grilled Chicken....16.00 3 Sautéed Jumbo Shrimp....19.00

ENTRÉES From the Sauté

Chicken and Portabella Marsala

Pan seared boneless chicken breast sautéed with portabella mushroom slices and a sweet marsala wine sauce.....17.00

Classic Penne Pasta Alfredo

A generous portion of al dente penne pasta sautéed with butter, garlic and Vermont heavy cream and seasoned with aged parmesan cheese and cracked peppercorn.....12.00

Grilled Chicken.15.00 3 Sautéed Jumbo Shrimp.19.00

Pan Seared New England Crab Cakes

Two pan seared tender and moist New England Crab cakes served over balsamic field greens with fresh lemon wedge.....16.00



SALAD BAR

Included with Entrées and Specials..... Ala Carte.....9.95



Burger or Sandwich any Style with 2 Toppings.....7.75

Build Your Own Classic Sandwich Favorite! ♥ ★

OVER 75 Combinations Add a choice Cole Slaw, French Fries or Cottage Cheese.....9.50

Pick a Tavern Sandwich:

*7oz Ground Sirloin
5oz Grilled Chicken
5oz Grilled Prime Rib
Grilled Portabella Mushroom

Pick a Flavor:

Plain, Honey Mustard,
Jack Daniel Glaze
Cajun Sauce, Teriyaki
or Barbeque Sauce

Pick a Topping:

Plain, Swiss, Cheddar, Feta,
Provolone, American, Bacon,
Raw Onion, Hot Pepper
or Sautéed Mushroom

Paynter's

Dessert Menu

Warm Apple Pie And Caramel 5.00

A Large Slice Of Warm Apple Pie With Caramel Drizzle
And Whipped Cream

With A Scoop Of Ice Cream 6.50

Strawberry Tiramisu 5.25

Italian Tiramisu Topped With Strawberries And Whipped
Cream

Hot Chocolate Lave Cake 5.50

Chocolate Bundt Cake Filled With Melted Chocolate And
Topped With Whipped Cream And Chocolate Sauce

Add A Scoop Of Ice Cream 7.00

Melba Striped Cheesecake 5.50

Rich, Creamy New York Style Cheesecake Striped With
Raspberry Melba Sauce And Chocolate Striped Whipped
Cream

Vermont Brownie Sundae 5.50

Warm Homemade Brownies Topped With Ice Cream,
Chocolate And Caramel Sauce And Cherry Topped
Whipped Cream

A Bowl Of Ice Cream - Chocolate Or Vanilla

1 Scoop - 1.75

2 Scoops - 3.50

3 Scoops - 4.50

Any Toppings .75 Extra

Paynter's

Dessert Menu

Warm Apple Pie And Caramel 5.00

A Large Slice Of Warm Apple Pie With Caramel Drizzle
And Whipped Cream

With A Scoop Of Ice Cream 6.50

Strawberry Tiramisu 5.25

Italian Tiramisu Topped With Strawberries And Whipped
Cream

Hot Chocolate Lave Cake 5.50

Chocolate Bundt Cake Filled With Melted Chocolate And
Topped With Whipped Cream And Chocolate Sauce

Add A Scoop Of Ice Cream 7.00

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Rich, Creamy New York Style Cheesecake Striped With
Raspberry Melba Sauce And Chocolate Striped Whipped
Cream

Vermont Brownie Sundae 5.50

Warm Homemade Brownies Topped With Ice Cream,
Chocolate And Caramel Sauce And Cherry Topped
Whipped Cream

A Bowl Of Ice Cream - Chocolate Or Vanilla

1 Scoop - 1.75

2 Scoops - 3.50

3 Scoops - 4.50

Any Toppings .75 Extra