

IN-ROOM DINING

Breakfast menu is available from 7:30am – 11:00am
Lunch from 12:00pm – 5:00pm,
Dinner from 5:00pm – 10:00pm

To place an order, please dial extension 7478 or call 603.837.0078.
Please inform the phone agent if a person in your party has a food allergy.
Automatic 22% Service Charge and 8.5% sales tax will be added.

BREAKFAST

MVG BREAKFAST — 16.50

*Two Eggs, Choice of Bacon, or Sausage,
Served with Fried Potatoes, and Choice of Toast*

OMELET — 16.50

*Choice of Three Additions: Bacon, Sausage, Spinach,
Tomato, Mushroom, Onion, Bell Pepper, Cheddar, or
Swiss; Served with Fried Potatoes, and Choice of Toast
Egg White Omelet + 2.00*

FRENCH TOAST — 12.50

*Cinnamon French Toast,
Served with Butter and Local Maple Syrup*

DAILY MUFFIN — 4.00

BAGEL & CREAM CHEESE — 5.50

Add Smoked Salmon +4.50

COFFEE (SMALL POT) — 10.00

COFFEE (LARGE POT) — 14.00

LUNCH

HARVEST SALAD — 13.50

*Roasted Sweet Potatoes, Clementines, Candied Walnuts,
Goat Cheese, Garden Lettuce, Maple Dijon Vinaigrette*

CAESAR SALAD — 13.75

*Baby Romaine Wedge, Shaved Parmesan,
Garlic Crouton, Classic Caesar Dressing*

ROASTED TURKEY CLUB — 19.25

*North Country Smokehouse Bacon, Lettuce, Tomato, Avocado,
Aioli, Sourdough Bread. Served With Fries*

MVG WAGYU HAMBURGER — 19.75

*Red Onions, Lettuce, Tomatoes, Brioche Bun, French Fries
Add Vermont White Cheddar \$2, Bacon \$2,
Truffle Aioli \$2, Miso Aioli \$2, Tartare Aioli \$2*

DINNER

HARVEST SALAD — 13.50

*Roasted Sweet Potatoes, Clementines, Candied Walnuts,
Goat Cheese, Garden Lettuce, Maple Dijon Vinaigrette
Add Chicken +\$8, Add Salmon +\$10*

CAESAR SALAD — 13.75

*Baby Romaine Wedge, Shaved Parmesan, Garlic Crouton,
Classic Caesar Dressing Add Chicken +\$8, Add Salmon +\$10*

MVG WAGYU HAMBURGER — 19.75

*Red Onions, Lettuce, Tomatoes, Brioche Bun, French Fries
Add Vermont White Cheddar \$2, Bacon \$2,
Truffle Aioli \$2, Miso Aioli \$2, Tartare Aioli \$2*

CACCIO E PEPE — 22.50

Pea Tendrils, Black Pepper Pecorino Cream Sauce, Rigatoni

HALF ROASTED CHICKEN — 26.50

*Seasonal Veggies, Wild Mushroom Cream, Au Chablis,
Sweet Potato and Walnut Risotto*

STEAK FRITES — 51.00

*14 oz Seared Ribeye, Roasted Marrow, Bordelaise Butter,
Confit Shallot, French Fries*

ALL BEVERAGES ARE AVAILABLE
FOR IN ROOM DINING

ASK YOUR ROOM SERVICE ATTENDANT
FOR TODAY'S DESSERT SELECTIONS



CONSUMING RAW OR UNDERCOOKED POTENTIALLY HAZARDOUS FOODS MAY INCREASE RISK OF FOOD BORNE ILLNESS.

PIZZA MENU

14-inch Pizzas

Available 11 AM to 10 PM Daily

CLASSIC CHEESE — 22.00

Tomato Sauce, Aged Mozzarella, Oregano, Parmigiano

VERMONT SMOKE & CURE PEPPERONI — 22.00

Tomato Sauce, Aged Mozzarella, Oregano, Parmigiano, Pepperoni

SPICY VODKA — 23.00

Aged Mozzarella, Fresh Mozzarella, Spicy Vodka Sauce

SAUSAGE, PEPPERS AND ONION — 25.00

Tomato Sauce, Aged Mozzarella, Roasted Onion, Roasted Peppers, Pork Sausage

GARLIC & SPRING ONION RICOTTA — 25.00

Aged Mozzarella, Fresh Mozzarella, Spring Onion Ricotta, Garlic, Parmigiano

MUSHROOM AND HAM — 25.00

Tomato Sauce, Aged Mozzarella, Smoked Ham, Roasted Mushroom, Parmigiano, Basil

SPINACH AND GARLIC — 25.00

Fresh Mozzarella, Sharp Cheddar, Aged Mozzarella, Baby Spinach, Garlic, Lemon, Parmigiano

MAPLE BACON — 23.00

Tomato Sauce, Aged Mozzarella, Sharp Cheddar, Smoked Bacon, NH Maple Syrup

KID'S BREAKFAST

KIDS BREAKFAST - \$9.50

One Egg, Bacon or Sausage, Fried Potatoes
Choice of Toast

KIDS PANCAKES - \$8.50

Plain, Blueberry, or Chocolate Chip Pancake
Choice of Bacon or Sausage

KID'S LUNCH+DINNER

MONSTER BURGER - \$10.50

A classic beef burger, locally sourced, with cheddar cheese, lettuce, and tomato, served with hand-cut crispy fries.

MAPLE-GLAZED CHICKEN TENDERS - \$10.50

Tender, breaded chicken served with a side of local maple syrup for dipping. Paired with vegetable sticks.

MOUNTAIN-TOP MAC & CHEESE - \$8.75

Creamy Vermont cheddar mac & cheese, topped with a golden breadcrumb crust for a crispy mountain cap.

THE WOODLAND CHEESE PIZZA - \$10.50

Mozzarella, tomato sauce, and a sprinkle of herbs, a classic made with New England's finest dairy.

CAMPFIRE PEPPERONI PIZZA - \$10.50

Pepperoni, mozzarella, and a hint of smoky flavor—just like a night under the stars.

WARM APPLE CRISP - \$4.00

A blend of local apples baked to perfection with a buttery crumble topping, served with vanilla ice cream.

S'MORES SUNDAE - \$4.00

Toasted marshmallows, chocolate sauce, and a graham cracker crumble served over vanilla ice cream.

MAPLE LEMONADE - \$3.50

Freshly squeezed lemonade with a splash of local maple syrup.

WILDBERRY SPARKLER - \$3.50

A bubbly drink made with fresh wildberries and sparkling water.

UNICORN HOT CHOCOLATE - \$4.50

A magical hot chocolate topped with fluffy rainbow whipped cream, edible glitter, and a drizzle of colorful syrup.

DRAGON HOT CHOCOLATE - \$4.50

A decadent hot chocolate topped with dark chocolate whipped cream, smoky cocoa powder, and a swirl of fiery red or orange syrup.