



# THE KENT BISTRO & BAR

## STARTERS

**CAJUN SPICED SHRIMP 14**

Grilled shrimp with house made spice mix & a chilled dill cream sauce | (GF)

**MAPLE BOURBON WINGS 20**

Served with house made blue cheese, celery & carrot sticks | (GF)

**FRIED GREEN TOMATOES 9**

Served with pepper jelly | (V)

**SMOKED CORN CHOWDER 10**

Corn & potato chowder - made fresh in house | (GF, V)

**FIRE ROASTED TOMATO BISQUE**

Made fresh in house | (GF, V) 10

**KENT BISTRO SALAD 12**

Little Leaf Lettuce mixed greens tossed with house made maple vinaigrette - topped with tomato, carrot, cucumber & pickled onion (GF, Vegan)

**Add Shrimp 10 | Add Chicken 9**

## MAINS

**SMASH BURGER 21**

Cheeseburger on brioche, LTO, pickle & house made Bistrō burger sauce - with french fries | North Hollow Farm Grass Fed Beef Rochester, VT

**GRILLED CHICKEN SANDWICH 19**

On brioche, LTO, pickle & house made herb aioli - with french fries

**SHRIMP & GRITS 34**

Stone ground grits & North Country Smokehouse (NH) Tasso ham | (GF)

**BEEF TIPS 35**

Maple demi, chef selected vegetable & Yukon gold herb roasted potatoes | (GF)

**GARLIC ROASTED CHICK PEAS 22**

With haricot vert, spinach & maple roasted sweet potatoes (GF, Vegan)

**Add Shrimp 10 | Add Chicken 9**

**THYME ROASTED CHICKEN 29**

Grilled chicken breast with thyme pan jus - served with chef selected vegetable & maple roasted sweet potatoes | (GF)

## DESSERT

**CHEESECAKE 12**

Crustless, made fresh in house, strawberry topping | (GF)

**BROWNIE SUNDAE 12**

Made in house, served with Mountain Creamery Ice Cream | Woodstock, Vt

PROUDLY SERVING VERMONT CHEDDAR, BUTTER & MAPLE SYRUP | KING ARTHUR'S FLOUR | VERMONT COFFEE COMPANY  
SLOPESIDE SEAFOOD - VT, BOSTON DOCKS

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions | Gluten Free (GF) | Vegetarian (V) | Vegan | Please tell your server of allergies & dietary restrictions

Children's meals available upon request





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## WINE

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THE LITTLE SHEEP OF FRANCE   SAUVIGNON BLANC   2023	11/42
J. LOHR RIVERSTONE   CHARDONNAY   ARROYO SECO MONTEREY, CA   2022	9/36
FAMILLE PERRIN   RESERVE ROSE   COTES DU RHONE   2023	9/36
CHATEAU STE MICHELLE   MERLOT   COLUMBIA VALLEY   2021	11/42
SECRET CELLARS   CABERNET SAUVIGNON   PASO ROBLES   2022	12/44
FAMILLE PERRIN   RESERVE BLENDED RED   COTES DU RHONE   2023	10/40
ARGYLE   RESERVE PINOT NOIR   WILLIAMETTE VALLEY   2018	68
STAGS LEAP ARTEMIS   CABERNET SAUVIGNON   NAPA VALLEY   2021	135
TREFETHEN   CHARDONNAY   OAK KNOLL DISTRICT-NAPA   2022	50

## BEER

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DEAD FLOWERS   IPA   FOAM BREWERS   VT	10
MOUNTAIN HAZY   IPA   SHED BREWERY   VT	10
MOUNTAIN ALE   SHED BREWERY   VT	10
DOLLA DOLLA PILZ   PILSNER   SHED BREWERY   VT	10
HONEY PILSNER   FOUR QUARTERS BREWING   VT	10
RUTLAND RED   AMERICAN AMBER ALE   RUTLAND BEERWORKS   VT	10
FOLEY BROTHERS   AMBER   VT	10
WOODCHUCK HARD CIDER   AMBER   VT	10
CORONA	6
PERONI	6
HEINEKEN	6
FOLEY BROTHERS   PROSPECT   VT   DRAFT	12
SWITCHBACK ALE   VT   DRAFT	10

## HANDCRAFTED COCKTAILS

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MAPLE OLD FASHIONED	14
ELDERFLOWER WHISKEY SPRITZ	14
Elderflower liqueur, Makers Mark, lemon, simple syrup, bitters, topped with soda water	
CHOCOLATE MARTINI	14
Tito's Vodka, chocolate liqueur, house made hot chocolate mix	
DIRTY G&T	14
Bar Hill Gin, dry vermouth, olive brine & tonic	
GOOMBAY SMASH	14
Light & dark rum   specialty mix of pineapple & orange juice, sour mix, coconut & grenadine	
GIN CIDER	14
Bar Hill Tom Cat Gin, lemon juice, apple cider & Maine Root ginger beer	