

# KENT BISTRO & BAR

SPRING/SUMMER 2025

## STARTERS

### GARLIC ROASTED HUMMUS 10

House made hummus with  
fried pita chips | (V)

### BUFFALO STYLE WINGS 20

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

### SHRIMP COCKTAIL 14

Traditional shrimp cocktail  
with house made cocktail  
sauce | (GF)

## SALADS

### STEAK SALAD 24

Grilled steak over Little Leaf  
mixed greens, red onion &  
topped with our house made  
blue cheese dressing | (GF)

### 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 | Chicken 9 | Steak 12

## MAINS

### Add Small Kent Bistro Salad 7

### BEEF TIPS 35

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

### ROSEMARY CHICKEN 29

Rosemary velouté served with  
seasonal vegetables & roasted  
sweet potatoes | (GF)

### GARLIC SHRIMP 31

Sautéed shrimp with seasonal  
vegetables in a garlic white wine  
butter sauce

### GARLIC ROASTED CHICK PEAS

With haricot vert, spinach 23  
& maple roasted sweet  
potatoes (GF, Vegan)

Add Shrimp 10 | Chicken 9 | Steak 12

### GRILLED CHICKEN SANDWICH

On brioche with Vermont 21  
Cheddar, LTO, pickle & house  
made herb aioli - with french  
fries

### SMASH BURGER 23

Cheeseburger on brioche, LTO,  
pickle & house made Bistro  
burger sauce - with french fries

## DESSERT

Prepared Daily

Children's meals available upon request

PROUDLY SERVING VERMONT CHEDDAR, BUTTER & MAPLE SYRUP | KING ARTHUR'S FLOUR | VERMONT COFFEE COMPANY  
| SLOPESIDE SEAFOOD - VT, BOSTON DOCKS | NORTH HOLLOW FARM GRASS FED BEEF ROCHESTER, VT

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS | GLUTEN FREE (GF) | VEGETARIAN (V) | VEGAN | INFORM YOUR SERVER OF  
ALLERGIES & DIETARY RESTRICTIONS