

PRESTON'S

APPETIZERS

BAKED OYSTERS – 20

Chef's Rotating Selection of Freshly Baked Oysters Finished with Herbed Butter and Parmesan

CALAMARI – 18

Lightly Fried Calamari with Banana Peppers, Vermont Chèvre, and House-Made Tomato Sauce

YUZU KOSHO MUSSELS – 22

Yuzu Kosho Cream, Fresh Herbs, Bread Shed Sourdough

CRAB CAKES – 24

Two Maryland Style Crab Cakes with Sweet Corn and Fine Herbs, Served Over a Lemon Aioli, Dill Crema, and Summer Fresh Herb Garnish

MEDITERRANEAN BEEF SKEWER* – 17

Grilled Herb-Marinated Sirloin Served with Sumac Yogurt, Pickled Red Onion, and Cotija Cheese

PRESTON'S WINGS – 22

Crispy Wings with Celery, Carrots, and Choice of Blue Cheese or Ranch. Choice of Buffalo, Maple Bacon Teriyaki, Hot Honey Bourbon, or House Dry Rub | *Add Black Truffle Hot Sauce*

SMOKED SALMON DIP – 22

Brown Sugar & Cardamom Smoked Atlantic Salmon, Candied Jalapenos, Crispy Naan

SOUPS

FRENCH ONION SOUP – 11

Caramelized Onions in a Savory Veal & Chicken Broth, Finished with Sherry, Croutons, & Melted Gruyère

PUMPKIN SOUP – 10

Local Pumpkin, Toasted Pepitas, Crème Fraîche, Saba

SALADS

SALAD UPGRADES: CHICKEN 9 | SALMON* 15 | CRAB CAKE 15 | BLACKENED STEAK TIPS* 19 | SCALLOPS 21

CAESAR SALAD* – 16

Preston's Classic Recipe with Crisp Romaine Hearts, House Caesar Dressing, Hand-Grated Parmesan, Anchovy Breadcrumbs, and Cured Egg Yolk

FIELD GREENS – 15

Little Leaf Hydroponic Greens, Cherry Tomato, English Cucumber, and Pickled Red Onion

Dressings: Balsamic, Basil Vinaigrette, Blue Cheese, Caesar*, Honey Dijon, Ranch, Sherry Vinaigrette

Preston's is a proud cashless establishment. We gladly accept all major credit cards and mobile payment solutions.

Prices do not include applicable state and local taxes. Guest checks can be split into a maximum of two payments.

We reserve the right to apply an auto gratuity based on party size or service circumstances.

*The Vermont Department of Health reminds you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

KIMCHI NOODLE BOWL – 30

Soba Noodles in a Rich Red Miso Broth with Maitake and Shimeji Mushrooms, Marinated Tofu, Kale, Kimchi, Sesame, Scallions

HERB ROASTED CHICKEN – 36

Herb-Crusted Statler Chicken Breast, Butternut Squash and Haricots Verts, Fregola Sarda Pasta, Mushroom Velouté, Pickled Mustard Seeds, Grated Parmesan

SALMON* – 37

Split Pea Puree, Farmstand Zucchini & Snap Pea Succotash, Sweet Corn, Shaved Radish, Arugula, Tangerine Agravato, Vermont Chèvre

SAFFRON ORECCHIETTE – 35

Crab, Shrimp, Mussels, Orecchiette, Saffron Tarragon Cream, Spinach, Tomato Powder

PORK CHOP* – 38

Frenched Bone-In Pork Chop, Pumpkin Puree, Green Harissa, Broccolini, Fig Balsamic Demi

PUB FARE

ALL SELECTIONS ARE SERVED WITH FRENCH FRIES AND A PICKLE | UPGRADE SIDE – 5

HAMILTON FARMS BURGER* – 25

An 8-oz Premium Patty on a Challah Roll with Lettuce, Tomato, and Red Onion Choice of Vermont Cheddar, Swiss, or American Cheese

MUSHROOM CIABATTA – 20

Cornmeal-Crusted Maitake Mushrooms on Toasted Ciabatta with Whipped Feta, Roasted Carrot Aioli, and Fresh Greens

HOT HONEY DELUXE – 22

Buttermilk Fried Chicken Thigh, Preston's House Sauce, Chili-Infused Local Honey, Farm Lettuce, and Pickles

FROM THE GRILL

SERVED WITH WHIPPED GARLIC POTATOES AND HOUSE-MADE DEMI-GLACE | UPGRADE SIDE – 5
GRILL UPGRADES: CRAB CAKE 15 | SCALLOPS 21

16-OZ DELMONICO* – 65

8-OZ FILET MIGNON* – 58

12-OZ NY STRIP* – 55

SIDES – 10

CHARRED ASPARAGUS | CAESAR SALAD* | FIELD GREENS SALAD
FRENCH FRIES | MUSHROOM CONSERVA | WHIPPED GARLIC POTATOES

WILLIAM KLINKENBERGER | Executive Chef
HOLMES MARVEL | Executive Sous Chef
ANDREW LECUYER | Sous Chef

DRAFT BEER

FIDDLEHEAD— 13
FIDDLEHEAD BREWERY
IPA

GUINNESS— 13
SAINT JAMES GATE BREWERY
Draught Stout

KONA— 13
ANHEUSER-BUSCH
Big Wave Golden Ale

LITTLE SIP— 14
LAWSON'S FINEST LIQUIDS
IPA

LONG TRAIL— 13
HARPOON BREWERY
Amber Ale

MICHELOB ULTRA— 12
ANHEUSER-BUSCH
Light Lager

STELLA ARTOIS— 13
ANHEUSER-BUSCH
Lager

HELLES — 13
VON TRAPP BREWERY
Lager

DRAFT SPECIAL
Please Ask Your Server

CANNED BEERS, CIDERS, & COCKTAILS

ALLAGASH WHITE — 12
ALLAGASH BREWING COMPANY
16-oz Belgian Wheat

BUD LIGHT — 10
ANHEUSER-BUSCH
16-oz Light Lager

BUDWEISER — 10
ANHEUSER-BUSCH
16-oz Lager

CORONA EXTRA — 10
GRUPO MODELO
12-oz Mexican Lager

FOCAL BANGER — 15
THE ALCHEMIST BREWERY
16-oz IPA

HEADY TOPPER — 15
THE ALCHEMIST BREWERY
16-oz Double IPA

HIGH & DRY — 13
STOWE CIDER
16-oz Hard Cider

MICHELOB ULTRA — 9
ANHEUSER-BUSCH
12-oz Light Lager

MODELO ESPECIAL — 9
GRUPO MODELO
12-oz Mexican Lager

SIP OF SUNSHINE — 15
LAWSON'S FINEST LIQUIDS
16-oz Double IPA

SWITCHBACK — 12
SWITCHBACK BREWING CO.
16-oz Amber Ale

TIPS UP — 13
STOWE CIDER
16-oz Hard Cider

ROTATING CAN SPECIAL
Please Ask Your Server

HIGH NOON— 14
BLACK CHERRY, WATERMELON, OR
PEACH
12-oz Vodka & Soda

LUCKY ONE — 14
12-oz Vodka & Lemonade

NÜTRL— 12
Watermelon or Orange
12-oz Vodka Seltzer

RUN WILD — 10
ATHLETIC BREWING CO.
12-oz Non-Alcoholic IPA

GUINNESS 0.0 — 10
SAINT JAMES GATE BREWERY
14.9-oz Non-Alcoholic Stout

**MICHELOB ULTRA
ZERO — 10**
ANHEUSER-BUSCH
12-oz Non-Alcoholic Lager

SPIRIT-FREE SELECTIONS

BADGER GINGER BEER – 6

BERRY SANGRIA SPRITZER – 12

Fresh Blueberries, Strawberry Purée, Fre N/A Chardonnay, Soda

BLOOD MOON MOCKTAIL – 10

Orgeat Syrup, Blood Orange Purée, Lime, Soda

BLUEBERRY GINGER MULE – 10

Muddled Blueberries, Ginger Beer, Lime Juice, Soda

RED BULL JUNE BERRY MOCKTAIL – 12

Red Bull Juneberry, Muddled Raspberries, Honey Simple Syrup, Lemon Juice, Soda

RED BULL *ENERGY DRINK* – 8

SARATOGA – 9

SPARKLING OR STILL SPRING WATER

SUTTER HOME WINERY 'FRE' – 9

ALCOHOL-REMOVED CHARDONNAY

PRESTON'S SIGNATURES

BOURBON SMASH – 22

Killington Distillery Maple Cask Bourbon, Metcalfe's Blueberry Liqueur, Muddled Mint and Blueberries, Angostura Bitters

PUMPKIN SPICE MARTINI – 22

Green Mountain Organic Vanilla Vodka, RumChata, Pumpkin Spiced Puree, Cinnamon Sugar Rim

MAPLE TOM CAT OLD FASHIONED – 20

Barr Hill Tom Cat Gin, Angostura Bitters, Maple Syrup, Muddled Amarena Cherry and Orange

CINNAMON TEQUILA SOUR – 21

Casamigos Añejo Tequila, Apple Cider, Lemon and Lime Juice, Simple Syrup, Cinnamon Sprinkle

POMEGRANATE MARTINI – 22

Killington Distillery Vodka, Pama Pomegranate Liqueur, POM Pomegranate Juice, Lime Juice

RED BULL PEACH PALOMA – 18

Killington Distillery VT Quila Blanco, Grapefruit Juice, White Peach Red Bull

RED BULL SCREWDRIVER – 18

Killington Distillery Vodka, Original Red Bull, Orange Juice

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