

PRESTON'S

APPETIZERS

BAKED OYSTERS

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

CALAMARI

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

YUZU KOSHO MUSSELS

Yuzu Kosho Cream, Fresh Herbs, Bread Shed Sourdough

CRAB CAKES

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*

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

PRESTON'S WINGS

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

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

SOUPS

FRENCH ONION SOUP

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

PUMPKIN SOUP

Local Pumpkin, Toasted Pepitas, Crème Fraîche, Saba

SALADS

SALAD UPGRADES: CHICKEN | SALMON* | CRAB CAKE | BLACKENED STEAK TIPS* | SCALLOPS

CAESAR SALAD*

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

FIELD GREENS

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.

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.

ENTRÉES

KIMCHI NOODLE BOWL

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

HERB ROASTED CHICKEN

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

SALMON*

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

SAFFRON ORECCHIETTE

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

PORK CHOP*

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

HAMILTON FARMS BURGER*

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

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

HOT HONEY DELUXE

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
GRILL UPGRADES: CRAB CAKE | SCALLOPS

16-OZ DELMONICO*

8-OZ FILET MIGNON*

12-OZ NY STRIP*

SIDES

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

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DRAFT BEER

FIDDLEHEAD | IPA

GUINNESS | Draught Stout

KONA | Big Wave Golden Ale

LAWSON'S | Little Sip IPA

LONG TRAIL | Amber Ale

MICHELOB ULTRA | Light Lager

STELLA ARTOIS | Lager

VON TRAPP | Helles Lager

DRAFT SPECIAL | Please Ask Your Server

CANNED BEERS, CIDERS, & COCKTAILS

THE ALCHEMIST | Focal Banger IPA 16-oz

THE ALCHEMIST | Heady Topper Double IPA 16-oz

ALLAGASH | White Belgian Wheat 16-oz

BUDWEISER | Lager 16-oz

BUD LIGHT | Light Lager 16-oz

CORONA | Extra Mexican Lager 12-oz

LAWSON'S | Sip of Sunshine Double IPA 16-oz

MICHELOB | ULTRA Light Lager 12-oz

MODELO | Especial Mexican Lager 12-oz

STOWE CIDER | High & Dry Hard Cider 16-oz

STOWE CIDER | Tips Up Hard Cider 16-oz

SWITCHBACK | Amber Ale 16-oz

ROTATING CAN SPECIAL | Please Ask Your Server

HIGH NOON | Black Cherry, Watermelon, or Peach
Vodka & Soda 12-oz

LUCKY ONE | Vodka & Lemonade 12-oz

NÜTRL | Watermelon or Orange Vodka Seltzer 12-oz

ATHLETIC | Run Wild Non-Alcoholic IPA 12-oz

GUINNESS 0.0 | Non-Alcoholic Stout 14.9-oz

MICHELOB | ULTRA Zero Non-Alcoholic Lager 12-oz

SPIRIT-FREE SELECTIONS

BADGER GINGER BEER

BERRY SANGRIA SPRITZER

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

BLOOD MOON MOCKTAIL

Orgeat Syrup, Blood Orange Purée, Lime, Soda

BLUEBERRY GINGER MULE

Muddled Blueberries, Ginger Beer, Lime Juice, Soda

RED BULL JUNE BERRY MOCKTAIL

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

RED BULL *ENERGY DRINK*

SARATOGA *SPARKLING OR STILL SPRING WATER*

SUTTER HOME WINERY 'FRE' *ALCOHOL-REMOVED
CHARDONNAY*

PRESTON'S SIGNATURES

BOURBON SMASH

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

PUMPKIN SPICE MARTINI

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

MAPLE TOM CAT OLD FASHIONED

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

CINNAMON TEQUILA SOUR

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

POMEGRANATE MARTINI

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

RED BULL PEACH PALOMA

Killington Distillery VTQuila Blanco, Grapefruit Juice, White Peach Red Bull

RED BULL SCREWDRIVER

Killington Distillery Vodka, Original Red Bull, Orange Juice

BY THE GLASS

THE PHILIP GROSS FAMILY WINE 'CXLIV'

MALBEC — Uco Valley, Mendoza, Argentina

CAYMUS VINEYARDS 'CELLAR DOOR SELECT'

CABERNET SAUVIGNON — Napa Valley, California

CHARLES SMITH WINES 'KUNG FU GIRL'

RIESLING — Ancient Lakes AVA, Washington

DECOY WINES *CHARDONNAY* — Sonoma County,

California

ECCO DOMANI *PINOT GRIGIO* —

Del Venezie DOC, Italy

FAMILLE PERRIN RÉSERVE 'CÔTES DU

RHÔNE' *ROSÉ* — Rhône Valley, France

LUNETTA *PROSECCO D.O.C.* (187mL) — Veneto, Italy

MICHAEL DAVID WINERY 'FREAKSHOW'

CABERNET SAUVIGNON — Lodi, California

PINE RIDGE VINEYARDS *CHENIN BLANC &*

VIOGNIER — Clarksburg, California

ROCCA DELLE MACIÈ *CHIANTI* —

Tuscany, Italy

THE CROSSINGS VINEYARDS *SAUVIGNON BLANC* —

Marlborough, New Zealand

THE FOUR GRACES WINERY *PINOT NOIR* —

Willamette Valley, Oregon

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