



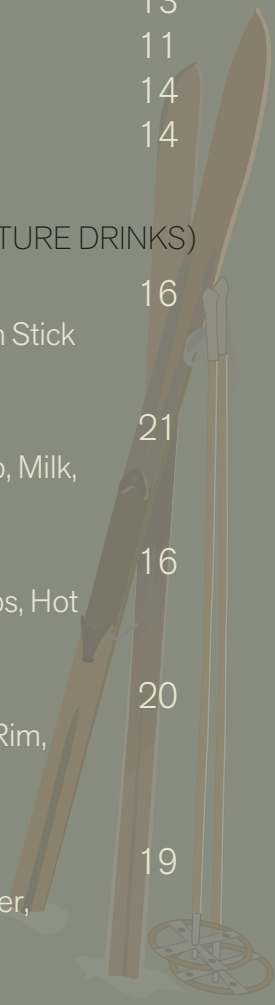
LEDGEWOOD
— YURT —

BIÈRES & SPIRITUEUX (CANNED BEER & SPIRITS)

Michelob ULTRA Zero (12oz)	10
Bud Light (16oz)	10
Switchback Ale (16oz)	12
Allagash White (16oz)	12
Long Trail Ale (16oz)	12
Little Sip (16oz)	13
Fiddlehead (16oz)	15
Guinness (14.9oz)	12
Stowe Cider High & Dry (16oz)	13
NÜTRL Vodka Seltzer (12oz)	11
High Noon Vodka & Soda (12oz)	14
Cutwater Tequila Paloma (12oz)	14

SPÉCIALITÉS DE LA MAISON (SIGNATURE DRINKS)

Snow Wine	16
Spiced Warm Mulled Wine, Splash of Brandy, Cinnamon Stick and Orange	
Yurt Maple Milkshake	21
Killington Distillery Vodka, Sapling Liqueur, Maple Syrup, Milk, Whipped Cream and Turbinado Sugar Topper	
Mint Mountain Mocha	16
Mozart Chocolate Cream Liqueur, Peppermint Schnapps, Hot Chocolate, Whipped Cream and Mint Candy Topper	
Frost Line Bloody Mary	20
Grey Goose Vodka, Yurt Bloody Mary Mix, Celery, Tajín Rim, Lemon, Lime and Olive Skewer <i>Add Shrimp - 6</i>	
Alpine Maple Toddy	19
Killington Distillery Maple Cask Bourbon, Hot Apple Cider, Maple Syrup, Cinnamon Stick and Orange	





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VINS AU VERRE (WINES BY THE GLASS)

Cabernet Sauvignon — 14/48
Michael David 'Freakshow', Lodi, CA
Bold, Rich, Warming

Chardonnay — Cave de Lugny, Burgundy, France 14/48
Smooth, Balanced, Classic

Pinot Grigio — Barone Fini, Italy 10/35
Clean, Refreshing, Easy

Pinot Noir — Four Graces, Willamette Valley, OR 17/58
Soft, Elegant, Fireside

La Marca Prosecco, Veneto, Italy 12
Light, Crisp, Celebratory

DEMI-BOUTEILLE (HALF BOTTLE)

Sauvignon Blanc — Whitehaven, New Zealand (375ml) 20
Crisp, Citrusy, Refreshing

Chardonnay — Louis Jadot, Pouilly-Fuissé, France (375ml) 24
Balanced, Smooth, Classic French

Pinot Noir — J Vineyards, Sonoma, CA (375ml) 20
Soft, Smooth, Food-Friendly

Malbec — Clos de los Siete, Argentina (375ml) 22
Bold, Dark, Warming

VINS EN BOUTEILLE (WINES BY THE BOTTLE)

BULLES & CHAMPAGNE

Domaine Eugène Carrel — Crémant de Savoie, France 55
Crisp, Clean, Alpine Bubbles

Lanson — Black Label Brut, Champagne, France 98
Bright, Classic, Celebratory

Veuve Clicquot — Brut, Champagne, France 121
Rich, Toasty, Iconic





LEDGEWOOD
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VINS EN BOUTEILLE (WINES BY THE BOTTLE)

ROSÉS & BLANCS

Rosé — Fleur de Prairie, *Provence, France* 36
Light, Dry, Perfect Après-Ski

Grüner Veltliner — Höpler, *Austria* 41
Fresh, Mountain-Bright, Easy Drinking

Sauvignon Blanc (Sancerre) — 85
Domaine Reverdy Ducroux, *France*
Mineral-Driven, Elegant, Alpine Fresh

Chardonnay — Rombauer Vineyards, *CA* 81
Full, Creamy, Indulgent

ROUGES

Pinot Noir — Belle Glos, *Las Alturas Vineyard, CA* 75
Silky, dark fruit, fireside red

Syrah — Famille Perrin, *Châteauneuf-du-Pape, France* 95
Savory, Spiced, Winter-Ready

Cabernet Sauvignon — Caymus Cellar Door Select, *CA* 85
Rich, Plush, Crowd Favorite

Cabernet Sauvignon — 220
Stag's Leap Wine Cellars "Artemis", *CA*
Structured, Refined, Special Occasion

Cabernet Sauvignon — Orin Swift "Palermo", *CA* 118
Deep, Powerful, Dramatic

Cabernet Sauvignon — Orin Swift "Mercury Head", *CA* 258
Luxurious, Intense, Statement Wine

Zinfandel — Seghesio Old Vine, *CA* 150
Big, Jammy, Fireside Warmth





LEDGEWOOD
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POUR COMMENCER

Rosemary Focaccia 10

Bread Shed Bakery, Metista Balsamic Vinegar, Laudemio
Frescobaldi Olive Oil, VT Cultured Sea Salt Butter

Mountain Meatballs 18

Hamilton Farms Grass-Fed VT Beef, Sunday Sauce,
Ricotta, Parmesan, Balsamic Reduction, Rustic Bread

Alpine Cheese Fondue 23

Melted Spring Brook Farm Tarentaise Cheese, Apples,
Cornichons, Chicken Apple Sausage, Radish, Broccolini,
Rustic Bread

Shrimp à la Montagne 23

Oven Roasted Jumbo Shrimp Calabrian Style, Sicilian
Chilies, Garlic, Herbs de Montagne Butter, Lemon
Agrumato, Rustic Bread

Beet Tartare 16

Roasted Winter Beets, Dijon Mustard, Capers, Toasted
Hazelnuts, Frisée, Sorrel, Whipped VT Chèvre (*Vegetarian, GF*)

POTAGES

Lobster Chowder 15

Maine Lobster, Sherry Cream, Sweet Corn, Golden
Potatoes, Fine Herbs and Chives

French Onion Soup 14

Caramelized Onions Simmered in a Veal & Chicken
Broth, Finished with Sherry, Croutons and Gruyere





LEDGEWOOD
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SALADES

Maison Salad 16

Local Greens, VT Cheddar, Heirloom Tomato,
Grapefruit Supremes, Roasted Baby Beets, Honey
Poppseed Vinaigrette (GF)

Yurt Caesar 16

Crisp Romaine, Caesar Dressing, Sourdough and
Garlic Croutons

Enhance your salad:

Oven Roasted Shrimp - 14

Grilled Chicken - 10

SANDWICHES

All sandwiches to be served with Chips and House Pickles.

Truffle Croque Monsieur 24

Black Forest Ham, Gruyere, Black Truffle Béchamel,
Mustard on Toasted Sourdough

Turkey Croissant 22

Mckenzie Turkey, Sour Cherry Jam, Brie Spread,
Arugula, Baked Croissant

Ciabatta Aux Champignons 22

Marinated & Grilled Portabella, Shimeji, Maitake and
King Oyster Mushrooms, Arugula, Heirloom Tomato,
Espelette Toasted Carrots, White Bean Garlic Purée,
on Artisan Ciabatta. (Vegan)





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PLATS PRINCIPAUX

Lamb Shepherd's 28

Yurt Classic of Stewed Lamb, Onions, Garlic, Celery, Carrots, Green Peas and Broiled Whipped Belgian Potato

Wild Mushroom Bolognese 25

Forest Mushrooms, Spinach, Leeks, Onions, Carrots, Parsley, Tomato, Fettuccine Pasta, Basil Ricotta, Parmigiano Reggiano (*Vegetarian*)

Alpine Herb Chicken 26

Roasted Statler Chicken Breast, Comté-Celeriac Purée, Finished with Ajo Verde, Local Cream, Garlic and Herbs de Montagne (*GF*)

DESSERTS

Double Chocolate Brownie 10

Molten Espresso Sauce

Trail Cookie 8

Fresh Baked Cookie of the Day

Cast Iron Cobbler 13

Chef's Rotating Selection, Whipped Cream and Puff Pastry

The Vermont department of health reminds you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. GF-these items are prepared without gluten. Please be aware that our kitchen is not a gluten-free kitchen.

