

## Soup & Salads

Soup of the day . . . \$4<sup>50</sup>/cup \$7/bowl

**Caesar Salad . . . . . \$6<sup>95</sup>**

Crisp romaine tossed with our savory Caesar dressing, croutons and shaved parmesan. Anchovies upon request

**Organic Grilled Greens . . . . . \$8<sup>95</sup> ①**

Grilled Flower Power Organic romaine, asparagus, topped with a pickled rhubarb relish, blue cheese and a berry vinaigrette

**Seasonal Greens . . . . . \$7<sup>95</sup> ①**

Baby arugula, crisp romaine, feta cheese, Norris Berry Farm's tomatoes, red onions, croutons and asparagus tossed in a red wine and lemon vinaigrette

**Tomato Mozzarella . . . . . \$9<sup>95</sup> ①**

Norris Berry Farm tomatoes, Maplebrook mozzarella, local garlic scape and herb pesto. Served with a dash of olive oil and balsamic reduction

### Salad Additives

Add chicken or smoked chicken . . . . \$4

Add grilled marinated petite sirloin or tuna . . . \$7

Add shrimp or scallops . . . \$7

Cajun spice available upon request

## MAINS

**Pub Special . . . . . Market Price**

**Dinner Special . . . . . Market Price**

**Steak Frites . . . . . \$19<sup>95</sup>**

Grilled sirloin beef steak with a local garlic and summer herb butter, black peppercorn red wine reduction, grilled asparagus and truffled fries

**Pasta Carbonara . . . . . \$15<sup>95</sup> ①**

Campanelle pasta tossed with smoked bacon, green peas, tomatoes, garlic, sweet cream and Parmesan

Add chicken or smoked chicken . . . . \$4

Add shrimp, scallops or grilled tuna . . . \$7

**Red Rice Enchiladas . . . . . \$12<sup>95</sup> ①**

Smoked Norris Berry Farm tomatoes, spicy red rice, roasted corn, poblano peppers and Vermont Butter and Cheese Co. goat cheese, stuffed in three blue corn tortillas. Served with mole verde and ramp mojo

Add Misty Knoll pulled or smoked chicken . . . . \$4

Add shrimp, scallops or grilled tuna . . . \$7

### Flatbreads

**Buffalo Chicken . . . . . \$11<sup>95</sup>**

Pulled Misty Knoll chicken, blue cheese, scallions, buffalo sauce and pickled jalapeño butter milk dressing, on Vergennes Laundry flatbread

**Margarita . . . . . \$11<sup>95</sup> ①**

Zesty Norris Berry Farm tomato sauce on Vergennes Laundry flatbread, topped with Maplebrook Farms mozzarella



## PUB FARE

**Our Pub Fries . . . . . \$4<sup>95</sup> ①**

Natural-cut, served with our own horseradish mayo

**Truffled Parmesan Fries . . . . . \$6<sup>95</sup> ①**

Our pub fries drizzled with truffle oil, topped with Parmesan and fresh herbs

**Antidote Wings . . . . . \$9<sup>95</sup>**

Jumbo wings with your choice of sauce:

**Buffalo**

**Honey Mustard**

**BBQ**

**Red Chili Rub**

**Roasted Garlic Herb**

**Switchback- Habañero**

**Hoisin**

**Grilled Shrimp Cocktail . . . . . \$12**

Grilled marinated shrimp, served with a Norris Berry Farm smoked tomato cocktail sauce

**Nachos . . . . . \$9<sup>95</sup> ①**

Cabot Sharp cheddar, salsa fresca, cherry peppers, cilantro, scallions and ancho sour cream topped with your choice of: **VT beef, pulled Misty Knoll chicken or guacamole**

**Mussels . . . . . \$13<sup>95</sup>**

A mound of Prince Edward Island mussels in your choice of broth, served with Vergennes Laundry bread

**Basil Ale or Spicy Tomato Vodka**

Add campanelle pasta or pub fries . . . \$3

**Antidote Ham 'n' Mac 'n' Cheese . . . . . \$14**

Campanelle pasta in our rich cheddar cheese sauce and Dakin Farm cob-smoked ham, topped with a roasted garlic tomato jam

Or, just the Mac 'n' Cheese . . . . . \$9<sup>50</sup> ①

**Mediterranean Quesadilla . . . . . \$9<sup>95</sup> ①**

Stuffed with zesty white bean hummus, roasted red peppers, baby arugula and Cabot cheddar with our house guacamole and salsa fresca

Add Misty Knoll pulled or smoked chicken . . . . \$4

Add Smoked pork . . . . \$4

Add grilled tuna or shrimp. . . . \$7

**Carolina Fish and Chips . . . . . \$13<sup>50</sup>**

Beer battered, fresh Pollock served with fries, coleslaw, and cajun tartar sauce

**Hop Smoked Pork Platter . . . . . \$12<sup>95</sup>**

IPA brined, apple-wood, hop-smoked pork ribs and shoulder, lightly glazed with a Carolina-style BBQ sauce, whole grain mustard slaw and buttermilk bacon biscuit

# 13 Mile BURGERS and SANDWICHES

All burgers and sandwiches are sourced from local farms within 13 miles from the Antidote, and served with your choice of fries or side salad.

## 'Dote Burger . . . . \$11<sup>95</sup>

Duclos & Thompson Farm local beef burger served with baby arugula, tomato and caramelized onions, plus our secret sauce to dote upon

*Add cheddar, smoked gouda, swiss or bleu . . . \$1*  
*Bacon . . . . \$1<sup>50</sup>*

## Surf 'n' Turf Burger . . . . \$16<sup>95</sup>

Our classic 'Dote burger with grilled scallops and a truffle aioli

*Add cheddar, smoked gouda, swiss or bleu . . . \$1*  
*Bacon . . . . \$1<sup>50</sup>*

## Double Bacon 1/4 Pounder . . . . \$13<sup>95</sup>

Dakin Farm cob-smoked bacon and VT beef, ground together, grilled and stuffed with blue cheese and sweet & sour onions. Topped with a roasted garlic aioli

## Tree Huggin' Dirt Worshipper . . . . \$9<sup>95</sup> ①

Wild rice, native carrot, risotto and pumpkin seed veggie burger, topped with baby arugula, basil aioli, garlic scape pesto, and fried blue corn tortilla strips

*Add cheddar, smoked gouda, Swiss or bleu . . . \$1*  
*Bacon . . . . \$1<sup>50</sup>*

## Pig Mac . . . . \$13<sup>95</sup>

Grilled local pork burger topped with braised pork belly, smoky bacon, cheddar cheese, tobacco onions and a Carolina-style BBQ sauce

## Turkey Burger . . . . \$13<sup>95</sup>

Grilled Misty Knoll turkey burger topped with guacamole, bacon, smoked gouda and pickled jalapeño buttermilk dressing and tobacco onions

## Misty Knoll Chicken Cheese Steak . . . . \$11<sup>95</sup>

House smoked maple-brined Misty Knoll chicken topped with cheddar, cherry peppers and caramelized onions, served on baguette

## Tacos

### Pork Belly Tacos . . . . \$11<sup>95</sup>

Asian glazed tender Vermont pork belly topped with house made kim chee on Vergennes Laundry soft shell tacos, garnished with scallions and cilantro

### Grilled Asparagus and Ramp Tacos. . . \$11<sup>95</sup> ①

Grilled asparagus, pickled ramps and mushrooms tossed in a spicy ramp Mojo. Served on Vergennes Laundry soft shell tacos and topped with Champlain Valley Creamery's queso fresco

### Grilled Tuna Tacos . . . . \$13<sup>95</sup>

Red chili rubbed tuna loin on Vergennes Laundry soft shell tacos, served with a spicy red chili sauce, guacamole, baby arugula and fried blue corn tortilla strips

*Ask your server about our homemade desserts!*

**We are privileged to work with these outstanding local folk:**

Duclos & Thompson Farm • Misty Knoll Farm • Champlain Valley Creamery • Dakin Farm  
Monument Farms • Maplebrook Farm • Square Nail Hop Farm • Barnumtown Farm  
Cabot Creamery • Flower Power • Ayer Farm • Nitty Gritty Grain Co.  
Vermont Butter & Cheese • Vergennes Laundry Bakery • Norris Berry Farm

**Thank you for spending time with us this evening.**

We work hard, make everything in house, in season and are proud to be a part of this vibrant local community.

Your comments are always welcome.

Thank you for being a good neighbor and not drinking and driving.

Local taxi-cab service is available to your next destination.

**Cheers!**

*18% gratuity added to parties of six or more. Split plate charge \$2.<sup>00</sup>*

**Please advise your server of any food allergies!**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



**Vegetarian**, or can be prepared vegetarian.  
Please ask your server.

