

PARTY STARTERS

BLANCO'S NACHOS (GF) 14 (VEGAN OPTION AVAILABLE +\$1)

Double layered with house cheese mix, pico de gallo and black beans drizzled with Cabot sour cream and topped with guacamole and scallion

AVOCADO TOAST (V & GF AVAILABLE ON REQUEST) 13

Avocado spread on two slices of organic multigrain bread with (or without) an over easy cage-free egg, balsamic reduction drizzle, topped with pico de gallo

STUFFED PORTABELLA (GF) (VEGAN AVAILABLE) 13

Stuffed with quinoa, sweet potato, summer squash, zucchini and chickpeas, topped with Cabot cheddar or vegan cheese and balsamic reduction

CHEESE QUESADILLA 12

Sour cream, romaine lettuce, pico de gallo and guacamole. Add protein or ingredients of choice for upcharge

STICKY BALLS (V) (GF) 9

Locally sourced Brussels sprouts tossed with our sweet & spicy sticky sauce (tamari, lemongrass & maple syrup)

FRIED 'CHOKES (V) (GF) 9

Artichoke hearts dipped in gluten-free flour & crispy fried, with sweet & spicy super secret sticky sauce (tamari, lemongrass, maple syrup... and some other stuff)

FALAFEL NUGGETS (GF) 9

Crispy lil' falafel nuggs served with housemade sesame chili tzatziki or avocado "cream" dipping sauce

HIPPIE FRIES (V) (GF) 9

Chick pea flour & spices crafted into a nifty French fry shape, fried golden brown & served with choice of mint yogurt or avocado "cream" dipping sauce

FRIENDLY FRIES (V) (GF) 6

Fresh, hand cut sweet potato fries (none of that frozen garbage) with honey mustard dipping sauce

'MERICA FRIES (V) (GF) 6

Fresh russet potatoes fried to perfection, house spiced with a sprinkle of this & that. Hand cut? Darn right they are.

HOUSE TORTILLA CHIPS (V) (GF) 3

Corn tortilla chips. Pair with:

GRILLED-CORN SALSA 3 PICO DE GALLO 3 GUACAMOLE 4

(V) INDICATES VEGAN FRIENDLY

(GF) INDICATES GLUTEN FREE

BURRITOS

CHOOSE YOUR TORTILLA (V): WHITE, WHEAT, GLUTEN FREE

VERMEXICO 14

Tender braised top round steak, black beans, brown basmati rice, guacamole, grilled corn salsa, 3-cheese blend, sour cream, maple roja sauce

EL MONTE VERDE 14

House rubbed & grilled chicken, green lentils, brown basmati rice, guacamole, pico de gallo, VT cheddar, maple verde sauce. 15mpb (miles per burrito) guaranteed!

POWER PLANT (V) 14

Marinated seasoned & seared tofu, barley, green lentils, grilled corn salsa, artichokes, broccoli, chickpeas, guacamole, kale & maple verde sauce

PERCYRRITO 14

Dry rubbed & braised pork, black beans, brown basmati rice, apple & avocado guacamole, pico de gallo, VT cheddar, maple roja sauce

EARLY RISER 14

Cage free egg, fried sweet potato, bacon, black beans, VT cheddar, spinach, roasted tomato, maple roja sauce

BALLER ON A BUDGET 10

Black beans, brown basmati rice, sour cream, romaine, pico de gallo, guacamole, 3-cheese blend

ADD TO ANY BURRITO

GUAC 4

SIDE OF FRIES 3

CORN SALSA 3

PICO DE GALLO 3

CHEF JOE'S TACOS

TORTILLAS MADE LOCALLY BY ALL-SOULS TORTILLERIA (GF & V)

PORK BELLY TACOS 3 FOR \$13

Crispy n' tender hoisin glazed pork, arugula, and grilled corn salsa

SQUASH N' ZUCCS TACOS (V) 3 FOR \$13

Squash, zucchini, black beans, pico, & spicy verde sauce

OUR MENU IS THOUGHTFULLY CRAFTED WITH LOVE AND ATTENTION; WE STRIVE TO SOURCE FOOD LOCALLY AND SUPPORT SUSTAINABLY RAISED INGREDIENTS WHENEVER POSSIBLE. SUGGESTIONS? WE WANNA HEAR 'EM! HIT US UP: INFO@RANCHCAMPVT.COM – 802.253.2753

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SPECIAL DIETARY NEEDS? JUST SAY THE WORD AND WE'LL TAKE CARE OF YOU.

ADD PROTEIN

ADD PROTEIN TO ANY SALAD, ENTREE OR APP:

SEARED TUNA \$10, SCALLOPS \$10, SHRIMP \$8, BRAISED BEEF \$8,
BRAISED PORK \$6, GRILLED CHICKEN \$6, SEARED TOFU \$5

SALADS

DRESSINGS (MADE IN HOUSE): MAPLE BALSAMIC, APPLE CIDER
VINAIGRETTE, SESAME VINAIGRETTE, CRANBERRY VINAIGRETTE,
RANCH, HONEY MUSTARD

RANCH CAMP COBB (GF) 15

Romaine, grilled chicken, diced red onion, hard boiled egg,
chopped bacon, diced tomato, 3-cheese blend & ranch dressing

STOWE LOCAL (GF) 13

Brussels sprouts & spinach, tossed with pomegranate, almonds,
goat cheese, topped with avocado, dusted with seed trio &
served with maple balsamic vinaigrette

BEETS BY JOE (GF) 12

Arugula, roasted sliced beets, sliced apples, goat cheese,
seed trio, apple cider vinaigrette

ROADIE SALAD (GF) 11

Warm kale, organic dried cranberries, toasted pumpkin seeds,
sliced granny smith apples, VT cheddar, cranberry vinaigrette

SAMMICHES & SUCH ADD ANY FRIES FOR \$3

GLUTEN FREE WRAPS OR BREAD AVAILABLE UPON REQUEST
INCLUDES A SIDE OF HOUSE FRIED CORN TORTILLA CHIPS

AHI TUNA SANDWICH (GF OPTION AVAILABLE) 17

Breaded ahi tuna steak on a brioche bun with wasabi mayo,
pickled ginger and arugula, served with house fried tortilla chips

BURGER & FRIES 15

Grass-fed beef, lettuce, tomato, pickled onions, on a toasted bun

GRILLED TURKEY WRAP 14

House rubbed & smoked turkey, bacon, VT cheddar, spinach,
garlic roasted tomato, julienne red onion, cranberry vinaigrette

CRUNCHY BUFFALO CHICKEN SANDWICH 14

Crunchy chicken tossed in buffalo sauce,
black pepper bacon, lettuce, tomato, onion, on a toasted bun

HOUSE MADE FALAFEL 14

Toasted half pita, sesame & cucumber tzatziki sauce,
lettuce, sliced tomato, quick-pickled red onion

VEGGIE FOCACCIA 13

Portabella 'shrooms, marinated & grilled summer squash, zucchini,
red onion, fresh VT mozzarella, & house-made arugula pesto

CHICKEN TENDERS & FRIES (GF) 12

Chicken tenders coated in Ranch Camp's secret crunch mix
served with honey mustard and crispy fries

MAC & CHEESE 12

Chef Joe's take on the classic comfort food: Mac smothered
in cheese. Perfection! Add protein for upcharge.

POWER BOWLS

T-BOWL 17

Pan seared medium rare ahi tuna, barley,
grilled summer squash & zucchini, broccoli,
& roasted garlic tomato

THE ROCK (GF) 13

Black beans, brown basmati rice, arugula, corn salsa,
avocado. Choice of chicken, pork, or tofu, & choice of dressing

A.M. BOWL (GF) 12

Cage free egg, VT cheddar, bacon, black beans, roasted
garlic, tomato, spinach, served w/ 21 grain and seed bread

SPUD AND MAGIC (VEGAN AVAILABLE) 12

Rainbow fingerling potatoes, Brussels sprouts and cherry tomatoes
sautéed in pumpkin seed oil & topped with spicy vegan cheese
(or Cabot Cheddar) and drizzled with cilantro vinaigrette

DINNER BOWLS (AVAILABLE AFTER 4:00PM)

PEARL BOWL (GF) 24

Pan seared scallops over quinoa, lentils, marinated grilled
squash and zucchini, brussels, topped with a savory
lemongrass and honey thyme ginger glaze

CAMERON BOWL (GF) 20

Marinated and grilled shrimp over rice noodles, with tomato,
spinach, chickpea and coconut curry sauce

FALAFEL BOWL (V) 16

Quinoa, barley, black beans*, red onion, roasted garlic tomato,
cucumber, kale with a creamy tahini sauce

LITTLE RIPPERS (KIDDOS)

ALL KIDS MENU ITEMS INCLUDE FRIES

CHICKEN FINGERS (GF) 8

Chicken tenders coated in Ranch Camp's secret crunch mix,
served with ketchup

PITA B.L.T 8

Lightly toasted half pita stuffed with crispy bacon, lettuce, & tomato

CRUNCHY CHICKEN WRAP 8

Crispy fried crunchy chicken, bacon, lettuce, corn salsa,
& sun butter (GF wrap available)

KIDS GRILLED CHEESE 8

Sprouted white bread with melted fresh VT mozzarella

KIDS MAC & CHEESE 8

Classic mac and cheese for the wee one

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