

THE BLACK LANTERN INN

2057 N. MAIN ST. MONTGOMERY, VT 05470

(802) 326 3269



BLACKLANTERNVT.COM



WEDNESDAY 5-8

THURSDAY 5-8

FRIDAY 5-9

SATURDAY 5-9

Soups & Salads

SOUP OF THE DAY 6

Please check our specials board or ask your server.

FRENCH ONION SOUP 8

A Black Lantern Inn house recipe. Caramelized onions, rich beef stock, French baguette slices garnished with melted Swiss and Parmesan cheese.

HOUSE GARDEN SALAD 7

Fresh mixed greens, tomatoes, cucumbers, carrots, onions served with a choice of house dressing.

Add grilled chicken \$5

Add steak tips \$8

CLASSIC CAESAR SALAD 8

Romaine lettuce with house-made Caesar dressing, Parmesan cheese, anchovies, fresh croutons.

Add grilled chicken \$5

Add steak tips \$8

Starters

GARLIC PARMESAN YUCCA FRIES GF 10

A tasty alternative to French fries! Tossed in our garlic butter and Parmesan cheese.

MUSSELS A LA TORO 15

One pound of mussels poblano spiced and sautéed in garlic, suntan peppers, cilantro, diced tomatoes, capers and scallions, then deglazed with ranchera white wine to create a uniquely delicious broth. Served with a toasted French baguette for dipping.

POKE TUNA CHIPS GF 15

Sushi tuna, house ponzu, mango, avocado, scallions, peppers, cilantro, tobiko, tortilla chips, drizzled with sweet soy and cilantro crema.

FRIED BRUSSELS SPROUTS GF VG 9

A hearty portion of fried Brussels sprouts seasoned and tossed in Parmesan cheese.

We source our food locally. Beef and pork come from our neighbors at Breezy Acres Farm here in Montgomery. Our lamb comes from Parsons Farm in Richford. Our neighboring town to the north. We feature Vermont cheese, in-season regional produce, locally crafted beers, and spirits.

Pub Fare

Served with house-made fries & pickles.
Gluten free bread available.
Sub yucca fries \$6

BREEZY ACRES FARM BURGER 13

8 oz. locally sourced ground beef cooked to your liking and topped with an assortment of topping.

CHEESE (ADD\$1): AMERICAN, BLUE, CHEDDAR, SWISS, COTIJA. | | TOPPINGS (ADD\$2): MUSHROOM, ONIONS, PEPPERS, BACON.

VEGGIE BURGER VG 13

Quinoa & black bean veggie burger, lettuce, caramelized onions, avocado, cotija cheese and ranchera aoli.

"EMI" BURGER 15

8 oz. Breezy Acres Farm burger topped with mushrooms, peppers, and melted Swiss cheese.

MAPLE CHIPOTLE CHICKEN SANDWICH 15

Beer battered chicken drizzled with our house-made maple chipotle glaze, cheddar cheese, bacon, and slaw.

BRISKET SANDWICH 12

Poblano spiced house-smoked brisket tossed in "Sweet Baby Rays" BBQ sauce and topped with house pickles and cheddar cheese.

Main Plates

Served with freshly baked bread. From "Two Sons Bakehouse" in Jeffersonville.
Add house garden salad or soup \$2
Add Caesar \$3

PAN SEARED N.Y. STRIP GF 30

Breezy Acre farm 12 oz. steak pan seared and topped with mushroom Madeira demi glacé over mashed potatoes and served with the vegetable of the day.

BLACK DIAMOND TIPS GF 24

Tips marinated in house special sauce served with mushrooms, blue cheese mashed potatoes and crispy onion strings.

HERB ROASTED CHICKEN DINNER GF 19

Half an herb roasted chicken served with mashed potatoes and the vegetable of the day, finished with supreme sauce.

PAPPARDELLE BOLOGNESE 19

Breezy Acres Farm pork and beef bolognese tossed with a hint of cream and garnished with basil, served over Vermont Pasta Company's pappardelle.

VEGGIE PAELLA GF V 18

Lima beans, corn, zucchini, spinach, suntan peppers sautéed with rice pilaf and finished with a saffron trinity red sauce. Garnished with cilantro & scallions.

SALMON BARCELONA GF 25

8 oz. Atlantic salmon stuffed with feta cheese, sundried tomatoes, and basil. Served over mashed potatoes and finished with a white wine beurre blanc. Garnished with crispy spinach.