



PLATES

SMOKED SAUSAGE BOARD 22

beer mustard / house pickles / garlic toast

WHITE MOUNTAIN CHARCUTERIE BOARD 25

selection of cured meats / new england cheeses
cranberry & pepper jam / beer mustard
pickles / breads

BAVARIAN PRETZELS 19

tuckerman trailhead ipa cheese fondue
beer mustard / pickled veggies

NEW ENGLAND MUSHROOM TOAST 21

local mushrooms / duck confit / shallots
sherry vinegar / cabot clothbound cheddar

WARM BOWLS & COLD GREENS

ADD TO ANY SALAD: CHICKEN 9, SALMON* 12

FRENCH ONION SOUP 12

melted gruyère / garlic crouton / crème fraîche

SWITCHBACK SALAD 16

mixed field greens / cucumber / red onion
heirloom cherry tomato / pumpkin seeds
cabot clothbound cheddar / cranberry vinaigrette

WHITE MOUNTAIN CHILI 12

top round steak / chorizo / black & white beans
jalapeño cheddar crisp

CAESAR SALAD 15

romaine / croutons / parmigiano-reggiano
caesar dressing

COCONUT CURRY 19

basmati rice / onion / bell peppers / carrots / baby heirloom
tomatoes / cabbage / red curry sauce

HANDHELDS

all handhelds are accompanied with fries, substitute mixed greens 2

FRENCH DIP 23

shaved top round / cheddar / crusty bread / au jus

GRILLED CHEESE 19

muenster / swiss / american cheese
baguette / tomato soup

WILD MUSHROOM SANDWICH 21

sautéed mushrooms / cashew cream
charred greens / baguette

TURKEY MELT 22

sliced turkey / applewood-smoked bacon / tomatoes
beer cheese fondue / sourdough

ALL-AMERICAN BURGER* 23

ground chuck / american cheese / lettuce / tomato / onion

PBLT 22

low & slow pork belly / lettuce / heirloom tomato
maple aioli / sourdough

SMOKED SALMON PANINI 23

smoked salmon / caper cream cheese
heirloom tomato / red onion / focaccia

BLACK BEAN BURGER 21

house black bean burger / jalapeño aioli
lettuce / tomato / onion

CHICKEN & BRIE WRAP 22

grilled chicken breast / creamy brie
cranberry & habenero jam / applewood-smoked bacon
mixed field greens / flour tortilla wrap

DESSERTS

SOUFFLÉ CHEESECAKE 13

apricot glaze / berries

GIFFORD'S OF MAINE ICE CREAM 10

daily selection

Gulten-friendly bread available upon request



Gluten-Friendly



Vegan



Vegetarian

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergies.

Due to high demand, to better accomodate all our guests we will be offering all seating in Switchback Grille on a 60-minute basis.
Our expert kitchen team has designed our menu to ensure timely food delivery thus not limiting your dining experience.
We thank you for your patronage and understanding.



COCKTAILS

THE 'OG' ESPRESSO MARTINI 20 <i>van gogh vanilla vodka / baileys / kahlúa chilled espresso</i>	MAPLE IRISH CREAM 17 <i>jameson / maple syrup / coffee / whipped cream</i>
RASPBERRY MARTINI 20 <i>chambord / white chocolate liqueur vanilla vodka</i>	PEANUT BUTTER HOT CHOCOLATE 15 <i>skrewball peanut butter whiskey / hot chocolate whipped cream</i>
LAVENDER FRENCH 75 18 <i>hendrick's gin / lemon juice / lavender simple syrup / prosecco</i>	HOT BUTTERED CIDER 15 <i>sailor jerry spiced rum / butterscotch schnapps / apple cider / cinnamon stick</i>
BRETTON WOODS MAPLE OLD FASHIONED 20 <i>mount washington private selection maker's mark bourbon / maple syrup / angostura bitters</i>	ORANGE HOT CHOCOLATE 17 <i>dark chocolate liqueur / grand marnier / vodka hot chocolate / whipped cream</i>
SMOKY MOUNTAIN HIGH 20 <i>mezcal / lime juice / cinnamon simple syrup / aperol</i>	NUTTY SNOWMAN 16 <i>amaretto / baileys / coffee / whipped cream</i>

BIG MOUNTAIN BEERS

(all 16oz unless otherwise noted)

DOMESTIC 10 <i>bud light / budweiser / coors light miller lite / michelob ultra</i>	LOCAL CRAFT 14 <i>bretton woods 50th anniversary tuckerman kölsch tuckerman pale ale / concord craft safe space neipa moat czech pilsner / citizen cider allagash white / stormalong mass appeal cider woodstock inn pig's ear brown ale concord craft the gov'nah double ipa</i>
IMPORTED 12 <i>guinness / corona light / stella artois</i>	
SELTZER 12 <i>high noon / white claw</i>	
LOCAL ON TAP 10 <i>local rotating handles</i>	NA BEER 10 <i>heineken 0.0 / samuel adams just the haze ipa</i>

WINES

The wines on this Progressive Wine Menu are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Listed from milder to stronger

	glass	bottle
LUNETTA PROSECCO BRUT, Italy, NV, 187mL		12
CHANDON SPARKLING ROSÉ, California, NV, 187mL		18
MOËT & CHANDON ROSÉ IMPÉRIAL CHAMPAGNE, France, NV, 187mL		58

WHITE WINES

Listed from sweeter to drier

CHATEAU STE. MICHELLE RIESLING, Columbia Valley, Washington	13	50
ZENATO PINOT GRIGIO, delle Venezie, Italy	15	58
CHATEAU D'ESCLANS WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ, Provence, France	18	70
MOHUA SAUVIGNON BLANC, Marlborough, New Zealand	15	58
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, California	15	58
SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY, California	18	70

RED WINES

Listed from milder to stronger

MEIOMI PINOT NOIR, Monterey, Santa Barbara, Sonoma Counties, California	16	62
DECOY BY DUCKHORN MERLOT, Sonoma County, California	18	70
CATENA VISTA FLORES MALBEC, Mendoza, Argentina	15	58
FRANCISCAN ESTATE CORNERSTONE CABERNET SAUVIGNON, California	13	50
J. LOHR PURE PASO PROPRIETARY RED BLEND, Paso Robles, California	18	74
DECOY BY DUCKHORN CABERNET SAUVIGNON, Sonoma County, California	18	70

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20% gratuity will be added for parties of 6 or more.