



STARTERS

JUMBO WINGS or CHICKEN TENDERS 11⁵⁰

Eight wings or five tenders tossed in house sauce with bleu cheese or ranch dressing | *Choice of: buffalo, maple sriracha, maple mustard ale sauce, BBQ*

POUTINE 11⁰⁰

French fries topped with poutine gravy and VT Farmstead cheese curds | *Add house-smoked pulled pork \$6*

LOADED NACHOS 12⁰⁰

House-fried corn tortilla chips, cheddar jack cheese, jalapeños, diced red onions, scallions, homemade pulled pork, salsa, Cabot sour cream

SWEET POTATO FRY BASKET 6⁰⁰

Served with homemade maple mustard ale dipping sauce

SOUP AND SALAD

Dressings: house bleu cheese, buttermilk ranch, house balsamic vinaigrette, house caesar, Raspberry UFO vinaigrette | Add grilled or crispy chicken \$4

SOUP DU JOUR 6⁰⁰

NEW ENGLAND CLAM CHOWDER 6⁰⁰

BABY KALE CAESAR 11⁰⁰

Baby kale, homemade caesar dressing, garlic pumpernickel croutons, shaved parmesan | *Add anchovies \$3*

FREEKEH BOWL 13⁰⁰

Cracked freekeh with dried cherries and toasted almonds tossed with fresh herbs, garlic infused extra virgin olive oil and fresh lemon juice

SEASONAL GREENS SALAD 12⁰⁰

Baby arugula tossed in our citrus dijon vinaigrette and topped with VT Creamery crumbled chevre, bosc pear and candied pecans

THE HOUSE 10⁰⁰

Mixed greens, English cucumber, heirloom cherry tomato, shaved carrot, bleu cheese crumbles, house balsamic vinaigrette

PRETZELS

OUR ORIGINAL SALTED PRETZEL 5⁰⁰

Served with our IPA cheese and ale mustard sauces

PRETZEL OF THE WEEK 6⁰⁰

ARTISAN TRAYS

An ever-changing selection of regional artisan cheeses and charcuterie served with cornichons, Marcona almonds, Blake Hill fig jam, stone ground mustard, Castleton crackers

CHEESE TRAY 13⁰⁰ /

Small includes choice of two cheese options, large includes all cheeses 18⁰⁰

CHARCUTERIE TRAY 14⁰⁰

Includes all meats

COMBO TRAY 15⁰⁰ /

Small includes choice of two cheese options and is served with salami, large includes all cheese and meat options 21⁰⁰

Welcome to Harpoon! Our brewery was founded on the notion that beer is best when shared with friends, so we're glad you've stopped by to have a beer with us today. We brewed our first beer, Harpoon Ale, back in 1986 at our original brewery in Boston. In 2000 we began brewing at this beautiful, state-of-the-art Windsor brewery (formerly Catamount Brewing Co.) to keep up with the growing demand for our beers. Though some things have changed since the early days—we became employee-owned in 2014!—most things have stayed the same. We love brewing beer and we love sharing it with you!

BURGERS

Substitute sweet potato fries \$2 | Add slaw \$1

LOCALLY RAISED BURGER PATTY 11⁰⁰

Served with lettuce, tomato, fries and house pickles

Add Cheese \$1

Choice of: VT Farmstead Alehouse cheddar, Swiss, bleu crumbles, American

Add Green Mountain Smokehouse bacon \$2

VT BEAN CRAFTERS SWEET POTATO BURGER 13⁰⁰

Locally made, organic & gluten-free sweet potato patty topped with VT Creamery crumbled chevre, baby arugula and Blake Hill fig jam

FISH & CHIPS 15⁰⁰

Dark Ale beer battered North Atlantic cod, fries, Napa slaw, homemade tartar sauce, lemon wedge

DON'T BE A STRANGER!

STAY IN TOUCH

Find out about new beer releases, seasonal festivals, and all of our brewery happenings at

www.harpoonbrewery.com

   @harpoonbrewery

BOSTON, MA & WINDSOR, VT
EMPLOYEE OWNED

RIVERBEND FAVORITES

Served with fries and house pickles, add Napa coleslaw for \$1 | Substitute sweet potato fries \$2, includes maple mustard ale dipping sauce | Substitute gluten free bread for \$1.50 | Substitute fries for Deep River kettle chips at no charge

THE VERMONT SANDWICH 12⁰⁰

Green Mountain Smokehouse turkey & bacon, granny smith apple, shaved red onion, VT Farmstead alehouse cheddar, homemade spicy maple beer mustard on choice of white or rye bread

REUBEN 11⁰⁰

Shaved Corned beef, caraway scented sauerkraut, melted Swiss, Russian dressing, rye bread

RACHEL 11⁰⁰

Green Mountain Smokehouse turkey, caraway scented sauerkraut, melted Swiss, Russian dressing, rye bread

BUTTERMILK RANCH SOUTHERN FRIED CHICKEN SANDWICH 15⁰⁰

Buttermilk ranch marinated chicken thigh, bacon jam, VT Farmstead alehouse cheddar, pickled red onion, mixed greens, jalapeño cilantro aioli on toasted bun

GROWN-UP GRILLED CHEESE 12⁰⁰

VT Farmstead alehouse cheddar, Green Mountain Smokehouse bacon, Granny Smith apples, caramelized onions and balsamic drizzle on choice of white or rye bread

FROM OUR GRILL & SMOKER

All items from the smoker are cooked with a blend of hard and fruit woods. Served with fries and house pickles | Substitute fries for Deep River kettle chips at no charge

GREEN MOUNTAIN SMOKEHOUSE BRAT 10⁰⁰

Grilled and served with caraway scented sauerkraut & spicy beer mustard

BLACK RIVER DOG or DOUBLE DOG 7⁰⁰ /

Relish and red onion available upon request

Locally made hot dog | Add sauerkraut 50¢ / \$1

PULLED PORK SANDWICH 14⁰⁰

Finished with house BBQ sauce and topped with a jalapeño Napa slaw

TEXAS STYLE BEEF BRISKET SANDWICH 15⁰⁰

Finished with a central Texas BBQ sauce and served with Napa slaw

PULLED CHICKEN SANDWICH 13⁰⁰

Finished with tangy Carolina-style BBQ sauce and topped with an apple Napa slaw

Please inform your server of any allergies before ordering.

The Vermont Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.