



Cider House

BBQ and Pub

Cider House BBQ & Pub is a member of the Vermont Fresh Network supporting local farmers and producers. Wherever possible we buy local produce, meats and other products which may reflect in our prices but we feel the freshness is worth the cost.

From Waterbury and Waterbury Center, we proudly serve Mac Jack hard Cider from Grandview Winery, coffee from Artisan Coffee and Green Mountain Coffee Roasters, hand-packed tea from Vermont Liberty Tea Company, fresh apple cider from Cold Hollow Cider Mill and ice cream from Ben & Jerry's.

We also proudly support other Vermont suppliers: Vermont Highland Cattle Company (beef); Cabot (Cheeses); Bridgeman Hill Farm and Edgewater Gardens (Produce) and Colatina Bakery (Rolls). We also support Black River and Squash Valley Produce which supply seasonal products from other local farms.



Starters

New Orleans BBQ Shrimp...1/2 lb. 9.95

This is NOT Shrimp with BBQ Sauce – this is ½ lb of fresh shrimp sautéed in Creole spices, butter, Worcestershire sauce and homemade fish stock then served with grilled bread for dipping.

Pulled Pork or Portabella Mushroom Veggie Quesadillas (v*)...8.95

Large flour tortilla stuffed and served with mild BBQ sauce and salsa.

With pulled pork AND portabella mushroom veggie...9.95

Fried Calamari ...9.95

Battered, deep fried and served with pepperoncini and our spicy marinara.

Fried Dill Pickle Chips ...5.95 (v*)

Battered, deep fried pickles served with a roasted red pepper aioli.

Spicy Corn Fritters...6.95 (v*)

Seven fried corn fritters drizzled with a sweet and spicy dipping sauce.

Soups and Southern greens

Soup Du Jour ...cup 4.95, bowl 5.95 (v*)

Our Chef's creation – usually vegetarian – ask your server for today's soup special

Spicy Chicken and Andouille Gumbo...cup 5.95, bowl 6.95

Our house special Gumbo with a bit of kick.

Cider House Salad...5.95 (v*)

Mixed greens, seasonal vegetables, jicama, and choice of maple balsamic, cran-apple vinaigrette, house buttermilk herb ranch or bleu cheese dressings.

Creole Caesar Salad...7.95 (v*)

with fried calamari or grilled chicken...11.95

Chopped romaine, croutons, parmesan cheese and a homemade spicy Caesar dressing.

Southern Lettuce Wedge Salad...7.95

A wedge of head lettuce covered in crumbled bleu cheese, fresh bacon bits and homemade bleu cheese dressing.

All dinner entrees come with cornbread and butter – one mini-loaf for every 2 people. Due to the rising cost of corn and corn products, additional cornbread is available for \$1.00 per mini-loaf.

Cider House BBQ Favorites

Served with TWO (2) of our homemade southern sides.

BBQ: House smoked or char-grilled BBQ smothered in a choice of our own mild, spicy, bourbon or Carolina mustard sauces:

Smoked BBQ:

❖ **Pork Ribs:**

- **Boneless Country style - ... small-14.95, large-16.95**
- **Bone –in St. Louis Style- ...small-14.95 (3-4 ribs), large-16.95 (7-8 ribs)**
- **Whole Rack St. Louis Ribs (14 ribs)...27.95**

❖ **Beef Brisket dinner...15.95**

❖ **Pulled Pork dinner...14.95**

Grilled BBQ:

❖ **Chicken Breast dinner...14.95**

❖ **Andouille Sausage dinner...14.95**

❖ **BBQ Seitan dinner ...14.95 (v*)**

Combo Plates

2 Item – any two of the above BBQ items 19.95

3 item – any three of the above BBQ items... 24.95

(v*) – denotes vegetarian

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

Southern Light Fare

Served with ONE (1) homemade southern side – get an additional side with any sandwich for \$1.50 more.

Po' Boys: Oyster or Shrimp ...9.95 – Catfish or Okra (v*) ...8.95

Choice of shrimp, oyster, catfish or okra, deep fried to a golden brown, served on a toasted bun with home made tartar sauce and lettuce

BBQ Sandwiches...8.95

Choice of pulled pork, beef brisket, chicken, or Seitan (v*) served on a toasted bun with a choice of BBQ Sauces.

Cider House Local Beef Burger...9.95

Our home made BBQ sauce lightly mixed with Vermont Highland Cattle beef, topped with red onions, chipotle mayo, mixed greens and choice of cheddar, swiss, pepperjack, or blue cheese served on a toasted bun.

Southern Style Black Bean Burger...8.95 (v*)

Homemade Black Bean Burger topped with red onions, mixed greens, chipotle mayo, and choice of cheddar, Swiss, pepperjack or bleu cheese served on a toasted bun.

Reuben...8.95

Smoked Brisket, Grilled Chicken or Portabella Mushroom (v*)

Smoked Brisket, Grilled Chicken or Portabella mushrooms with sauerkraut, Swiss cheese and our home made Russian dressing on a toasted roll.

Traditional Cider House Fish and Chips ...9.95

(No additional sides)

A fresh battered white fish deep fried and served with tartar sauce and French fries.

Add Cheese, Bacon, Sliced Portabella Mushrooms or Sautéed Onions and Peppers to any sandwich for \$1.00 each.

Southern Charmers

Available for dinner only (after 4pm)

Served with TWO (2) of our homemade southern sides.

NY Strip Sirloin Steak ...19.95

13 oz NY Strip steak grilled to your liking topped with a shallot butter.

Grilled Porterhouse Pork Chop...16.95

A 12 oz bone in pork chop char grilled to perfection with a cider au jus reduction.

Quinoa and Arborio Rice Vegetable Risotto...16.95

Quinoa grains cooked slowly with Arborio rice, vegetable stock and white wine then finished off a mixture of fresh vegetables (edamame, onions, broccoli, tomatoes and mushrooms) and parmesan cheese.

Shrimp and Scallop Creole...17.95

Pan seared shrimp and scallops in a spicy tomato Creole sauce over rice.

Pan-seared Beef Liver and Onions...13.95

A 8oz beef liver cutlet pan-seared to your liking and served with sautéed onions.

Southern Catfish...15.95

Deep fried in a cornmeal batter or blackened with spicy seasoning!

Southern Fried Chicken (Half)...16.95

Chicken pieces soaked in buttermilk, coated in flour and spices, and fried to perfection.

Item below is Served with a Cider House Salad – no additional sides.

VT Highland Beef Shepherds' Pie... 14.95

A thick rich stew of VT Highland Beef, celery, peppers, peas, and onions topped with our mashed potatoes.

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Homemade Sides

Served individually - \$3.95 each

- Cole Slaw (v*)
- Grits (v*)
- Cheese Grits (v*)
- Succotash (v*)
- French Fries (v*)
- Sweet Potato Fries (v*)
- Hush Puppies (v*)
- Local Cheddar Mac & Cheese (v*)
- Cider House BBQ Beans
- Andouille Sausage Cornbread Stuffing
- Fried Okra
- Mashed Potatoes (v*)
- Seasonal Vegetable (v*)

ALL OUR DESSERTS ARE MADE IN HOUSE

Key Lime Pie...4.50
A Southern Tradition!

Peanut Butter Pie...4.50
A creamy mixture of crunchy peanut butter whipped light and fluffy in a graham cracker crust.

S'more Pie...4.50
Chocolate Crème Pie with Marshmallows in a graham cracker crust.

Ben & Jerry's Ice Cream...3.75
Vanilla
Chocolate Therapy
Plus one seasonal flavor – ask your server!

Add a scoop of ice cream to any pie for \$1.25.

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