

| STARTERS & SHAREABLES |

PUB CHIPS 'N' BEER CHEESE (VG) 10

house-made russet potato chips with side of 14th Star beer cheese dip

NORTH COUNTRY BRUSSELS (GF) 11

Vermont maple balsamic glaze, North Country uncured smoked bacon

CRISPY CHEESE CURDS (VG) 11

with zesty marinara

CHICKEN TENDERS 11

choice of: buffalo, honey mustard, blue cheese, dilly ranch, Korean BBQ, Jack Daniels BBQ.

[MAKE IT AN ENTREE +3]

LOADED FRIES 12

14th Star beer cheese sauce, North Country uncured smoked bacon, Cabot sour cream, chive

SWEET POTATO WAFFLE FRIES (GF/VG) 8

with honey mustard

CRISPY ONION RINGS (VG) 8

caramelized sweet red onions in a savory batter with black pepper, garlic, sea salt

HAND-CUT FRIES (GF/VG) 6

[ADD: TRUFFLE PARMESEAN +3]

[ADD: BUFFALO BLUE +3]

(GF) = gluten free (VG) = vegetarian 08.07.25

Dietary Note: Items marked (GF) and (VG) are prepared without gluten-containing or meat ingredients but may be fried in shared oil. Please inform us of any allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

| BURGERS & SANDWICHES |

served on a grilled brioche bun with choice of: hand-cut fries, pub chips, or dressed greens & pickle

HOUSE WAGYU SMASHBURGER 18

Cabot cheddar, tomato jam, garlic aioli

MISS PIGGY WAGYU SMASHBURGER 18

Cabot cheddar, smoked pork belly, Jack Daniel's BBQ Sauce

CLASSIC WAGYU SMASHBURGER 17

lettuce, tomato, onion

SMOKED BRISKET GRILLED CHEESE 18

caramelized onions, Cabot cheddar, horseradish aioli on grilled sourdough

PULLED PORK SANDWICH 15

hickory-smoked pork, signature Jack Daniels BBQ sauce, house coleslaw

CHICKEN SANDWICH 15

choice of grilled or fried chicken with garlic aioli, lettuce, tomato

| SALADS |

Add: grilled chicken +5

CAESAR SALAD 12

romaine, garlic-butter croutons, parmesan

ROASTED BEET SALAD (GF/VG) 13

baby greens, goat cheese, pickled red onion, pepitas, maple balsamic vinaigrette



BLACK RADISH

at 14TH STAR

| BRUNCH SPECIALS |

11 am - 3 pm | Every Sunday

| HOUSE FAVORITES |

"BENNY" WAGYU SMASHBURGER 18

Morgan Brook Farm wagyu on a toasted English muffin topped with North Country uncured bacon, Cabot cheddar, fried egg & hollandaise sauce. Served with a side of home fries.

(GF/VG) Substitute a gluten-free bun (+2) or a plant-based Beyond Burger patty

SMOKE & STOUT BRISKET HASH 15

14th Star Maple Breakfast Stout caramelized onions, smoked brisket, baby red potatoes, garlic
[ADD FRIED EGG +3]

KEG & EGGS POUTINE (GF) 15

Hand-cut fries topped with cheddar curds, North Country uncured bacon, savory house hollandaise sauce, two fried eggs

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| CREPES |

SIMPLE & SWEET (VG) 13

Two fluffy crepes dusted with Cinnamon-sugar, side of VT maple syrup

CANNOLI (VG) 13

Sweetened ricotta cannoli filling, chocolate chips, powdered sugar

VICTORY GARDEN (VG) 14

Spinach, provolone, tomato, Maple Breakfast Stout caramelized onions, shallot & tarragon-bernaise sauce.

PROSCIUTTO & SWISS 15

Scrambled egg, sweet tomato jam, balsamic glaze, chives

| KIDS |

SCRAMBLED EGGS (VG) 12

Home fries, choice of English muffin or toast

KIDS CREPE (VG) 7

Butter & VT maple syrup

Please Note: Menu prices exclude 10% Meals Tax. A 3% fee applies to credit card payments to cover processing fees. No surcharge for cash payments.