

SIMON PEARCE

LUNCH MENU

EXECUTIVE CHEF ALEX FARRIS + TEAM



SOUPS

VERMONT CHEDDAR 10

SOUP DU JOUR 9

SALADS

HOUSE GREENS

herb vinaigrette

choice of warm Vermont Creamery goat cheese or
Jasper Hill Bayley Hazen blue cheese 12

CUP OF SOUP WITH HOUSE GREENS 19

KALE + BEET

roasted sweet potatoes, feta cheese, apricots, pepitas,
pistachio vinaigrette 14

ARUGULA, PROSCIUTTO + MELON

shaved fennel, toasted pistachios

pickled canteloupe ribbons, grapefruit vinaigrette 14

ENTRÉES

QUICHE DU JOUR

house greens + herb vinaigrette 18

CRISPY SESAME CHICKEN

spicy apricot dipping sauce, pickled ginger + vegetables,
cold asian noodle salad 18

GRILLED CHICKEN SANDWICH

King Arthur ciabatta bread, roasted red peppers,
parmesan aioli + orzo salad 18

BUTTERNUT SQUASH + PUMPKIN GNOCCHI

sauteed kale, roasted carrots, caramelized onions,
toasted pepitas + sage cream sauce 18

DESSERTS

PAVLOVA

balsamic macerated strawberries, toasted walnuts +
whipped cream 10

SPICED APPLE CAKE

Stafford Organic Creamery vanilla ice cream,
toasted walnuts + salted caramel sauce 10

MAPLE CREME BRÛLÉE 10

TRIPLE CHOCOLATE BREAD PUDDING

Stafford Organic Creamery vanilla ice cream +
Bailey's chocolate sauce 10

STRAFFORD ORGANIC CREAMERY ICE CREAM 9

almond tuile

add housemade sauce 10.5

APPETIZERS

VERMONT CHEESE PLATE

Rory's scones, marcona almonds, Barr Hill's raw honey,
housemade tomato chutney, crackers
two cheeses 14 / four cheeses 20

CHARRED TRI-COLORED CUMIN CARROTS

golden raisins, cashews + vadouvan curry yogurt 13

CRISPY APPLE + BACON FRITTERS

maple sriracha aioli 13

POINT JUDITH CRISPY CALAMARI SALAD

pickled peppers, green onion remoulade, house greens +
maple balsamic vinaigrette, shaved grana padano
appetizer 12 / entee 24

PROVENÇAL SEAFOOD STEW

mussels, cod, salmon, hake, tomato fennel broth,
saffron aioli + garlic crostini 23

PAN ROASTED SALMON

quinoa, roasted sweet potatoes, shaved Brussels sprouts,
pistachio, dates, chevre + cider squash puree 24

SHEPHERD'S PIE

Cabot clothbound cheddar whipped potatoes, Northeast Family
Farms ground beef, house greens + herb vinaigrette 22

TAMARACK FARMS LAMB BURGER

baby spinach, roasted red pepper, feta salad,
black olive vinaigrette + rosemary aioli 23

In order to fairly utilize our limited capacity,
time limits may be imposed.
Thank you for understanding.



our story

Since the beginning, Simon's life has centered around functional, sophisticated design. Growing up in Ireland with a family of artisans, attention to detail and aesthetics were part of his everyday experience. Inspired by centuries-old Georgian glassmaking techniques and using the finest natural materials, Simon set out to create designs that bring pleasure and inspiration with every use, every day.

1760 QUECHEE MAIN STREET, QUECHEE, VT 05059 | 802.295.1470 | SIMONPEARCE.COM

Vermont law requires us to let you know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server prior to ordering.

SIMON PEARCE

BEVERAGE MENU



SPARKLING

MACABEO, XAREL-LO + PARELLADA, CAVA BRUT N.V.
Marques de Caceres, Spain Glass 11 / Bottle 44

SPARKLING PINOT NOIR, CHARDONNAY
SIMON PEARCE RESERVE, California Glass 18 / Bottle 72

ROSE'

MENCIA '21, LIQUID GEOGRAPHY
Bierzo DO, Spain Glass 11 / Bottle 44

SPARKLING ROSE PINOT NOIR, HILLINGER "SECCO"
Burgenland, Austria Glass 14 / Bottle 56

WHITES

PINOT GRIGIO '20, BARONE FINI
Valdadige, Italy Glass 10 / Bottle 40

SAUVIGNON BLANC '21, WITHER HILLS
Marlborough, New Zealand Glass 12 / Bottle 48

GRÜNER VELTLINER '21, STEININGER
Kamptal, Austria Glass 13 / Bottle 52

VERNACCIA '20, IL COLOMBAIO DI SANTA CHIARA
San Gimignano, Italy Glass 15 / Bottle 60

CHARDONNAY '20, DOMAINE JEAN TOUZOT
Macon Village, France Glass 13 / Bottle 52

CHARDONNAY '18, SIMON PEARCE RESERVE
Sonoma County, California Glass 14 / Bottle 56

**for further selections, ask to see our award winning wine list*

REDS

PINOT NOIR '20, KARA TARA
Western Cape, South Africa Glass 14 / Bottle 56

PINOT NOIR '18, SIMON PEARCE RESERVE
Sonoma County, California Glass 17 / Bottle 68

SANGIOVESE, SYRAH, MERLOT, CABERNET '20
CIACCI PICCOLOMINI, Toscana, Italy Glass 13 / Bottle 52

TEMPRANILLO CRIANZA, GARNACHA '18,
BODEGAS ONTANON, Rioja, Spain Glass 13 / Bottle 52

MALBEC, CABERNET FRANC '19, BODEGA RICOMINCIARE
Mendoza, Argentina Glass 14 / Bottle 56

SYRAH '20, "PORCUPINE RIDGE" BOEKENHOUTSKLOOF
Franschhoek, South Africa Glass 11 / Bottle 44

CABERNET SAUVIGNON '18, SIMON PEARCE RESERVE
North Coast, California Glass 14 / Bottle 56

DRAFT BEER

"1ST DROP" AMERICAN PALE ALE, UPPER PASS BREWING
Tunbridge, VT 5.9% 12oz 8.5 / 18oz 10

IPA, FIDDLEHEAD BREWING COMPANY
Shelburne, VT 6.2% 12oz 8.5 / 18oz 10

CZECH PILSNER, 14TH STAR BREWING,
Saint Albans, VT 12oz 8.5 / 18oz 10

"GREEN STATE LAGER", LAGER, ZERO GRAVITY
Burlington, VT 4.9% 12oz 7.5 / 18oz 9

"HARVEST" BROWN ALE, LONG TRAIL BREWING CO,
Bridgewater Corners, VT 4.4% 12oz 8 / 18oz 9.5

"UNIFIED PRESS" DRY CIDER, CITIZEN CIDER,
Burlington,, VT 5.2% 12oz 8 / 18oz 9.5

BOTTLES + CANS

IPA, HARPOON BREWING CO
Windsor, VT 12oz bottle 6

"WEE BIRD" KOLSCH, BENT HILL BREWING,
Braintree, VT 5.0% 16 oz can 8

"SUPER SESSION #4 CENTENNIAL" SESSION IPA
LAWSON'S FINEST LIQUIDS, Waitsfield, VT 4.8% 16oz can 8

"HEADY TOPPER" DBL IPA 8%
"FOCAL BANGER" NE IPA 7%
The Alchemist, Stowe, VT 16 oz can 8

"MCLIGHTY'S" LIGHT LAGER, ZERO GRAVITY
Burlington, VT 3.5%

"VALOR" AMBER ALE, 14TH STAR BREWING
St Albans, VT 5.4% 16oz can 9

STOUT, GUINNESS "PUB DRAUGHT"
Dublin, Ireland 4.2% 14.9 oz can

"RESCUE CLUB" NON-ALCOHOLIC PILSNER
Rescue Club Brewing, Burlington, VT 12oz can 7

"HIGH + DRY" HARD CIDER, STOWE CIDER
Stowe, VT 5.5% 16oz can 8

HOUSE COCKTAILS

BLUE MOON SPARKLER
sparkling wine, blue moon sorbet
Cavendish Flute 12

PARACHUTE
Barsol Pisco, pear cordial, elderflower, lemon juice
Ascutney Martini Glass 14

EL DIABLO
El Charro silver tequila, Putney Mountain Vermont Cassis
lime juice, ginger beer
Bristol Goblet 14

QUECHEE TIKI
Mad River First Run Rum, spiced-pineapple cordial,
Amontillado Sherry, lime juice
Bristol Goblet 14

GOLD RUSH
Old Forester bourbon, Barr Hill honey, lemon juice, citrus bitters
Ascutney Whiskey Glass 14

NORTHERN STANDARD MANHATTAN
Whistlepig Piggyback rye, Carpano Antica, trio of bitters
Ascutney Martini Glass 15

OAK AGED NEGRONI
Barr Hill gin, Campari, Punt e Mes vermouth
Ascutney Whiskey Glass 14

OAK AGED OLD FASHIONED
Bulleit 10 yr. bourbon, Whistlepig Piggyback rye
demerara, Angostura & orange bitters
Ascutney Whiskey Glass 15

BEE'S KNEES FEATURES CLASSIC

Barr Hill gin, Barr Hill honey, lemon juice,
Ascutney Martini Glass 13

LAVENDER

Barr Hill gin, lavender-infused Barr Hill honey, lemon juice,
Ascutney Martini Glass 14

HEIRLOOM

Barr Hill gin, Eden "heirloom blend" Vermont ice cider
Barr Hill honey, lemon juice,