



HYDE AWAY

gf = gluten free, df = dairy free, v = vegetarian, vegan = vegan
we use beef tallow in our deep fryer

SOUPS

New England Clam Chowder (gf) 12
clams, potatoes, sweet onions, bacon, cream, and thyme.
served with oyster crackers.

Lemon & Herb White Bean Soup (vegan, gf) 9
leeks, celery, fresh herbs, toasted paprika

SALADS

House Salad (gf, v) 7/13
mixed greens, carrot, radish, cucumber, toasted pumpkin
seeds. choice of dressing

Cobb Salad (gf) 26
mixed greens topped w/grilled chicken breast, Applewood-
smoked bacon, hard-boiled egg, avocado, cherry tomatoes,
crumbled blue cheese & red onion - choice of dressing

Watermelon & Arugula Salad (gf) 15
citrus vinaigrette, crumbled feta, red onion, toasted walnuts,
fresh mint, extra virgin olive oil

Caesar Salad 9/16
romaine, croutons, parmesan cheese, caesar dressing,
lemon

*Dressings: maple mustard, ranch, blue cheese, maple
balsamic, citrus vinaigrette, caesar*

*salad add-ons: grilled chicken breast 8, grilled wahoo
filet 13, veggie burger 8, anchovies 3*

SIDES

Fries 6

Sautéed Carrots & Snap Peas 6

Sushi Rice 5

Mashed Potatoes 5

House-made Coleslaw 5



A Round for the Kitchen 10
Send some love to the makers.



In 1949 this property was opened for Mad River Valley lodging guests by Sewall Williams, one of the area's first innkeepers. It was known as the Ulla Lodge.

Vermont law requires us to note that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

APPETIZERS

French Rolls (3) & Rosemary Butter 6

Tuna Tartare 18
sushi grade tuna, toasted sesame, cilantro, sriracha aioli,
avocado purée, tamari, pickled ginger,
won-ton crisp: substitute sliced cucumber (gf)

New England Style Crab Cake 17
blue crab (6oz), charred corn & poblano salsa, avocado,
sriracha aioli, lemon

Warm Pretzel & Beer Cheese Dip (v) 13
Bavarian style pretzel sticks, Lawson's Sip of Sunshine
cheese dip, maple mustard

Cajun Shrimp & Creamy Grits (gf) 15
jumbo tiger shrimp (3), cajun butter sauce, bell pepper,
garlic, scallions, served over creamy cheddar grits

Hyde Away Nachos 14
house-made tortilla chips, tomatoes, jalapeño, spanish
olives, red onion, cheddar cheese, guacamole,
cabot sour cream, pico de gallo
add braised misty knoll chicken 5

Hyde Away Wings (1lb) 16
crispy fried chicken wings, carrots & celery, and blue cheese
dressing. buffalo, maple chipotle, smoky bbq, jamaican jerk

Basket of Fries w/Garlic Aioli 8

Sweet Potato Wedges w/Maple Mustard 10



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SANDWICHES

All sandwiches served w/fries & sliced pickle.

Hyde Away Burger 18

Neill Farm ground beef, bibb lettuce, tomato, red onion, burger sauce

Chicken Sandwich 17

grilled chicken breast, pepperjack cheese, crispy bacon, avocado, garlic aioli, bibb lettuce, tomato, red onion

Lamb Smash Burger 23

ground lamb, tzatziki sauce, arugula, tomato, red onion, rosemary, griddled brioche bun, side of garlic aioli

Lobster Roll 32

northern atlantic lobster, mayo, celery, toasted brioche roll. served with Old Bay seasoned french fries, coleslaw, lemon

Valley Veggie Burger (v) 17

black bean burger, spicy mayo, bibb lettuce, tomato, red onion

add swiss, cheddar, american, pepperjack 1, blue cheese 2, caramelized onion 2, sautéed mushrooms 2, bacon 2, sub house salad/caesar for fries 5, gf bun 3, sweet potato fries 3

ENTREES

Wild Caught Grilled Wahoo (gf) 32

fresh wahoo filet, charred corn and poblano salsa, avocado-lime crema, cilantro sushi rice

Shrimp Scampi Fettuccine 28

jumbo tiger shrimp (5) sautéed in light cream sauce w/garlic, white wine & olive oil. topped w/fresh parsley & parmesan

New York Strip (12oz) Steak Frites 36

char-grilled, rosemary herb butter, seasoned fries, grilled yellow squash & zucchini

Hyde Away Meatloaf 25

house-made meatloaf, mashed potatoes, buttered carrots, sugar snap peas, beef gravy

Vegetable Stir Fry (gf, vegan) 25

ginger soy glaze, snap peas, crimini mushrooms, bell peppers, carrots, red onion, toasted sesame seeds, sushi rice add chicken 8, shrimp 12

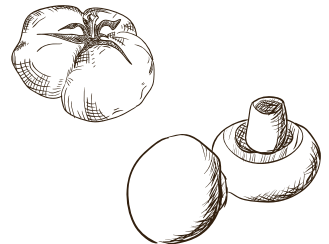
Misty Knoll Chicken Statler (gf) 32

roasted Misty Knoll chicken breast, mashed potatoes, maple beurre blanc, roasted yellow squash & zucchini

SATURDAY SPECIAL

Prime Rib

baked potato & chef's choice of vegetable



KIDS

Cheeseburger & Fries 12*

Chicken Tenders & Fries 12*

Grilled Cheese (white or wheat bread) & Fries 10*

Buttered Fettuccine & Parmesan 10

*Substitute Veggies for Fries 3

DESSERTS

Classic Hot Fudge Sundae (gf) 8

New York Cheesecake 10

tart cherry compote, whipped cream

Raspberry Sorbet (gf) 8

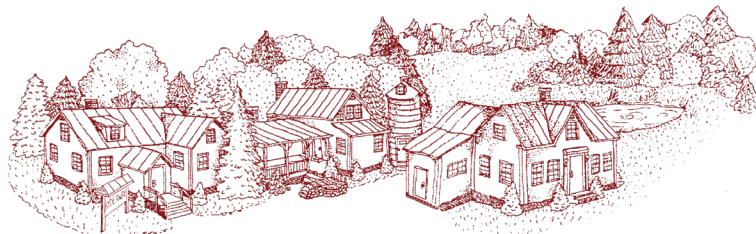
lime zest, fresh mint

Flourless Chocolate Torte (gf) 9

Raspberry coulis, whipped cream, fresh mint

Brownie Sundae 10

fudge brownie, ice cream, whipped cream, chocolate sauce



Early pioneers found this beautiful spot and claimed the property as a farmstead circa 1820.