

RIVERSHED

BBQ • BURGERS • CRAFT BEER

MENU

802-683-2151



APPETIZERS

gumbo (cup) \$8 (bowl) \$11

andouille, smoked chicken, okra, pepper, onion, jalapeño, garlic, spanish rice

crispy brussel sprouts \$13

garlic thyme aioli, sunflower seeds, bacon bits, pickled onion

cornbread \$8

cinnamon honey butter

fried pickles \$11

served with chipotle ranch

poutine \$16

fries, cheese curds, brisket, house gravy...add a sunny egg +\$2

loaded nachos \$15

tortilla chips, jack cheddar, charred corn, pico, black bean, sour cream

add guacamole +\$3 | pork, chicken (crispy or smoked pulled) +\$8

smoked brisket +\$9

street corn dip \$13

slow roasted & smoked corn dip topped with jicama slaw; served with corn tortilla chips

southwest egg rolls \$13

smoked pulled chicken, jack cheese, charred corn, black bean; chipotle ranch

wings (one pound) \$16

hand-breaded tenders (half pound) \$14

sweet teriyaki, buffalo, honey sriracha, dry rub or house bbq

served with blue cheese dressing

crispy buffalo cauliflower \$14

topped with scallions & blue cheese crumbles; served with blue cheese dressing

pretzels & switchback beer cheese \$13

SMASH BURGERS

two 3 oz smashed beef patties - served with lettuce, tomato, pickles & fries

add a 3rd patty +\$6; swap your fries \$1.50 / \$2.50; GF bun \$2

hamburger \$15

add cheese +\$1 american, cheddar, pepper jack, swiss, blue cheese crumbles,

pimento spread, whipped goat

top it off +\$1 caramelized or raw onion, jalapeño; +\$2 sunny egg

+\$3 bacon, portobello mushroom, pulled pork, guacamole, chopped brisket, pork belly

the shed \$17

american cheese, caramelized onions, shred sauce

the caveman \$20

cheddar cheese, pulled pork, bacon, sunny egg

this ain't our first rodeo...burger \$18

pimento cheese spread, crispy pork belly, onion strings

the spicy \$17

pepper jack, jalapeños, bacon, volcano sauce

poutine burger \$17

cheese curds, fries, house gravy, sunny egg

***portobello mushroom \$16**

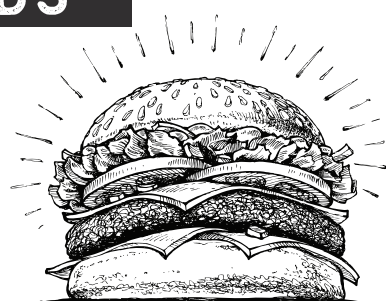
roasted red peppers, sautéed spinach, herb whipped goat cheese, garlic thyme aioli

**yes! this is a meatless option, but you can add a beef patty if you like (+\$6)*

SHED KIDS

\$11 | served with fries & soda

- cheeseburger
- hamburger
- chicken tenders
- lil fish n' chips
- grilled cheese
- macaroni & cheese



SOMETHIN' TO TACO BOUT

3 flour tortillas served with spanish rice or swap side for \$1.50 / \$2.50

chef can turn any tacos into a rice bowl

pulled pork \$17

smoked pulled pork, street corn, jicama slaw, honey chipotle aioli

brisket \$18

smoked brisket, pico, cotija cheese, sriracha crema

chicken \$17

smoked pulled chicken, salsa roja, lettuce, jack cheddar, sour crema

buffalo cauliflower \$16

crispy buffalo cauliflower, blue cheese crumbles, diced tomato, lettuce,

pickled onion; side blue cheese dressing

shrimp \$18

seasoned shrimp, red cabbage slaw, guacamole, honey lime aioli

fish \$18

fried haddock, mango jalapeño salsa, sweet soy, lettuce

pork belly \$17

crispy pork belly, lettuce, diced tomato, cotija cheese, garlic thyme aioli

GREENS

add the following: smoked pulled, grilled or crispy chicken, hamburger, pulled pork, portobello, pork belly (+\$8) brisket (+\$9) lemon pepper shrimp, steak (+\$10) salmon (+\$13)

house \$10

mixed greens, cucumber, red onion, tomato, carrot, balsamic

caesar \$13

romaine, shaved parmesan, garlic croutons, caesar

southwest \$15

mixed greens, cotija cheese, charred corn, pico, crispy tortilla strips,

cucumber, black bean, pickled onion, chipotle ranch

spinach \$15

spinach, shaved brussel sprout, carrot, jicama slaw, goat cheese,

candied pecan, pomegranate seed, cranberry vinaigrette

turn any salad + protein into a wrap sandwich with fries

chicken, burger, pork, portobello, pork belly \$18; brisket \$19;

shrimp, steak \$20; salmon \$24

SANDWICHES

served with french fries or swap your side \$1.50 / \$2.50; GF bun \$2

turn any sandwich into a wrap

bbq sandwich - choose chopped brisket (\$18), pulled pork (\$17) or pulled smoked chicken (\$17)

grilled bun, pickles, house bbq

chicken sandwich \$17

crispy or grilled, brioche, honey chipotle aioli, pickles, lettuce & tomato

pastrami \$17

shaved pastrami, swiss, shred sauce, pickles, caramelized onions,

grilled sourdough

wrapper's delight \$19

slow smoked sirloin, peppers, onions, & cheddar jack, served in a wrap

with horseradish crema on the side; add portobello mushroom +\$3

the melt \$17

chopped ground beef, american & cheddar, bacon bits, pickles,

caramelized onions, chipotle ketchup, grilled sourdough

buffalo clucker \$17

crispy or grilled chicken, brioche, bacon, lettuce, tomato, side blue cheese

fish sandwich \$18

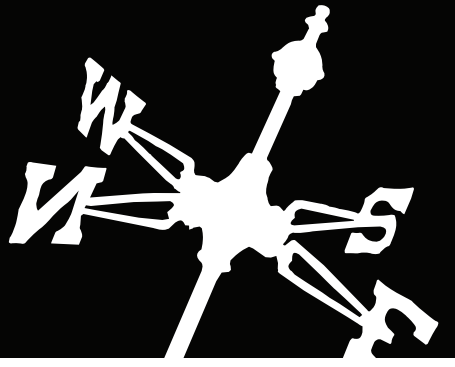
fried haddock, lettuce, tomato, grilled bun; side kaleslaw, tartar, lemon

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MAIN EVENT

skillet mac & cheese \$16

herb buttered, toasted panko breadcrumbs, shell pasta, housemade cheese sauce
add: tomato (+\$2) bacon (+\$3) broccolini (+\$5) pulled pork - buffalo, bbq or smoked chicken - portobello - crispy pork belly (+\$8) chopped brisket (+\$9)

chicken & waffle \$20

belgian waffle, crispy chicken, bacon, vermont maple syrup, fries

fish & chips \$24

fried haddock, fries, tartar sauce, lemon, kaleslaw

steak tips \$28

12 oz marinated tips, fries, sautéed broccolini

blackened salmon \$26

mango jalapeño salsa, pickled onions, spanish rice, sautéed brussels

danger noodles \$24

shell pasta with blackened chicken, andouille sausage, spinach, peppers & onions in a cajun cream sauce

combo one: one protein; combo two: two proteins\$24*/\$32*

pulled pork - chopped brisket - st. louis style ribs*(+\$4) - steak tips

smoked pulled chicken - crispy pork belly

lemon pepper shrimp skewer - andouille sausage

served with cornbread, bbq baked beans, spanish rice

swap your spanish rice \$1.50 / \$2.50

Before placing an order - Please inform your server if a person in your party has a food allergy.

The consumption of raw or uncooked foods may increase your risk for food borne illness.

All food from fryer may be cross contaminated with gluten, egg, dairy & animal protein including shellfish & fish

COCKTAILS

fomo \$15

casamigos silver, cointreau, fresh lime, touch of cranberry; served up

maple bourbon old fashioned \$15

killington distillery maple bourbon, spiced maple syrup, bitters; ice sphere

immuni-tini \$12

green mountain organic cranberry vodka, cointreau, pom juice, sugar rim; served up, pomegranate seeds

blackberry bourbon lemonade \$14

knob creek, blackberry, simple, dash bitters; rocks, topped with prosecco

beast of the east \$13

ghost tequila, cointreau, lemon, simple, blood orange, rocks; sriracha salt rim

pear trax \$9

absolut pear, apple cider, soda water; rocks

maple creemee \$14

green mountain organic maple liqueur, rumchata, local maple syrup; served up, cinnamon sugar rim

smoking jacket \$15

vida mezcal, casamigos añejo, simple; ice sphere

basically a salad \$14

red blend sangria with bacardi silver rum, gosling's black seal rum, puréed blueberry, strawberry & blackberry, fresh lemon & lime; rocks, luxardo

i might get bangs \$12

tanqueray sevilla citrus gin, grapefruit, rosemary simple, soda water; rocks, charred rosemary

last chair \$13

espresso vodka, kahlua, baileys, chai tea syrup; served up

i love it when you call me señor-rita \$12

camarena silver, cointreau, fresh lime, local maple syrup, apple cider; rocks, cinnamon sugar rim

brandy, you're a fine girl \$13

fig brandy, dark crème de cacao, cream; served up, shaved nutmeg

SIDEKICKS

mixed green salad; caesar salad; bbq baked beans; kaleslaw; spanish rice; fries \$6

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sweet potato fries; mac & cheese; onion rings; tater tots; grilled broccolini; sautéed brussels \$7

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parmesan truffle fries \$8

ALL ACCESS

coca cola, diet coke, sprite, gingerale, ice tea, lemonade \$3.50
stewart's bottled root beer \$3.50

liquid death (19.2oz) - mountain water \$4.25, sparkling water \$4.25
or convicted melon sparkling \$5

clean cause yerba mate tea - sparkling blackberry or non-sparkling mint & honey (16oz) \$9

sparkling strawberry lemon with collagen & prebiotics (12oz) \$9

aqua vitea kombucha (12oz) - blueberry social; peach out or turmeric sunrise \$8

blueberry pom fizz \$6 - blueberry & pom juice, lemon, simple, soda

raspberry lime rickey \$6 - raspberry purée, lime, soda

winter solstice \$10 - seedlip grove 42, honey, blood orange, lemon, soda

hibernator \$10 - seedlip spice 94, lemon, simple, hibiscus tea

some like it hot \$9 - seedlip garden 108, pineapple juice, lime, jalapeño

WINE LIST

RED

mon frère \$11 glass | \$40 bottle

(cabernet) california; plum, blackberry, lavender, sage, bold & juicy

decoy by duckhorn \$15 glass | \$56 bottle

(cabernet) napa valley; boysenberry, blackberry, plum, star anise

bonterra organic vineyards \$11 glass | \$40 bottle

(merlot) california; plum, dark berry, toasty oak, vanilla spice

erath vineyards resplendent \$14 glass | \$52 bottle

(pinot noir) oregon; raspberry, huckleberry, blackberry, cherry

tinto negro \$10 glass | \$36 bottle

(malbec) argentina; dark fruit, hint of coffee, soft with light oak

conundrum red blend \$10 glass | \$36 bottle

(petite sirah, zinfandel, cab) california; chocolate, coffee, oak, plum

WHITE

william hill estate \$11 glass | \$40 bottle

(coastal collection chardonnay) california; apple, toasty oak, caramel

sonoma cutrer russian river valley \$34 half bottle

(the cutrer chardonnay) california; zesty lemon, green apple, lime

ruffino delle venezie lumina \$10 glass | \$36 bottle

(pinot grigio) italy; pear, golden apple, sage, mint

santa margherita \$36 half bottle

(pinot grigio) alto adige; clean & dry, crisp golden apple

kim crawford \$12 glass | \$44 bottle

(sauvignon blanc) marlborough; passionfruit, melon, grapefruit

miraval mediterranée studio \$12 glass | \$44 bottle

(rosé) france; grapefruit & white flowers, well-balanced

SPARKLING

ruffino prosecco extra dry (187ml) \$12

italy; apple, pear, citrus

ruffino sparkling rosé (187ml) \$12

italy; strawberry, rose petal, red berry, white fruit