

**TAVERN MENU SERVED ALL NIGHT LONG.**

**~ GRILLED PIZZAS AND THINGS ~  
GREAT WITH A COLD BEER !**

<b>THE ROMA</b> Basil pesto, fresh mozzarella cheese and vine ripened tomato	<b>7.95</b>
<b>BARBEQUE</b> Smoked pork and chipped beef, fresh jalapeno peppers, red onion, Carolina Nectar Barbeque sauce and mozzarella cheese	<b>8.95</b>
<b>MUSHROOM</b> Sautéed portabellas, garlic, mozzarella cheese, fresh herbs and olive oil	<b>8.95</b>
<b>MOZZARELLA CHEESE STICKS</b> Battered style whole milk mozzarella, fried golden brown and served with our roasted tomato dipping sauce.	<b>7.95</b>

**~ SANDWICHES ~**

All sandwiches come with choice of sweet potato or ale battered fries.

<b>BARBEQUE ON A BUN</b> THIS WILL BE A HOUSE FAVORITE VERY SOON! Hard wood smoked pulled pork with creamy coleslaw.	<b>8.95</b>
<b>SLOPE BURGER</b> Fresh ground beef, Vermont cheddar cheese and smoked bacon.	<b>8.95</b>
<b>GRILLED PORTABELLA "BURGER"</b> Lightly marinated, fresh tomato, red onion and spinach with a basil pesto mayo.	<b>8.95</b>
<b>HICKORY BURGER</b> Fresh ground PT farms of St. Johnsbury beef, Cabot cheddar, sautéed mushrooms, barbeque sauce and smoked bacon.	<b>9.95</b>

**~ JUST FOR THE KIDS MENU ~**

**ALL KIDS' ITEMS COME WITH A SMALL BEVERAGE, SODA MILK, OR JUICE FRIES AND A CUP OF ICE CREAM 6.95**

**MOZZARELLA STICKS WITH MARINARA SAUCE**

**HAMBURGER -  
ADD CHEESE 1.00**

**CHICKEN TENDERS WITH BARBECUE  
OR HONEY MUSTARD**

**PEPPERONI PIZZA**

**CHEESE TORTELLINI WITH  
CREAMY CHEESE SAUCE OR RED SAUCE**

**PLEASE ASK YOUR SERVER  
TO SEE OUR DESSERT TRAY**

**ALL DESSERTS \$5.95**

**NOEL'S PEANUT BUTTER BAR  
MADE BUY THE NOEL CHILDREN - \$3.00**

**CATERING ~ CATERING ~ CATERING**

**NOELS OFFERS BBQ CATERING!**

*Noel's would be pleased to cater your next event.  
Our years of experience and professionalism in the  
catering industry will provide an experience  
beyond your expectations.*

*The Vermont Department of Health advises:  
Consuming raw or undercooked meats, poultry, and seafood  
or shell fish may increase the risk of food borne illnesses,  
especially if you have certain medical conditions.*



**CHEF JASON W. EVANS**

**OVER 30 YEARS EXPERIENCE**

**CATERING SERVICES AVAILABLE**

**Join us in our Tavern for  
a great, relaxed atmosphere,  
a full menu, live music, and the  
best in local micro-brews!**

**SPRING HOURS OF OPERATION:  
DINNER STARTS AT 5 PM  
TUESDAY THRU SATURDAY,  
TAVERN OPENS AT 4 PM WEEKDAYS -  
3 PM WEEKENDS.**

**74 RT.4 EAST, MENDON  
FORMERLY "CHURCHILLS"**

**802.282.4455**

**WWW.NOELSCATERING.COM**

~ IN THE BEGINNING ~

**FRIED GREEN TOMATOES 5.95**

A true southern classic served with horseradish ranch dipping sauce.

**SMOKEN' BONES 6.95**

Just a nibble. Three house smoked pork ribs.

**BUTTERMILK CALAMARI 8.95**

Fried golden brown tossed with fresh Pecorino cheese and spicy chipotle pepper aioli.

**FRENCH ONION SOUP 5.95**

Caramelized onions, reduced veal stock, fresh thyme and melted Swiss Cheese.

**PULLED PORK NACHOS 8.95**

12 your slow smoked pork, home made barbeque sauce, jalapenos, red onion and Grafton cheddar.

**STEAMED CLAMS A BAKERS DOZEN 10.95**

Fresh little neck clams, garlic, butter, white wine and herbs, grilled grain bread for dipping.

**MAVERICK WEDGE 7.95**

Crisp iceberg lettuce, blackened bacon, fried green tomato's and buttermilk blue cheese dressing.

**BARBEQUE SCALLOPS 8.95**

Bacon wrapped, pan roasted and tossed with a hint of house made Carolina Nectar barbeque sauce.

~ HOMEMADE SOUPS ~

**SOUP D' JOUR - CUP 3.95 - BOWL 4.95**

~ ENTREES TO BE SERVED AT 5PM ~

*All dinner entrees are served with garden salad and bread basket. Substitute a Caesar Salad with your entrée for \$2.50 extra. Please feel free to ask for any substitutions.*

**"LOW AND SLOW" ST. LOUIS STYLE PORK RIBS**

House smoked using hard wood's right here on premise, served with sweet baby rays barbeque sauce, creamy homemade coleslaw and choice of fries - half rack \$16.95 full rack \$24.95

**ANGEL BASIL 12.95**

Just for you Johnny K. Capellini pasta tossed with roasted bell peppers, toasted pine nuts, scallions, fresh herbs, garlic, white wine and olive oil . Add Tofu - 4. Add Sautéed Shrimp - 7. Add chicken 5. add scallops 6

**HERB ROASTED HALF CHICKEN 13.95**

HUNGRY MANS CHOICE. Slow roasted with fresh herbs, served with buttermilk mash potatoes and lemon rosemary gravy.

**SHRIMP AND CLAM SCAMPI 21.95**

Gotta have Scampi on the menu! Noel's Specialty Foods own scampi butter, white wine, lemon and fresh herbs, tossed with capellini pasta, spinach and Romano cheese.

**NOT YOUR MAMA'S MEATLOAF 14.95**

Your going to like this one! Seasoned ground beef and pork wrapped in smoked bacon; served with mashed potatoes and a tomato onion-sherry gravy.

**"Yaba Daba Do" 23.95**

This one is for G'money! 12 oz Delmonico steak chargrilled to perfection and topped with a Chipotle butter.

**FISH AND CHIPS CURRENT MARKET VALUE**

Flaky white fish fried golden brown, with a herb bread coating, served with seasonal vegetables and choice of ale batter or sweet potato fries.

**MUSHROOM RAVIOLI'S 15.95**

Vegetarian's choice Sautéed with spinach, strips of roasted bell peppers, toasted pine nuts, julienne of portabella mushroom, white truffle oil and Romano cheese.

**GRILLED SIRLOIN 21.95**

For the true carnivore! 10 oz. USDA choice sirloin steak char grilled to your liking served with roasted veal jus. Add shrimp scampi 6.00 - add sautéed mushrooms 2.50

**BROILED SCALLOPS CURRENT MARKET VALUE**

Only fresh seafood at Noel's! Fresh sea scallops broiled with garlic, white wine, lemon, fresh herbs, and served with wild rice.

**MAPLE SALMON CURRENT MARKET VALUE**

Fresh filet of salmon, cedar plank roasted, served with early harvest rice, fresh vegetable and a Vermont maple rosemary glaze.

**ADDITIONAL SIDES**

**ALE BATTER FRIES 2.50**

**EARLY HARVEST RICE 2.00**

**FRESH VEG 2.50**

**POTATO D'JOUR 2.00**

**COLE SLAW 2.00**

**SWEET POTATO FRIES 3.00**

*Please feel free to ask Chef Jason for anything that might not be on the menu and he will do his best to accommodate you!*

*We always use fresh, local, in season products whenever they are available.*