SIMON PEARCE

LUNCH MENU

EXECUTIVE CHEF EREN GURYEL & TEAM

SALADS

HOUSE GREENS 12

herb vinaigrette, tomato & cucumber, choice of Vermont cheese VT Creamery goat cheese or Bayley Hazen blue cheese

CUP OF SOUP WITH HOUSE GREENS 21

choice of local cheese 2

VT Creamery goat cheese or Bayley Hazen blue cheese

LOCAL FARMS BEET & MAPLEBROOK FETA SALAD 15

arugula, lentil, toasted pine nuts, poached beets citrus mustard vinaigrette

BABY GEM CAESAR SALAD 14

Burlington challah croutons, North Country Smokehouse bacon grated parmesan, anchovy & roasted garlic dressing

SEARED AHI TUNA NICOISE SALAD* 22

local potatoes, tomatoes, green beans, kalamata olives, egg, cucumbers, extra virgin olive oil, red wine provençal vinaigrette

SOUPS

VERMONT CHEDDAR 11 SOUP DU JOUR 11

APPETIZERS

VERMONT CHEESE PLATE

Rory's scones, Pearce family tomato chutney, local crackers marcona almonds, Vermont honey two cheeses 15 / four cheeses 22

HOUSE MADE RICOTTA AND MUSHROOM TOAST 15

Klinger's challah bread, house made McNamara Dairy ricotta, pine nuts, sherry marinated mushrooms, balsamic, watercress

JUMBO LUMP CRAB CAKES* 20

scallions, whole grain mustard, citrus, roasted bell pepper aioli

VT PILSNER STEAMED MUSSELS* 22

Prince Edward Island mussels, melted leeks, grilled challah

HOUSEMADE BREAD & CABOT CREAMERY SALTED BUTTER 3

Ballymaloe brown bread, Rory's Irish Scones

ENTRÉES

SEARED FAROE ISLAND SALMON 24

mascarpone polenta, braised green beans tomato sofrito, almond romesco

USDA PRIME NY STEAK FRITES* 29

spiced potato wedges, lemon aioli, Caesar salad

PROVENÇAL SEAFOOD STEW 24

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

TAMARACK FARMS MEDITERRANEAN LAMB BURGER 25

challah bun, rosemary aioli, spinach, Maplebrook feta, and roasted red pepper salad, black olive vinaigrette

SHEPHERD'S PIE 24

Cabot cheddar whipped potatoes, Northeast Family Farms

CRISPY SESAME CHICKEN 23

apricot shoyu, sesame noodle salad, soy rice wine vinaigrette

VEGETABLE GNOCCHI PRIMAVERA 23

asparagus, green peas, spring onion soubise, mint grated halloumi, parmesan

POINT JUDITH CRISPY CALAMARI SALAD

appetizer 16 / entree 26

DESSERTS

PAVLOVA 12

strawberry compote, toasted walnuts berry coulis, whipped VT cream

KEY LIME TART 12

toasted Italian meringue, blackberry coulis

MAPLE CREME BRÛLÉE 12

TRIPLE CHOCOLATE LAYER CAKE 13

whipped VT cream, raspberry sauce

CARROT CAKE WHOOPIE PIE 12

brown sugar cream cheese filling, salted caramel sauce, toasted walnuts

MAPLE PECAN TART 12

Strafford Organic vanilla ice cream, salted caramel sauce

STRAFFORD ORGANIC ICE CREAM 9

almond tuile, add house-made sauce 2

BLUE MOON SORBET 9

ground beef, house greens & herb vinaigrette

pickled fresno peppers, green onion remoulade, parmesan house greens, maple balsamic vinaigrette

ADD TO SALAD OR ENTREE:

SEARED FAROE ISLAND SALMON 13

GRILLED CHICKEN BREAST 9

GRILLED SHRIMP 14

ROASTED ORGANIC TOFU 8



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 centuriesold 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.

*An equity fee of 2% will be added to the total of your bill before tax is applied. This fee is not a tip for your server; it is shared among the restaurant's non-tipped staff only.

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

SIMON PEARCE

DINNER MENU

EXECUTIVE CHEF EREN GURYEL & TEAM

SALADS

HOUSE GREENS 12

herb vinaigrette, tomato & cucumber, choice of Vermont cheese VT Creamery goat cheese or Bayley Hazen blue cheese

CUP OF SOUP WITH HOUSE GREENS 21

choice of Vermont cheese 2

VT Creamery goat cheese or Bayley Hazen blue cheese

LOCAL FARMS BEET & MAPLEBROOK FETA SALAD 15

arugula, lentil, toasted pine nuts, poached beets citrus mustard vinaigrette

BABY GEM CAESAR SALAD 14

Burlington challah croutons, North Country Smokehouse bacon grated parmesan, anchovy, roasted garlic dressing

SEARED AHI TUNA NIÇOISE SALAD* 22

local potatoes, tomatoes, green beans, kalamata olives, egg, cucumbers, extra virgin olive oil, red wine provençal vinaigrette

VERMONT EXTRA SHARP CHEDDAR 11 SOUP DU JOUR 11

APPETIZERS

VERMONT CHEESE PLATE

Rory's scones, Pearce family tomato chutney, local crackers marcona almonds, Vermont honey two cheeses 15 / four cheeses 22

HOUSE MADE RICOTTA AND MUSHROOM TOAST 15

Klinger's challah bread, house-made McNamara Dairy ricotta, pine nuts sherry marinated mushrooms, balsamic, watercress

JUMBO LUMP CRAB CAKES* 20

scallions, whole grain mustard, citrus, roasted bell pepper aioli

VT PILSNER STEAMED MUSSELS* 22

Prince Edward Island mussels, melted leeks, grilled challah

HOUSEMADE BREAD & CABOT CREAMERY SALTED BUTTER 3

Ballymaloe brown bread, baguette

ENTRÉES

ROASTED MISTY KNOLL CHICKEN BREAST 35

VT pasture raised chicken, mascarpone cheese polenta chili garlic broccolini, thyme chicken jus

BRAISED LAMB OSSOBUCO 45

Maplebrook feta cheese, ratatouille, tomato, mint lamb jus

BAKED BOSTON COD 35

buttery crumbs, whipped potato, creamed baby spinach horseradish lemon sauce

GRILLED USDA PRIME NY STRIP LOIN * 68

confit fingerling potatoes, melted leeks, balsamic mushrooms watercress, thyme demi-glace

ROASTED LONG ISLAND DUCK 48

mango chutney, kimchi fried rice, almond green beans mango gastrique

VEGETABLE GNOCCHI PRIMAVERA 26

asparagus, green peas, spring onion soubise, mint grated halloumi & parmesan

DESSERTS

PAVLOVA 12

strawberry compote, toasted walnuts berry coulis, whipped VT cream

KEY LIME TART 12

toasted Italian meringue, blackberry coulis

MAPLE CREME BRÛLÉE 12

TRIPLE CHOCOLATE LAYER CAKE 13

whipped VT cream, raspberry sauce

CARROT CAKE WHOOPIE PIE 12

brown sugar cream cheese filling, salted caramle sauce, toasted walnuts

MAPLE PECAN TART 12

Strafford Organic vanilla ice cream, salted caramel sauce

STRAFFORD ORGANIC ICE CREAM 9

almond tuile, add house-made sauce 2

BLUE MOON SORBET 9

almond tuile, add house-made sauce 2



our story

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*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.