

SIMON PEARCE

LUNCH MENU



EXECUTIVE CHEF EREN GURYEL+ TEAM

SALADS

HOUSE GREENS

herb vinaigrette, tomato, cucumber
choice of warm Vermont Creamery goat cheese or
crumbled blue cheese 12

CUP OF SOUP WITH HOUSE GREENS 22

add Vermont Creamery goat cheese or
crumbled blue cheese 2

ARUGULA, BEETS AND LENTILS

local feta cheese, toasted pine nuts, poached beets,
citrus and mustard vinaigrette 15

BABY GEM CAESAR

challah croutons, bacon ribbons, parmesan, anchovy + roasted
garlic dressing 14

SMOKED BROOK TROUT

watercress, shaved fennel, mixed greens, navel orange,
creamy citrus vinaigrette 16

ENTRÉES

SEARED FAROE ISLAND SALMON

butternut squash, fingerling potato, cranberry, + leek hash,
sauteed kale, maple bourbon mustard cream 24

PROVENÇAL SEAFOOD STEW

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

POINT JUDITH CRISPY CALAMARI SALAD

pickled fresno peppers, green onion remoulade, house greens
maple balsamic vinaigrette, parmesan
appetizer 16 /entree 26

VEGETABLE GNOCCHI

local butternut squash, sage, sauteed mushrooms, toasted
pumpkin seeds, black truffle oil, parmesan 22

DESSERTS

PAVLOVA

cranberry + apple cider compote, toasted walnuts,
cranberry coulis, whipped cream 12

GLAZED APPLE CAKE

Strafford Organic Creamery vanilla ice cream,
salted caramel sauce + toasted walnuts 12

KEY LIME TART

toasted Italian meringue, blackberry coulis 12

MAPLE CREME BRÛLÉE 12

TRIPLE CHOCOLATE LAYER CAKE

whipped cream, raspberry sauce 12

MAPLE PECAN TART

Strafford Organic Creamery vanilla ice cream,
salted caramel sauce 12

STRAFFORD ORGANIC CREAMERY ICE CREAM OR BLUE MOON SORBET, ALMOND TUILE 9

SOUPS

VERMONT CHEDDAR 11

SOUP DU JOUR 11

APPETIZERS

VERMONT CHEESE PLATE

Rory's scones, marcona almonds, honey,
housemade tomato chutney, crackers
two cheeses 15 / four cheeses 22

RICOTTA AND MUSHROOM TOAST

griddled challah, house-made ricotta, sherry vinaigrette-marinated
mushrooms, aged balsamic, pine nuts, watercress 15

SEARED CITRUS CRAB CAKES

chive caper aioli 18

STEAMED PRINCE EDWARD ISLAND MUSSELS

Green State lager, butter melted leeks, grilled challah 22

BALLYMALOE BROWN BREAD, BUTTERMILK SCONES

+ WHIPPED CABOT SALTED BUTTER 2.50

SHEPHERD'S PIE

Cabot cheddar whipped potatoes, Northeast Family Farms
ground beef, house greens + herb vinaigrette 24

CRISPY SESAME CHICKEN

apricot shoyu, cold sesame ginger noodles
soy rice wine vinaigrette 23

STEAK FRITES

roasted garlic aioli, mesclun greens + herb vinaigrette 29

TAMARACK FARMS LAMB BURGER

rosemary aioli, feta, roasted red pepper, spinach salad +
black olive vinaigrette 24

ADD TO SALAD OR ENTREE:

SEARED SALMON 13

GRILLED CHICKEN BREAST 9

GRILLED SHRIMP 14

ROASTED 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 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.

*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.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

DINNER MENU

EXECUTIVE CHEF EREN GURYEL + TEAM



CUP OF SOUP

VERMONT CHEDDAR 11

SOUP DU JOUR 11

SALADS

HOUSE GREENS

tomato, cucumber, herb vinaigrette
choice of warm Vermont Creamery goat cheese or
Bayley Hazen blue cheese 12

ARUGULA , BEETS, AND LENTILS

Maplebrook feta cheese, toasted pine nuts, poached beets,
lentils, citrus and mustard vinaigrette 15

CAESAR

challah croutons, bacon ribbons, parmesan,
anchovy and roasted garlic dressing 14

SMOKED BROOK TROUT

watercress, shaved fennel, mixed greens, navel orange,
creamy citrus vinaigrette 16

ENTRÉES

PAN SEARED MISTY KNOLL CHICKEN BREAST

butternut squash puree, roasted root vegetables,
chili garlic broccolini, chicken jus 34

ROASTED PORK PORTERHOUSE

crispy fingerling potatoes, Brussels sprouts, artichoke hearts,
peppercorn cognac cream 41

HORSERADISH CRUSTED COD

herb mashed potatoes, crispy leeks, balsamic reduction 34

DESSERTS

PAVLOVA

cranberry + apple cider compote, toasted walnuts,
cranberry coulis, whipped cream 12

GLAZED APPLE CAKE

Strafford Organic Creamery vanilla ice cream,
salted caramel sauce + toasted walnuts 12

MAPLE CREME BRÛLÉE 12

TRIPLE CHOCOLATE LAYER CAKE

whipped cream, raspberry sauce 12

MAPLE PECAN TART

Strafford Organic Creamery vanilla ice cream,
salted caramel sauce 12

KEY LIME TART

toasted Italian meringue, blackberry coulis 12

STRAFFORD ORGANIC CREAMERY ICE CREAM OR
BLUE MOON SORBET, ALMOND TUILE 9

add house-made sauce 1.50

APPETIZERS

VERMONT CHEESE PLATE

Rory’s scones, marcona almonds, honey,
housemade tomato chutney, crackers
two cheeses 15 / four cheeses 22

SEARED CITRUS CRAB CAKES

chive caper aioli 18

STEAMED PRINCE EDWARD ISLAND MUSSELS

Green State lager, butter melted leeks, grilled challah 22

HOUSE-MADE RICOTTA AND MUSHROOM TOAST

griddled challah, sherry vinaigrette-marinated mushrooms,
aged balsamic, pine nuts, watercress 15

BALLYMALOE BROWN BREAD, BAGUETTE,
WHIPPED CABOT SALTED BUTTER 2.50

ROASTED HALF DUCK

mango chutney, kimchi fried rice, green beans, almonds,
mango gastrique 45

GRILLED BLACK ANGUS NY STRIPLOIN

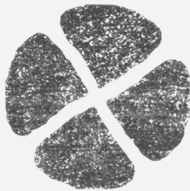
confit fingerling potatoes, melted leeks, balsamic mushrooms,
watercress, thyme demi-glace 68

VEGETABLE GNOCCHI

local butternut squash, sage, sauteed mushrooms, toasted
pumpkin seeds, black truffle oil, parmesan 26

our story

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SIMON PEARCE

BEVERAGE MENU



SPARKLING

XARELLO, MACABEO, PARELLADA, CAVA BRUT N.V.
MARQUES DE CACERES, , Penedes, Spain Glass 12 / Bottle 48

CHARDONNAY, BLANC DE BLANCS BRUT N.V., TREVERI
Columbia Valley, Washington (O) Glass 16 /Bottle 64

WHITES

PINOT GRIS ‘21, “THE FOUR GRACES”
Willamette Valley, Oregon Glass 15 / Bottle 60

SAUVIGNON BLANC ‘22, MOHUA
Marlborough, New Zealand Glass 13 /Bottle 52

GRÜNER VELTLINER ‘21, STEININGER
Kamptal, Austria Glass 14 / Bottle 56

VERMENTINO ‘22, FATTORIA FIBBIANO
Toscana IGT, Italy (b, o) Glass 15 / Bottle 60

CHARDONNAY “LES PILIERS” ‘21, GENETIE
Macon-Charnay-Les-Macon, France Glass 15 / Bottle 60

CHARDONNAY ‘20, SIMON PEARCE RESERVE
Sonoma County, California Glass 15 / Bottle 60

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

ROSE’

MENCIA ‘22, “LIQUID GEOGRAPHY”
Bierzo, Spain Glass 13/ Bottle 52

SPARKLING PINOT NOIR, HILLINGER “SECCO”
Burgenland, Austria Glass 15 / Bottle 60

REDS

PINOT NOIR ‘20, DEBONNE’ VINEYARDS
Grand River Valley, Ohio Glass 13 / Bottle 52

PINOT NOIR ‘20, SIMON PEARCE RESERVE
Sonoma County, California Glass 17 / Bottle 68

MONTEPULCIANO “JURIO” ‘20, UMANI RONCHI
Montepulciano d’Abruzzo, Italy Glass 13 / Bottle 52

SHIRAZ ‘20, SEPPELTSFIELD
Barossa, Australia Glass 15 / Bottle 60

MERLOT ‘21, “DECOY”, DUCKHORN
Sonoma County, California Glass 15 / Bottle 60

CABERNET FRANC ‘19, BOUNDARY BREAKS
Finger Lakes, New York Glass 15 / Bottle 60

CABERNET SAUVIGNON ‘20, SIMON PEARCE RESERVE
North Coast, California Glass 15 / Bottle 60

DRAFT BEER

“ELABORATE METAPHOR” APA, BURLINGTON BEER COMPANY
Burlington, VT 5.4% 12oz 9 / 18oz 11

“MAS VERDE” IPA, RIVER ROOST
White River Junction, VT 6.7% 12oz 9 / 18oz 11

GREEN STATE LAGER, ZERO GRAVITY BREWING
Burlington, VT 4.9% 12oz 8/18oz 9.5

“WHEATFIELD SOUL”, DRY-HOPPED LAGER, RIVER ROOST
White River Junction, VT 4.8% 12oz 8/18oz 9.5

“WE’VE BEEN DANCING” BROWN ALE, WEIRD WINDOW
BREWING, Burlington, VT 6% 12oz 8.50 / 18oz 10

“HIGH & DRY” CIDER, STOWE CIDER
Stowe, VT 6.5% 12oz 8.5 / 18oz 10

BOTTLES + CANS

IPA, HARPOON BREWING CO
Windsor, VT 12oz bottle 7

“SUPER SESSION” SESSION IPA, LAWSON’S FINEST LIQUIDS
Waitsfield, VT 4.8% 12oz can 9

“HEADY TOPPER” DBL IPA 8%
“FOCAL BANGER” NE IPA 7%
The Alchemist, Stowe, VT 16oz can 10

“McLIGHTY’S” LIGHT LAGER, ZERO GRAVITY BREWING
Burlington, VT 3.5% 12oz can 7

“BARISTA” DOUBLE COFFEE PORTER, BURLINGTON BEER CO
Burlington, VT 7.3% 16oz can 10

STOUT, GUINNESS “PUB DRAUGHT”
Dublin, Ireland 4.2% 14.9oz can 7

“RESCUE CLUB” NON-ALCOHOLIC IPA
Rescue Club Brewing, Burlington, VT 12oz can 7

MAC & MAPLE CIDER, CHAMPLAIN ORCHARDS
Vergennes, VT 6% 12 oz can 8

HOUSE COCKTAILS

BLUE MOON SPARKLER
sparkling wine, blue moon sorbet
Cavendish flute 14

LIMONCELLO SPRITZ
Carvella limoncello, Simply Ginger Liqueur, sparkling wine,
lemon twist
Bristol Flute 13

SPICE OF LIFE
Milagro reposado tequila, Cointreau, apple cider, lime juice,
hot honey syrup, dried lime wheel
Bristol Goblet 16

HONEY GRAPEFRUIT MARTINI
Barr Hill gin, honey syrup, ruby red grapefruit juice, fresh thyme
Ascutney Martini glass 17

MAPLE BOURBON MANHATTAN
#14 bourbon, Sapling maple liqueur, maple bitters, Luxardo cherry
Ascutney Whiskey glass 16

VANILLA PEAR DROP
Green Mountain Sunshine vodka, pear puree, lemon juice,
vanilla syrup, lemon twist
Ascutney Martini glass 16

SWEATER WEATHER SOUR
WhistlePig Piggyback rye, lemon & orange juices,
winter spice honey syrup, rosemary
Ascutney Whiskey glass 16

GOOD TIDINGS (MOCKTAIL)
pomegranate & orange juices, Maine Root spicy ginger beer,
winter spice honey syrup, rosemary
Ascutney Whiskey glass 9