



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 & thyme,
served with oyster crackers

Tomato & Roasted Red Pepper (vegan, gf, df) 8
vegetable broth, smoked paprika, basil oil

SALADS

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

Hyde Away Cobb Salad (gf) 24
grilled chicken breast, Little Leaf greens, crispy bacon,
blue cheese crumbles, hard-boiled egg, avocado, cherry
tomatoes, red onion, blue cheese dressing

Watermelon & Arugula Salad (gf, v) 16
watermelon, cucumber, feta, arugula, toasted walnuts, red
onion, fresh mint, extra virgin olive oil, lemon zest

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

dressings: maple balsamic vinaigrette, blue cheese,
ranch, maple mustard, caesar

salad add-ons: grilled chicken breast 8, faroe island
salmon filet 12, shrimp 12, flat iron steak 18,
beef/veggie burger 8, anchovies 3

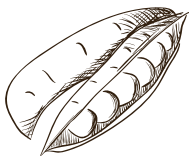
SIDES

Fries 6

Roasted Asparagus & Parmesan 5

Sushi Rice 5

Mashed Potatoes 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 (df) 18
sushi grade tuna, toasted sesame seed, cilantro, sriracha
aioli, avocado purée, soy caramel, pickled ginger, wonton
crisps (substitute sliced cucumber gf)

Shrimp & Grits (gf) 14
jumbo shrimp, stone ground cheddar grits, smoked bacon,
roasted corn, scallions, cajun cream sauce

Crispy Fingerling Potatoes 10
tallow fried crispy fingerlings, garlic, salt, fresh parsley,
chive sour cream

Grilled Chicken Satay (gf) 13
marinated chicken breast skewers, pickled ginger,
peanut sauce

Hyde Away Nachos 14
house-made tortilla chips, jalapeño, spanish olives,
red onion, cheddar cheese, guacamole,
Cabot sour cream, house-made salsa
add braised misty knoll chicken 5

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

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, brioche bun, bibb lettuce, tomato, red onion, burger sauce

Grilled Chicken & Pesto Sandwich 18

char-grilled chicken breast, toasted ciabatta, basil pesto, Narragansett Creamery mozzarella, balsamic glaze, sliced tomato, bibb lettuce

Grilled Lamb Burger 23

rosemary tzatziki sauce, arugula, tomato, pickled red onion, brioche bun

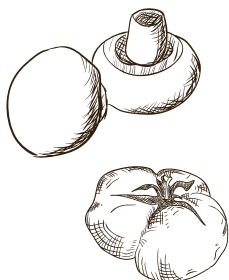
Avocado BLT 17

toasted sourdough, smoked applewood bacon, avocado, tomatoes, bibb lettuce, garlic mayo

Valley Veggie Burger (v) 17

black bean burger, brioche bun, onion chipotle coulis, bibb lettuce, tomato, red onion, side house salad instead of fries

add: swiss, cheddar, american 2, avocado, blue cheese crumbles 2, sautéed mushrooms, caramelized onions, bacon 2, sub house salad/caesar for fries 5, gf bun 3, sweet potato fries 3



KIDS

Chicken Tenders & Fries 12*

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

Buttered Penne Pasta & Parmesan 10

*substitute carrots & celery for fries



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ENTREES

Misty Knoll Chicken Statler (gf) 34

roasted Misty Knoll chicken breast, mashed potatoes, rainbow baby carrots, maple beurre blanc

Grilled Flat Iron Steak 36

rosemary herb butter, caramelized onion, portabello, crispy fingerling potatoes, chive sour cream, roasted asparagus

Faroe Island Salmon (gf) 28

pan seared salmon filet, fresh ginger soy glaze, celeriac purée, rainbow carrots, toasted sesame seeds, scallions

Shrimp & Andouille Sausage Penne 28

jumbo shrimp, smoked andouille sausage, arrabbiata tomato sauce, braised curly kale, garlic, fresh parsley, parmesan

Hyde Away Meatloaf 26

house-made meatloaf, mashed potatoes, baby rainbow carrots, roasted asparagus, beef gravy

Vegetable Stir Fry (gf, df, vegan) 23

tamari ginger sauce, portobello mushroom, red & spanish onion, bell peppers, carrots, tender curly kale, sushi rice, toasted sesame seeds, scallions (add chicken 7 shrimp 9)

SATURDAY SPECIAL

Prime Rib

baked potato & chef's choice of vegetable



DESSERTS

Classic Hot Fudge Sundae (gf) 8

Key Lime Pie 9

whipped cream, fresh mint

Raspberry Sorbet (v, gf, df) 8

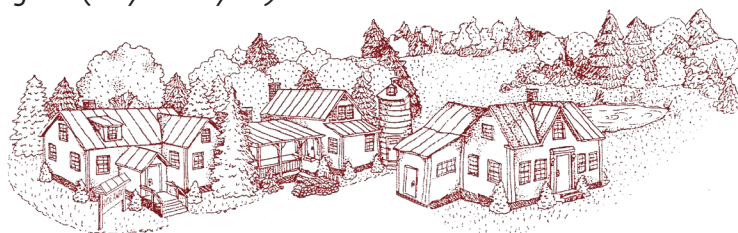
lime zest, fresh mint

Flourless Chocolate Torte (gf) 9

salted caramel, whipped cream

Brownie Sundae 10

brownie, ice cream, whipped cream, hot fudge



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