

# LEDGES

WHITE MOUNTAIN HOTEL & RESORT

## LUNCH MENU

SERVED 11:30 AM – 5:00 PM Saturday

1:00PM – 5:00 PM Sunday

4:00 PM – 5:00 PM Monday – Friday

<b>Soup du Jour</b>	6 / 8	<b>Seafood Chowder (GF)</b>	8 / 10
<b>House Greens (GF)</b>	7 / 10	<b>Sweet Chili Chicken Wrap</b>	14
House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers		Grilled chicken and julienne vegetables tossed in sweet chili lime sauce with avocado in a spinach wrap	
<b>Wedge Salad (GF)</b>	12	Tempeh available for substitution	
Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy bleu cheese dressing		<b>BBQ Pulled Pork Sandwich</b>	13
<b>Add Grilled Chicken*</b>	6	Spicy lime jalapeno coleslaw, frizzled red onion and Red Barn Cheddar served on a toasted Challah roll	
<b>Sea Salted House-Cut Fries (GF)</b>	9	<b>Prime Philly Sandwich</b>	18
<b>Add truffle parmesan</b>	2	Shaved house roasted prime rib, loaded with sautéed peppers onions and mushrooms, topped with Cooper Sharp American Cheese and served on a Challah roll	
<b>Nachos Grande (GF)</b>	16	<b>Pineland Farms Burger*</b>	13
Fresh corn tortillas smothered in melted Cheddar Jack topped with a black bean salsa and drizzled with chipotle sour cream		An 8 oz. burger from Pineland Farms of New Gloucester, ME with your choice of cheese, sliced tomato and lettuce, served on a challah roll	
<b>Add Grilled Chicken or Pulled Pork*</b>	6	<b>Beyond Meat burger available for substitution</b>	\$2
<b>Add Guacamole</b>	5	<b>Add Great Hill Blue Cheese</b>	2
<b>Tullamore Wings (GF)</b>	16	<b>Add Applewood smoked bacon</b>	3
Tasty, juicy wings fried golden brown and tossed with traditional "Buffalo" sauce, served with celery and carrot sticks, and a side of bleu cheese dressing		<b>Add Sautéed mushrooms &amp; onions</b>	3
<b>Twin Hot Dog Plate</b>	9	<b>Add Guacamole</b>	3
Two grilled dogs on toasted rolls			

\*\* All sandwiches served with house cut fries

**Note: Gluten-Free Rolls and Sliced Bread are available upon request for a \$1.00 surcharge**

**Specially prepared by Executive Chef Kevin Bush and the WMH Culinary Team**

Note: (GF) indicates the item is made Gluten Free. 95% of our menu is made or can be ordered Gluten Free  
Please ask your server, bartender or hostess for assistance with ordering & indicate any food allergies

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness,  
especially if you have certain medical conditions. Please allow extra time for medium-well and well-done meats.

**For the comfort of our guests, please turn off cell phones and refrain from using them in the Restaurant**