

Southside STEAKHOUSE

WINES BY THE GLASS

Sparkling

Kim Crawford Prosecco, *Italy* » 12

Jeio Prosecco Superiore D.O.C.G., *Italy* » 15

Josh Cellars Non-Alcoholic Sparkling, *Italy* » 11

White Wines

Castello Banfi Winemaker's Edition Pinot Grigio, *Italy* » 12

Drylands Sauvignon Blanc, *New Zealand* » 12

Cave de Lugny Les Charmes Chardonnay, *France* » 12

Fess Parker Santa Barbara Chardonnay, *California* » 13

Corvidae Wine Co. Ravenna Riesling, *Washington* » 11

Rosé

Fleurs de Prairie Côtes de Provence Rosé, *France* » 11

Red Wines

J. Lohr Seven Oaks Cabernet, *California* » 12

DAOU Vineyards Cabernet, *California* » 15

Frame of Mind "Pessimist" Red Blend, *California* » 14

Erath Resplendent Pinot Noir, *Oregon* » 13

Piattelli Vineyards Reserve Malbec, *Argentina* » 12

Chateau Ste. Michelle Merlot, *Washington* » 12

Castello Banfi Chianti Superiore, *Italy* » 11

SPIRIT-FREE

Kiss on the Beach » 9

The G-rated version of a certain well-known cocktail: cranberry, white peach, pineapple, fresh lime, & lemon-lime soda

Just Peachy » 9

Sweet peach purée, fresh lime, & spicy ginger brew. Everything's just peachy from the first sip.

Nojito » 9

A summertime classic without the buzz: fresh lime & mint, demerara syrup, & sparkling soda. Add a flavor: strawberry, raspberry, white peach, pineapple, pomegranate, or watermelon

N/Aperol Spritz » 13

Big aperitivo energy, zero proof attitude: Josh N/A Sparkling, Pentire Coastal Aperitif, club soda, & orange

Maine Root Sodas » 4

Caffeine free, Fair Trade, & certified organic Root Beer or Spicy Ginger Brew

HOUSE COCKTAILS

Maple Chai Old Fashioned » 17

Our twist on the classic cocktail, featuring Killington Distillery Maple Cask Bourbon, chai-infused VT maple, & Trinity Bitters

Sundress Season » 15

A dangerously drinkable clarified rum punch crafted with Mad River Vanilla Rum, RumHaven Coconut Rum, Cointreau, Licor 43, banana liqueur, pineapple juice, fresh lime, & grenadine

Clarified with milk, though the end product is not creamy, this drink contains dairy

Herb Appeal » 15

Your classic Hendrick's gin & tonic dressed up with fresh grapefruit & cilantro, a touch of demerara syrup, & a squeeze of lime. Light, crisp, & refreshing

Bramble On » 15

Maker's Mark, muddled blackberries & mint, fresh lemon, demerara syrup, & a splash of sparkling soda: sweet & easy to sip on a lazy summer evening

Blueberry Lemon Drop » 15

Green Mountain Organic Blueberry Vodka, Cointreau, fresh lemon, & demerara syrup shaken, served up, & finished with blueberries & a berry sugar rim for a drink that's bright, fun, & easy to fall for

Melondramatic » 15

Tequila, Cointreau, watermelon purée, fresh lime, & our house sour mix: keep it smooth with Casamigos Blanco or raise the stakes with spicy Ghost Pepper-Infused Tequila

Floral Fizz » 15

Elderflower Liqueur, hibiscus tea, fresh mint, a splash of sparkling soda, & a generous pour of bubbly: exactly what a hot summer day is asking for

BEERS & MORE

Featuring Rotating Local Brews

In addition to our selection of domestics and imports, our bar team selects rotating seasonal beers, hard ciders, non-alcoholic brews, & more from local breweries. Many small, local operations make things in limited runs, so our selection does change.

Ask your server what's featured on draft & in bottles & cans today.

Southside STEAKHOUSE

APPETIZERS

Fresh Baked Bread

baker's choice, served with butter
add house garlic & olive oil for dipping +2
Basket for 2 » 4 Basket for 4 » 6

Soup of the Day » 8

Baked French Onion Soup » 12
crouton, cheese gratinée

Bacon Wrapped Scallops » 16  
maple gastrique glaze

Prime Rib Egg Roll » 10 
prime rib, glass noodles, cabbage, carrots, onion,
served with ginger soy dipping sauce
additional egg roll +7

Strawberries & Cream » 15 
gluten free savory scones accompanied by
Vermont strawberry jam, fresh strawberries,
& house-made whipped cream

House Wings » 16
choice of buffalo, maple sriracha, or garlic parmesan
served with house ranch or bleu cheese

RAW BAR

Oysters on the Half Shell

1/2 Dozen » 19 Dozen » 35  
served with lemon, cocktail sauce,
& cucumber lime gazpacho

Shrimp Cocktail » 18  
served with cocktail sauce & lemon

Ceviche » 18  
chilled scallops, shrimp, salmon, & tuna marinated
with citrus, peppers, cilantro, & red onion,
& served with tortilla chips

SALADS

Classic Wedge » 15 
iceberg, tomato, chopped egg, bacon, bleu cheese dressing

Caesar » 15
romaine lettuce, house-made croutons,
caesar dressing, parmesan cheese
small caesar salad » 9
add anchovies +3

House Salad » 9  
local greens, tomato, cucumber, carrot, maple balsamic
small house salad » 7

Citrus Marinated Beets » 14 
whipped herb ricotta, citrus vinaigrette, pistachios

Burrata Salad » 16 
burrata cheese, salad greens, sliced tomato,
white balsamic & peach vinaigrette

Add to Salad:

10 oz Steak » 20 6 oz Chicken » 8
Chilled Shrimp » 12 8 oz Salmon » 19

SIDES

Vermont Spätzle Mac & Cheese » 12 
creamy béchamel cheddar blend

Creamed Spinach » 9

Roasted Spiced Cauliflower » 7  
turmeric, jalapeño, cumin, cayenne

Honey Carrots » 9 

Broccolini » 9 
creamy cheddar cheese sauce

Sherried Mushrooms » 9  

Parmesan Truffle Fries » 11

Sweet Potato Fries » 9
maple mustard dressing

 Can be prepared with gluten free ingredients
 Can be prepared with dairy free ingredients

Please notify your server of any allergies
or dietary restrictions prior to ordering.

PUB & COMFORT



Vermont Wagyu Burger » 22

*topped with Cabot cheddar, lettuce, tomato, onion,
served with french fries & pickles
substitute bleu cheese +3
add bacon +3
add caramelized onion +3*

The S.S. Steakbomb » 24

*shaved prime rib, peppers, onions, mushrooms,
provolone, & sweet chili aioli on ciabatta bread,
served with french fries*

Lobster Roll » 32

*warm butter-poached lobster, citrus aioli, &
pickled red onions on a potato roll,
served with french fries*

Mama's Meatloaf » 26

*bacon-wrapped meatloaf served with
mashed potatoes & demi-glace gravy*

Butcher's Reserve Steak Tips » 38

*served with brandy peppercorn cream &
choice of mashed potato or french fries*

Hot Honey Chicken » 26

*airline chicken breast basted in house-made hot honey,
served with summer corn salad & choice of starch*

Chicken Parmesan » 28

*breaded chicken topped with marinara, mozzarella,
parmesan cheese, & served over linguine*

Vegan Bolognese » 26

*sauteed mushrooms, carrots, & onions in a
robust marinara with stewed lentils, served over linguine
*parmesan may be added upon request**

SEAFOOD

Grapefruit & Honey Glazed Salmon » 36

*served with grapefruit & orange segments,
fresh basil, & choice of starch*

Crab Stuffed Shrimp » 38

*served on a bed of basmati rice with
aji verde & sweetie drop peppers*

Scallop & Clam Linguine » 38

*sea scallops & steamed clams over linguine pasta
in a white wine shallot sauce*

*20% gratuity will be added to parties of six or more.
In the event both copies of the credit card receipt are taken or
missing, we reserve the right to add 20% gratuity to the check.*

STEAKS & CHOPS

A Note from the Chef:

*For optimal enjoyment & presentation, we
respectfully do not recommend ordering steaks
medium-well or above.*

Our Famous Slow-Roasted Prime Rib

*Available while supplies last, served au jus
12 oz cut » 39 18 oz cut » 54*

Filet Mignon

*béarnaise, broccolini garnish
6 oz » 38 8 oz » 49*

Bone-In Ribeye » 59

22 oz, garlic herb butter

NY Sirloin » 44

12 oz, brandy peppercorn cream sauce

Prime Hanger Steak » 39

*10 oz, Brandt beef, caramelized balsamic red onions,
Middlebury bleu mashed potatoes*

Bone-In Pork Chop » 38

*14 oz, harissa spice blend, Vermont spätzle,
pickled red cabbage, maple mustard dressing*



Chef's Vermont Wagyu Special

*Locally raised at Spring-Rock Farm in Springfield, VT.
Available at market price while supplies last.*

*Steaks served with choice of mashed potato,
roasted red potatoes, french fries, or basmati rice.*

Steaks can be prepared gluten & dairy free

Build Your Own Surf & Turf

Crab Cake » 12
béarnaise

Baked Scallops » 16

Stuffed Shrimp » 14

*The Department of Health requires us to inform you
“Consuming raw or uncooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions.”*