



SWITCHBACK GRILLE

PLATES

SMOKED SAUSAGE BOARD 22

beer mustard / house pickles / garlic toast

WHITE MOUNTAIN CHARCUTERIE BOARD 25

selection of cured meats / new england cheeses
cranberry & pepper jam / beer mustard
pickles / breads

BAVARIAN PRETZELS 19

tuckerman trailhead ipa cheese fondue
beer mustard / pickled veggies

NEW ENGLAND MUSHROOM TOAST 21

local mushrooms / duck confit / shallots
sherry vinegar / cabot clothbound cheddar

WARM BOWLS & COLD GREENS

ADD TO ANY SALAD: CHICKEN 9, SALMON* 12

FRENCH ONION SOUP 12

melted gruyère / garlic crouton / crème fraîche

SWITCHBACK SALAD 16

mixed field greens / cucumber / red onion
heirloom cherry tomato / pumpkin seeds
cabot clothbound cheddar / cranberry vinaigrette

WHITE MOUNTAIN CHILI 12

top round steak / chorizo / black & white beans
jalapeño cheddar crisp

CAESAR SALAD 15

romaine / croutons / parmigiano-reggiano
caesar dressing

COCONUT CURRY 19

basmati rice / onion / bell peppers / carrots / baby heirloom
tomatoes / cabbage / red curry sauce

HANDHELDS

all handhelds are accompanied with fries, substitute mixed greens 2

FRENCH DIP 23

shaved top round / cheddar / crusty bread / au jus

GRILLED CHEESE 19

muenster / swiss / american cheese
baguette / tomato soup

WILD MUSHROOM SANDWICH 21

sautéed mushrooms / cashew cream
charred greens / baguette

TURKEY MELT 22

sliced turkey / applewood-smoked bacon / tomatoes
beer cheese fondue / sourdough

ALL-AMERICAN BURGER* 23

ground chuck / american cheese / lettuce / tomato / onion

PBLT 22

low & slow pork belly / lettuce / heirloom tomato
maple aioli / sourdough

SMOKED SALMON PANINI 23

smoked salmon / caper cream cheese
heirloom tomato / red onion / focaccia

BLACK BEAN BURGER 21

house black bean burger / jalapeño aioli
lettuce / tomato / onion

CHICKEN & BRIE WRAP 22

grilled chicken breast / creamy brie
cranberry & habenero jam / applewood-smoked bacon
mixed field greens / flour tortilla wrap

DESSERTS

SOUFFLÉ CHEESECAKE 13

apricot glaze / berries

GIFFORD'S OF MAINE ICE CREAM 10

daily selection

Gulten-friendly bread available upon request

 Gluten-Friendly  Vegan  Vegetarian

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergies.

Due to high demand, to better accomodate all our guests we will be offering all seating in Switchback Grille on a 60-minute basis.
Our expert kitchen team has designed our menu to ensure timely food delivery thus not limiting your dining experience.
We thank you for your patronage and understanding.



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COCKTAILS

THE 'OG' ESPRESSO MARTINI 20

van gogh vanilla vodka / baileys / kahlúa
chilled espresso

RASPBERRY MARTINI 20

chambord / white chocolate liqueur
vanilla vodka

LAVENDER FRENCH 75 18

hendrick's gin / lemon juice / lavender
simple syrup / prosecco

BRETTON WOODS MAPLE OLD FASHIONED 20

mount washington private selection maker's mark
bourbon / maple syrup / angostura bitters

SMOKY MOUNTAIN HIGH 20

mezcal / lime juice / cinnamon simple syrup / aperol

MAPLE IRISH CREAM 17

jameson / maple syrup / coffee / whipped cream

PEANUT BUTTER HOT CHOCOLATE 15

skrewball peanut butter whiskey / hot chocolate
whipped cream

HOT BUTTERED CIDER 15

sailor jerry spiced rum / butterscotch
schnapps / apple cider / cinnamon stick

ORANGE HOT CHOCOLATE 17

dark chocolate liqueur / grand marnier / vodka
hot chocolate / whipped cream

NUTTY SNOWMAN 16

amaretto / baileys / coffee / whipped cream

BIG MOUNTAIN BEERS

(all 16oz unless otherwise noted)

DOMESTIC 10

bud light / budweiser / coors light
miller lite / michelob ultra

IMPORTED 12

guinness / corona light / stella artois

SELTZER 12

high noon / white claw

LOCAL ON TAP 10

local rotating handles

LOCAL CRAFT 14

bretton woods 50th anniversary tuckerman kölsch
tuckerman pale ale / concord craft safe space neipa
moat czech pilsner / citizen cider
allagash white / stormalong mass appeal cider
woodstock inn pig's ear brown ale
concord craft the gov'nah double ipa

NA BEER 10

heineken 0.0 / samuel adams just the haze ipa

WINES

The wines on this Progressive Wine Menu are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Listed from milder to stronger

| | glass | bottle |
|---|-------|--------|
| LUNETTA PROSECCO BRUT, Italy, NV, 187mL | | 12 |
| CHANDON SPARKLING ROSÉ, California, NV, 187mL | | 18 |
| MOËT & CHANDON ROSÉ IMPÉRIAL CHAMPAGNE, France, NV, 187mL | | 58 |

WHITE WINES

Listed from sweeter to drier

| | | |
|---|----|----|
| CHATEAU STE. MICHELLE RIESLING, Columbia Valley, Washington | 13 | 50 |
| ZENATO PINOT GRIGIO, delle Venezie, Italy | 15 | 58 |
| CHATEAU D'ESCLANS WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ, Provence, France | 18 | 70 |
| MOHUA SAUVIGNON BLANC, Marlborough, New Zealand | 15 | 58 |
| KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, California | 15 | 58 |
| SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY, California | 18 | 70 |

RED WINES

Listed from milder to stronger

| | | |
|---|----|----|
| MEIOMI PINOT NOIR, Monterey, Santa Barbara, Sonoma Counties, California | 16 | 62 |
| DECOY BY DUCKHORN MERLOT, Sonoma County, California | 18 | 70 |
| CATENA VISTA FLORES MALBEC, Mendoza, Argentina | 15 | 58 |
| FRANCISCAN ESTATE CORNERSTONE CABERNET SAUVIGNON, California | 13 | 50 |
| J. LOHR PURE PASO PROPRIETARY RED BLEND, Paso Robles, California | 18 | 74 |
| DECOY BY DUCKHORN CABERNET SAUVIGNON, Sonoma County, California | 18 | 70 |

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20% gratuity will be added for parties of 6 or more.