



Cider House

BBQ and Pub

Cider House BBQ & Pub is a member of the Vermont Fresh Network supporting local farmers and producers. Wherever possible we buy local produce, meats and other products which may reflect in our prices but we feel the freshness is worth the cost.

From Waterbury and Waterbury Center, we proudly serve MacJack hard Cider from Grandview Winery, coffee from Green Mountain Coffee Roasters, hand-packed tea from Vermont Liberty Tea Company, fresh apple cider from Cold Hollow Cider Mill and ice cream from Ben & Jerry's.

We also proudly support North Hollow Farm (beef), Winding Brook Farm (pork and chicken), Heinz Hill Farm (chicken), Cabot and Grafton Cheeses. We also support Black River and Squash Valley Produce which supply seasonal products from local farms.



Starters to share

Mini Maryland crab cakes...10.95

Three cakes pan seared served with a Creole mustard and crackers

Spicy Pork Taquitos...7.95

Three rolled corn tortillas filled with pepperjack cheese and spicy pulled pork, crispy fried and served with salsa.

Peel and Eat Shrimp...1/2 lb. 8.95, 1lb. 12.95

Old Bay seasoned shrimp steamed in beer, served with cocktail and bourbon dipping sauces

Fritter Trio (v*)...6.95

2 spicy black bean cheddar fritters, 2 mushroom fritters, 2 okra fritters served with a roasted red pepper aioli.

Fried Calamari ...9.95

Battered and deep fried with pickled banana peppers.

Lamb Kebob...7.95

Herb marinated and grilled lamb and onion kebob over a bed of wilted kale.

Soups and Southern greens

Louisiana Seafood Gumbo...cup 5.95, bowl 6.95

Andouille sausage, crab meat, crawfish, catfish, shrimp, and oysters, slightly spicy with brown rice.

Seasonal Specialty Soup (v*)...cup 4.95, bowl 5.95

Our Vegetarian Soup specialty changes periodically - ask your server!

Cider House salad...5.95 (v*)

Mixed greens with seasonal vegetables, brandied cranberries, and choice of apple cider vinaigrette or Maple balsamic dressing

Creole Caesar salad...7.95 (v*)

with fried calamari...10.95 / with grilled chicken...10.95

(Poultry processed on farm and not inspected)

Chopped romaine, croutons, parmesan cheese with a house-made spicy Caesar dressing.

Southern lettuce wedge salad...6.95

A quarter wedge of head lettuce covered in crumbled bleu cheese, fresh bacon bits and house-made bleu cheese dressing.

(v*) – denotes vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

All dinner entrees come with cornbread and maple butter – one mini-loaf for every 2 people. Due to the rising cost of corn and corn products, additional cornbread is available for \$1.00 per mini-loaf.

Southern Comforts

Served with 2 of our house-made southern sides.

BBQ: House smoked, heated to order and smothered in a choice of our own mild, spicy or bourbon sauces:

↳ Beef Brisket dinner...14.95

↳ Pulled Pork dinner...13.95

↳ Pulled Chicken dinner...13.95

(Poultry processed on farm and not inspected)

↳ Pork Ribs:

➤ Boneless Country style - ... small-13.95, large-15.95

➤ Bone-in St. Louis Style- ...small-13.95, large-15.95

Combo Plates

2 item – any two of the above BBQ items 19.95

3 item – any three of the above BBQ items... 24.95

Southern Charmers

Available for dinner only (after 4pm)

Served with 2 of our house-made southern sides.

Porterhouse Steak ...23.95

16 oz porterhouse grilled to your liking

Please allow for extra cooking time in the preparation of this dish!

Cider Sage Pork Chop...14.95

8oz grilled Winding Brook Farm chop served with a cider sage sauce.

Catfish...14.95

Deep fried in a cornmeal batter or blackened with spicy seasoning!

Grilled Chicken Breast...14.95

Marinated chicken breast char grilled to perfection.

(Poultry processed on farm and not inspected)

Seasonal Vegetable Risotto...13.95 (v*)

Arborio rice slow cooked with seasonal fresh vegetables.

Served with Andouille Sausage...15.95

Served with Shrimp...16.95

Red Snapper...15.95

Pan-seared and served with lime cilantro sauce.

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Southern Fried Chicken (Half)...16.95

Chicken pieces soaked in buttermilk, coated in flour and spices, and fried to perfection.
(Poultry processed on farm and not inspected)

Southern Lights

Served with 2 of our house-made southern sides.

Po Boy's...9.95

Choice of shrimp, oyster, catfish or okra (v*), deep fried to a golden brown, served on a toasted bun with house made tartar sauce and lettuce

BBQ sandwiches...9.95

Choice of pulled pork, beef brisket, or chicken, served on a toasted bun

Vegetarian Sloppy Joes...9.95 (v*)

Our house made sloppy joe mixed with vegetable protein and served on a toasted bun.

Grilled Chicken Breast sandwich...10.95

Boneless skinless breast grilled and served on a toasted bun with chipotle mayo and mixed greens.
(Poultry processed on farm and not inspected)

BBQ Burger...10.95

Our house made BBQ sauce mixed with North Hollow Farm beef, topped with smoked onions, chipotle mayo, mixed greens and choice of cheddar, swiss, pepperjack, or blue cheese served on a toasted bun.

Southern Style Black Bean Burger...9.95 (v*)

Black Bean Burger topped with smoked onions, avocado, mixed greens, chipotle mayo, and choice of cheddar, swiss, pepperjack or bleu cheese served on a toasted bun.

Southern Sides

Served individually - \$3.95 each

- Caramelized Onion Mashed Potatoes (v*)
- Horseradish Potato Salad (v*)
- House-Made Cole Slaw (v*)
- Southern Sweet Stewed Tomatoes (v*)
- Sautéed Collard Greens (v*)
- Grits (v*)
- Cheese Grits (v*)
- French Fries (v*)
- Sweet Potato Fries (v*)
- Mac And Cheese With Local Cheddar (v*)
- Maple Baked Beans With Bacon
- Hush Puppies (v*)
- Andouille sausage cornbread stuffing

AND SAVE ROOM FOR OUR HOUSE MADE DESSERTS!

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