

# Dining Guide

The Upper Valley is fortunate to have so many options for dining out. In this guide, we've listed all the locally owned restaurants we could find, and we've listed only places that have seating. Chains and general stores were not included.

## Vermont Restaurants

### BARNARD

**Barnard Inn Restaurant & Max's Tavern**  
5518 Route 12  
(802) 234-9961

### BETHEL

**Cockadoodle Pizza**  
269 Main Street  
(802) 234-9666

**Ketner's Second Cup Café**  
26 Cushing Drive  
(802) 234-9323

### BRADFORD

**Chan's House**  
184 Main Street  
(802) 222-5474

**Colatina Exit**  
164 Main Street  
(802) 222-9008

**The Hungry Bear Pub & Grill**  
776 Lower Plain  
(802) 222-5288

**The Local Buzz**  
142 Main Street  
(802) 222-JAVA

**The Perfect Pear Café**  
48 South Main Street  
(802) 222-5912

### BRIDGEWATER CORNERS

**Corners Inn Restaurant**  
Route 4A West  
(802) 672-9968

**Long Trail Brewing Company**  
5520 Route 4  
(802) 672-5011

Sample Long Trail's award-winning, locally handcrafted ales! Brewery Visitor Center open daily 10 a.m. to 7 p.m., serving pub fare from 11 a.m. to 6 p.m. Outdoor seating available seasonally.  
[www.longtrail.com](http://www.longtrail.com)

### BROWNSVILLE

**Brown's Tavern**  
485 Hotel Road  
(802) 484-7711, ext. 3058

### EAST THETFORD

**Isabell's Café**  
3052 Route 5  
(802) 785-4300  
Daily lunch specials, home-made soups, fresh baked goods. Open Monday to Saturday, 7 a.m. to 2 p.m. Full breakfast until 11 a.m.

### FAIRLEE

**Fairlee Diner**  
Route 5  
(802) 333-3569

**Leda's Pizza Restaurant**  
456 Route 5 South  
(802) 333-4773

**The Third Rail Restaurant**  
446 Route 5N  
(802) 333-9126

### HARTFORD

**Big Fatty's BBQ**  
1547 Maple Street  
(802) 295-5513

### HARTLAND

**Stella's Restaurant**  
159 US Route 5  
(802) 436-3525

### HARTLAND FOUR CORNERS

**Skunk Hollow Tavern**  
12 Hartland-Brownsville Road  
(802) 436-2139

### NORWICH

**Allechante**  
289 Elm Street  
(802) 649-2846

### Carpenter & Main

326 Main Street  
(802) 649-2922

### Norwich Inn

325 Main Street  
(802) 649-1143

### WEATHERSFIELD

**Inn at Weathersfield**  
1342 Route 106  
(802) 263-9217

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## Tomato Oil

*Recipe courtesy of Adam Coulter*

- 1 small shallot
- 2 tsp. dried rosemary
- 1 tsp. dried thyme
- 1 24-ounce can diced tomatoes
- 8 ounces olive oil
- salt and black pepper to taste

Place all ingredients in a large bowl and puree using hand blender. It will last four to five days in the refrigerator.

This recipe was requested by a reader from Holyoke, Mass., who wrote: "I am hoping that the Perfect Pear in Bradford, Vt., will disclose the recipe for the wonderful tomato-based dipping sauce they serve with the outstanding bread — and where can I find that bread?" Adam Coulter, owner and chef, was happy to oblige. He notes that he makes the bread on site. The Perfect Pear Café is located on 48 South Main Street in Bradford, Vt. Learn more at [www.theperfectpearcafe.com](http://www.theperfectpearcafe.com)

**Vermont Restaurants**  
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## QUECHEE

### Black Angus Steakhouse

1753 Quechee-West  
Hartford Road  
(802) 295-1151

### Dana's by the Gorge

5945 Woodstock Road  
(802) 295-6066

### Farmers Diner

5583 Woodstock Road  
(802) 295-4600

### Fire Stones Restaurant

4 Waterman Place (Route 4)  
(802) 295-1600

### Maple Grove Bakery

1 Quechee Main Street  
(802) 296-0011

### Ott-Dog Snack Bar

Route 4 at Quechee Gorge  
(802) 295-1088

### Parker House Inn

1792 Quechee Main Street  
(802) 295-6077

### Pizza Chef of Quechee

5893 Woodstock Road  
(802) 296-6669

### Quechee Inn at Marshland Farms

1119 Quechee Main Street  
(802) 295-3133

### Shepard's Pie on the Green

91 Village Green  
(802) 281-4199

### Simon Pearce Restaurant

1760 Quechee Main Street  
(802) 295-1470  
Originally established as the  
Glassblower's Café in 1983,  
this fine dining establishment  
with an award-winning wine  
list has evolved to become a re-  
nowned Vermont destination.  
[www.SimonPearce.com](http://www.SimonPearce.com)

## RANDOLPH

### China Jade

17 South Main Street  
(802) 728-4488

### East Garden

3 Salisbury Street  
(802) 728-3288

### Patrick's Place Restaurant

2 Merchants Row  
(802) 728-6062

### Randolph Depot

2 Salisbury Street  
(802) 728-3333

### Randolph Village Pizza

1 South Main Street  
(802) 728-9677

### Three Bean Café

22 Pleasant Street  
(802) 728-3533

## Vermont Cheddar Soup

Recipe courtesy of  
Simon Pearce Restaurant

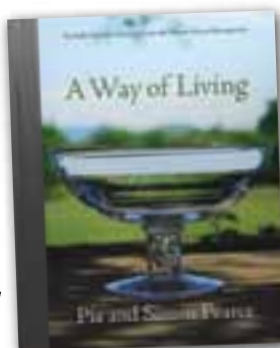
½ cup grated carrots  
½ cup minced celery  
1 stick unsalted butter  
1 small onion, finely diced  
1 teaspoon fresh thyme  
1 bay leaf  
½ cup flour  
4 cups hot chicken stock  
3 cups grated extra-sharp Vermont cheddar  
cheese, divided into two batches  
1 cup half-and-half  
Salt and freshly ground pepper  
Chopped fresh parsley

Blanch carrots and celery in boiling water. Drain well and set aside. In the 3-quart soup pot, melt butter over low heat. Add onion, thyme and bay leaf and sauté over medium-high heat until onions are translucent. Lower the heat. Add flour to onion mixture. Stir and cook over very low heat for about two minutes. Turn heat to high and cook until the roux bubbles. Add stock 1 cup at a time, making sure the liquid is at a boil the entire time, and whisk until smooth. Add cheddar cheese to the soup in two batches and stir. Once the cheese has melted, add half-and-half, stir carrots and celery into the soup, and add salt and pepper to taste. Garnish with parsley. To allow the flavors to fully develop, this soup is best reheated and served the day after it is made.



Photo by Glenn Spokko, courtesy of Simon Pearce

This recipe, created by former Simon Pearce Chef Paul Langhans, is from Pia and Simon Pearce's recently published book, *A Way of Living*. It's a lovely book about Simon's glass-making adventures, Pia's thoughts on home and hearth, and 26 recipes from the restaurant. *A Way of Living* is available at [www.simonpearce.com](http://www.simonpearce.com). The hardcover book is \$35, and a portion of the proceeds will support people and families whose lives have been touched by Down syndrome and learning differences.



**Three Stallion Inn**

665 Stock Farm Road  
(802) 728-5575

**READING****Keeper's Country Café**

3685 Route 106  
(802) 484-9090

**SHARON****Inn at Idlewood/****Marceau's Fine Foods**

54 Steele Road  
(802) 763-5236

**SPRINGFIELD****56 Main Street Restaurant**

56 Main Street  
(802) 885-6987

**Apron Strings Café**

43 Park Ridge Road  
(802) 885-1766

**Oriental Palace Restaurant**

12 Clinton Street  
(802) 885-1144

**Penelope-McKinleys****Restaurant**

30 Main Street  
(802) 885-9186

**WHITE RIVER JUNCTION****AJ's Restaurant**

40 Bowling Lane  
(802) 295-3071

**Baker's Studio**

25 South Main Street  
(802) 296-7201

**China Moon**

42 Sykes Avenue  
(802) 291-8880

**C & S Pizza**

104 South Main Street  
(802) 295-5622

**CJ's at Than Wheeler's Tavern**

6 South Main Street  
(802) 280-1810

**Crossroads Café**

96 Sykes Mountain Avenue  
(802) 295-9484

**Elixir Restaurant**

188 South Main Street  
(802) 281-7009

**Hartford Pizza**

842 Hartford Avenue  
(802) 295-7770

**Mark's Midtown Deli**

39 South Main Street  
(802) 359-4117

**Tip Top Café**

85 North Main Street  
(802) 295-3312

**Tuckerbox Café**

1 South Main Street  
(802) 359-4041

**WINDSOR****Boston Dreams**

7 State Street  
(802) 230-4107

**Harpoon Brewery**

336 Ruth Carney Drive  
(802) 674-5491

**Juniper Hill Inn**

153 Pembroke Road  
(802) 674-5273

**Mariam's**

7 Main Street  
(802) 674-2662

**Pizza Chef of Windsor**

88 Main Street  
(802) 674-6861

**Stub's & Laura's Restaurant**

2066 Route 5  
(802) 674-5715

**Windsor Diner**

135 Main Street  
(802) 674-5555

**Windsor Station Pub**

27 Depot Avenue  
(802) 674-2052

**Yummy Yummy****Chinese Restaurant**

74 Main Street  
(802) 674-6888

**WOODSTOCK****Bentley's Restaurant**

3 Elm Street  
(802) 457-3232

**EastEnder Restaurant**

442 Woodstock Road  
(802) 457-9800

**Mangowood Restaurant  
at Lincoln Inn**

530 Woodstock Road  
(802) 457-3312

**Mountain Creamery**

33 Central Street  
(802) 457-1715

**osteria pane e salute**

61 Central Street  
(802) 457-4882

**Pizza Chef of Woodstock**

450 Woodstock Road  
(802) 457-1444

**Sevi's Pub & Grill**

71 Central Street  
(802) 457-9000

**The Prince and The Pauper**

24 Elm Street  
(802) 457-1818

**The Red Rooster at the  
Woodstock Inn**

14 The Green  
(802) 457-6671

**Woodstock Coffee & Tea**

43 Central Street  
(802) 457-9268

**New Hampshire  
Restaurants****CANAAN****Golden Ming**

1178 Route 4  
(603) 523-7979

**CLAREMONT****Best Subs Known to Mankind**

285 Washington Street  
(603) 543-0806

**B.J. Brickers Restaurant**

214 Washington Street  
(603) 543-3221

**Blue Ribbon Family  
Restaurant (seasonal)**

400 Washington Street  
(603) 542-3034

**Carmella's Italian Restaurant**

50 Pleasant Street  
(603) 542-5005

**China Delight**

38 Opera House Square  
(603) 542-0018

**Common Man Restaurant**

21 Water Street  
(603) 542-6171

**Daddy Pops Tumble****Inn Diner**

1 Main Street  
(603) 542-0074

**Dimick's Choices**

398 Main Street  
(603) 542-6701

**Dusty's Café**

93 Pleasant Street  
(603) 543-1131

**East Buffet**

93 Pleasant Street  
(603) 542-8880

**Elaini's Greek Cuisine**

10 Myrtle Street  
(603) 542-2970

**Farro Deli**

26 Opera House Square  
(603) 543-6700

**Imperial Buffet & Lounge**

154 Washington Street  
(603) 542-8833

**Kouzoku Japanese  
Restaurant**

236 Washington Street  
(603) 287-1266

**Lucky Wok Restaurant**

367 Washington Street  
(603) 543-3388

**Out of the Ordinary Pizza**

104 Pleasant Street  
(603) 287-4668

**Pleasant Street Restaurant  
& Lounge**

82 Pleasant Street  
(603) 542-4600

**Ramunto's Brick Oven Pizza**

71 Broad Street  
(603) 542-9100

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**New Hampshire Restaurants**  
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**Silver Fern Grille & Bar**

38 Pleasant Street  
(603) 542-5747

**Stone Arch Bakery**

39 Main Street  
(603) 542-3704

**Sweetfire Barbeque**

116 Mulberry Street  
603-542-9227

**The Hitchin' Post**

121 Maple Avenue  
(603) 543-1301

**ENFIELD**

**Enfield House of Pizza**

554 US Route 4  
(603) 632-5800

**Kam Ming**

56 Main Street  
(603) 632-4881

**Mickey's Roadside Café**

330 Route 4  
(603) 632-9400

**HANOVER**

**5 Olde Tavern**

Olde Nugget Alley #5  
(603) 643-5081

**Bagel Basement**

6 Allen Street  
(603) 643-2245

**C&A Pizza**

17 Lebanon Street  
(603) 643-2966

**Canoe Club**

27 South Main Street  
(603) 643-9660

**Cutting's Northside Café**

62 Lyme Road  
(603) 643-7500

**Dirt Cowboy Café**

7 South Main Street  
(603) 643-1323

**EBA's**

5 Allen Street  
(603) 643-6135

**Gusanoz**

11 Lebanon Street  
(603) 643-3003

**Jesse's Steak, Seafood & Tavern**

224 Lebanon Street  
(Route 120)  
(603) 643-4111

**Jewel of India**

27 Lebanon Street  
(603) 643-2217

**Lou's**

30 South Main Street  
(603) 643-3321

**Mai Thai Cuisine**

44 South Main Street  
(603) 643-9980

**Molly's Restaurant & Bar**

43 South Main Street  
(603) 643-2570

**Murphy's on the Green**

11 South Main Street  
(603) 643-4075

**Ramunto's Brick & Brew**

9 South Street  
(603) 643-9500

**Rosey's Café**

15 Lebanon Street  
(603) 643-5282

**Salt hill Pub**

7 Lebanon Street, Suite 103  
(603) 676-7855

**Salubre Trattoria**

3 Lebanon Street  
(603) 643-2007

**The Hanover Inn**

2 South Main Street  
(603) 643-4300

Enjoy award-winning cuisine and gracious service with seasonal creations prepared daily and custom menus for weddings and private dining experiences. Look for our nightly specials Sunday through Thursday.

[www.hanoverinn.com](http://www.hanoverinn.com)

## Trumbull House Blueberry Scones

*Recipe courtesy of Hilary Pridgen*

3 cups flour  
1 tsp. salt  
1 heaping tbsp. baking powder  
1 stick of cold butter, cut into 8 pieces  
¾ to 1 cup sugar  
1 extra large egg  
⅔ cup buttermilk

Put the first three ingredients into a food processor. Pulse a few times to mix, then drop in the butter. Pulse 5 or 6 times, just until butter is mixed in. Add sugar and pulse once or twice to mix in. In a large bowl mix together egg and buttermilk. Add the dry ingredients to the wet and mix gently together. Gently add 1/2 to 1 cup of blueberries (or ginger pieces, Cranraisins, chocolate chips or whatever you wish). Put dough on a baking sheet and pat into a rectangle (approx 1¼ inches thick) and cut into pieces, separating slightly. Bake at 365 degrees for 16 to 18 minutes.



photo by Mark Cookson

Hilary Pridgen, owner of Trumbull House, loves to cook — and her guests love to eat the breakfasts she makes each morning with care. She says two recipes are always requested by guests: blueberry scones and buttermilk pancakes. The Trumbull House Bed & Breakfast is located on 40 Etna Road in Hanover, N.H. Learn more at [www.trumbullhouse.com](http://www.trumbullhouse.com)

**Umpleby's Bakery Café**

3 East South Street  
(603) 643-3030

**Yama Restaurant**

74 South Main Street  
(603) 643-4000

**LEBANON****Baited Hook Restaurant**

83 Route 4A  
(603) 448-1133

**Co-op Food Store**

12 Centerra Market  
(Route 120)  
(603) 643-2667

**China Station**

410 Miracle Mile  
(603) 448-6506

**Gusanoz**

410 Miracle Mile  
(603) 448-1408

**Jake's Coffee Company**

227 Mechanic Street  
(603) 442-9952

**Lebanon Health Food Store**

90 Hanover Street  
(603) 448-3700

**Lebanon Village Pizza and The Cave**

45 Hanover Street  
(603) 448-2772

**Margarita's Restaurant**

18 Centerra Parkway  
(603) 643-8800

**Peking Tokyo**

45 Hanover Street  
(603) 448-3888

**Ramunto's Brick Oven Pizza**

85 Mechanic Street  
(603) 448-1717

**Riverside Grill**

65 Riverside Drive  
(603) 448-2571

**Salt hill Pub**

2 West Park Street  
(603) 448-4532

**Stone Arch Bakery**

103 Hanover Street  
(603) 727-4680

**Sunrise Buffet**

2 Mascoma Street  
(603) 448-9588

**The Fort @ Exit 18**

151 Heater Road  
(603) 448-5512

**Three Tomatoes**

One Court Street  
(603) 448-1711

**LYME****Stella's Italian Kitchen & Market**

5 Main Street  
(603) 795-4302

**ORFORD****Bunten Farmhouse Kitchen**

1322 NH Route 10  
(603) 353-9252

**Peyton Place Restaurant**

454 NH Route 10  
(603) 353-9100

**PLAINFIELD****Home Hill Country Inn & Restaurant**

703 River Road  
(603) 675-6165  
Dine in elegance you can afford. Entrees starting at \$16. Dinner, Wednesday through Sunday. Sunday brunch. Local, seasonal, creative fare in a gorgeous country setting.  
www.homehillinn.com

**WEST LEBANON****Benning Street Bar & Grill**

66 Benning Street  
(603) 298-6688

**Four Aces Diner**

23 Bridge Street  
(603) 276-3120

**Koto Japanese Steakhouse**

288 Plainfield Road  
(603) 298-2925

**Lui Lui**

8 Glen Road, Suite 311  
(603) 298-7070

**Men at Wok**

1 Glen Road  
(603) 298-9888

**New York Bagels & Café**

250 Plainfield Road  
(603) 298-8700

**Seven Barrel Brewery**

5 Airport Road  
(603) 298-5566

**Shyrl's Diner**

31 Main Street  
(603) 298-6918

**Yama Restaurant**

96 Main Street  
(603) 298-5477

## Salad Bergere

*Recipe courtesy of James Peyton*

Apple

Mixed greens

Dijon vinaigrette (*recipe below*)

Toasted herbed chevre croutons topped with walnuts (*recipe below*)

**Dijon vinaigrette**

1 shallot and 1 clove garlic, fine dice

4 tbsp. dijon

2 tbsp. grain mustard

2 tbsp. red wine vinegar

3 ounces canola

1 ounces olive oil

Whisk together. Adjust for tartness and thickness with oil, vinegar and mustard.

**Toasted herbed chevre croutons topped with walnuts**

Tsp. of each: thyme, tarragon, chive, basil and parsley

3 ounces chevre

Black pepper

Olive oil

Chiffonade (slice thin without bruising) the herbs. Mix with chevre, black pepper and olive oil until smooth. Slice thin croutons from a baguette, spread with chevre, and top with walnut pieces. Bake at 350 degrees for 5 minutes. Makes 12 croutons.

Assemble the salad. Peel, deseed, rinse an apple, and then toss with lemon juice. Julienne and toss with a touch of vinaigrette. Toss greens with vinaigrette, and top with apples and croutons. (Remember when tossing or mixing, you can't take away. So start with a small amount, taste, and add more if desired.)

This recipe is a simplified version of the recipe James Peyton makes at Peyton Place Restaurant in Orford, N.H. It originated from the Pyrenees mountain region of France, where James lived for three months during the spring of 1984. The main ingredients are indigoses, chevre, apples, wheat, walnuts and mustard.