



LUNCH MENU

STARTERS & SNACKS

- BAR SNACK TRIO 8**
MAPLE-ROSEMARY BAR NUTS, OLIVES,
HOUSE POTATO CHIPS
- CRISPY ONION RINGS 10**
HORSERADISH AÏOLI
- HAND CUT FRIES 8**
HOUSE RECIPE CONDIMENTS
- GRIDDLED CORNBREAD 8**
WHIPPED HONEY BUTTER
- CHEDDAR ALE SOUP 11**
GARLIC CROUTONS, RED HEN TOAST
- DRY-RUBBED CHICKEN WINGS 16**
BUTTERMILK-HERB VINAIGRETTE
- HEIRLOOM TOMATOES 16**
OLIVE OIL, SHERRY VINEGAR, DOES’ LEAP FETA,
ARUGULA, RED HEN BREAD
- TUNA TARTARE 18**
HOUSE PICKLED VEGGIES, SHAVED RADISH,
SESAME SEEDS, CITRUS VINAIGRETTE,
HOUSE POTATO CHIPS
- STEAK TARTARE 20**
HORSERADISH AÏOLI, CRISPY HASH BROWN
- MAC ‘N CHEESE 16**
CHEDDAR SAUCE, CARAMELIZED ONIONS,
HERB BREADCRUMBS
- VT HERITAGE COUNTRY PÂTÉ 18**
RED HEN TOAST, PICKLED VEGGIES,
WHOLE GRAIN MUSTARD

SALADS

- KALE & ARUGULA SALAD 14 SMALL | 18 LARGE**
CANDIED WALNUTS, APPLE, BLUE CHEESE,
BUTTERMILK-HERB VINAIGRETTE, CRISPY QUINOA
- MARKET SALAD 14 SMALL | 18 LARGE**
ROASTED ASPARAGUS, SHAVED CUCUMBER & CARROTS,
CHERRY TOMATOES, CROUTONS, PEPITAS,
CIDER VINAIGRETTE

MAY WE SUGGEST . . .

- ADAMS FARM CHICKEN 8**
GRILLED SHRIMP 14

VERMONT CHEESE

- CRACKERS, HONEY, BLAKE HILL PRESERVES**
18 FOR TWO / 34 FOR ALL FOUR
- JASPER HILL BAYLEY HAZEN BLUE**
AGED NATURAL RIND BLUE
- CHAMPLAIN VALLEY CREAMERY TRIPLE**
BLOOMY RIND SOFT ORGANIC TRIPLE
- SPRINGBROOK FARM ASHBROOK**
MORBIER-STYLE FARMSTEAD CHEESE
- BLUE LEDGE FARM LAKE’S EDGE**
AGED ASH-VEINED SOFT GOAT CHEESE

HOUSE BURGERS

- HAND CUT FRIES -OR- DRESSED GREENS**
- LAPLATTE RIVER ANGUS FARM BEEF 18**
ARUGULA, PICKLED RED ONIONS,
HOUSE CONDIMENTS ON THE SIDE
ADD BACON? 1 | ADD CHEDDAR? 1 | ADD MUSHROOMS? 1
- BLACK BEAN VEGGIE BURGER 19**
SPICY DOES’ LEAP FETA, TOMATO,
ARUGULA, HOUSE PICKLED VEGGIES
- STONEWOOD FARM TURKEY 21**
RED ONION JAM, GRILLED APPLE, DIJONNAISE,
JASPER HILL VAULT NO. 5 CHEESE

- VERMONT HERITAGE GRAZERS PORK 22**
SAUERKRAUT, GARLIC MAYO, SUNNY SIDE UP EGG,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO

- BBQ BEEF BURGER 22**
BBQ SAUCE, ONION RING, CABOT CHEDDAR, COLE SLAW

- *SUBSTITUTE GLUTEN-FREE BUN 1.5**
***SUBSTITUTE BED OF BRAISED KALE FOR BUN 2**

LUNCH PLATES

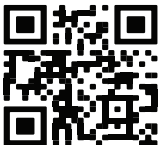
- SUMMER B.L.T. 18**
SLICED TOMATO, BACON, ARUGULA, GARLIC MAYO,
RED HEN BREAD
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS

- TOMATO & FETA SANDWICH 18**
SLICED TOMATO, SPICY DOES’ LEAP FETA, ARUGULA,
OLIVE OIL, SHAVED CUCUMBER & RADISH
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS

- ADAMS FARM CHICKEN SALAD. . . SALAD 21**
CRUMBLED CHEDDAR, TOASTED ALMONDS,
DRIED CRANBERRIES, CIDER VINAIGRETTE

- NEW ENGLAND FISH & CHIPS 26**
HAND CUT FRIES, COLESLAW, RÉMOULADE SAUCE

- PRINCE EDWARD ISLAND MUSSELS 26**
WHITE WINE, CHERRY TOMATOES, NEW POTATOES,
HERB BUTTER, GRILLED RED HEN BREAD



SCAN TO
VIEW OUR
ALLERGEN
STATEMENT.

CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. GLUTEN AND OTHER COMMON ALLERGENS ARE PRESENT IN OUR KITCHEN. AS SUCH ALL MENU REQUESTS ARE TREATED AS PREFERENCES, NOT GUARANTEES.