



DINNER MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 8
GARLIC CROUTONS

KALE & ARUGULA SALAD 14
CANDIED WALNUTS, APPLE, BUTTERMILK-HERB VINAIGRETTE, BAYLEY HAZEN BLUE CHEESE, CRISPY QUINOA

MARKET SALAD 14
ROASTED ASPARAGUS, SHAVED CUCUMBER & CARROTS, CROUTONS, PEPITAS, CIDER VINAIGRETTE

DRY-RUBBED CHICKEN WINGS 16
BUTTERMILK-HERB VINAIGRETTE

BLUE CHEESE GARLIC TOAST 14
RED HEN BREAD, BAYLEY HAZEN BLUE CHEESE, ROASTED GARLIC, HONEY DRIZZLE

STEAK TARTARE 20
HORSERADISH AÏOLI, CRISPY SHALLOTS, HASH BROWN

MAC N’ CHEESE 16
CHEDDAR SAUCE, CARAMELIZED ONIONS, HERB BREADCRUMBS

GRIDDLED CORNBREAD 8
WHIPPED HONEY BUTTER

CRISPY ONION RINGS 12
HORSERADISH AÏOLI

MAPLE-ROSEMARY BAR NUTS 8

CHARCUTERIE

RED HEN TOAST, HOUSE PICKLED VEGGIES, WHOLE GRAIN MUSTARD
16 EACH / 44 FOR ALL THREE
VT HERITAGE GRAZERS COUNTRY PÂTÉ
VERMONT SALUMI FENNEL SALAMI
ADAMS FARM CHICKEN LIVER MOUSSE

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

SIDES 8 EACH

HAND CUT FRIES
CHEDDAR GRITS
BRAISED KALE & MUSHROOMS

RAW BAR

EAST COAST OYSTERS 36
ONE DOZEN WITH ACCOUTREMENTS

TUNA TARTARE 18
HOUSE PICKLED VEGGIES, SHAVED RADISH, CRISPY NEW POTATOES, SESAME SEEDS, CITRUS VINAIGRETTE

SHRIMP COCKTAIL 16
COCKTAIL SAUCE, LEMON

SMOKED BLUEFISH PÂTÉ 16
CRACKERS, PICKLED RED ONION

<< LE PLATEAU >> 80
ALL OF THE ABOVE

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 CABOT CHEDDAR? 1

BLACK BEAN VEGGIE BURGER 19
SPICY DOES’ LEAP FETA, HOUSE PICKLED VEGGIES, TOMATO, ARUGULA

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

DINNER PLATES

PRINCE EDWARD ISLAND MUSSELS 26
TOMATO-FENNEL BROTH, WINE WINE, HERBS, HAND CUT FRIES, CHILI MAYO

ADAMS FARM CHICKEN DINNER 32
ROASTED VEGGIE SUCCOTASH, BRAISED KALE, PAN SAUCE, CRISPY SHALLOTS

FARMHOUSE MEATLOAF 28
ROASTED POTATOES & BABY CARROTS, MUSHROOM GRAVY, CRISPY SHALLOTS

SHRIMP & GRITS 30
CHEDDAR GRITS, GRILLED SCALLIONS, CREOLE PAN SAUCE

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

SPRING CAVATELLI PASTA 26
SAUTÉED PEAS, ASPARAGUS, CORN & ZUCCHINI, DOES’ LEAP FETA CREAM, HERBED BREAD CRUMB



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

SCAN HERE
TO VIEW OUR
ALLERGEN
STATEMENT.

