



DINNER MENU

STARTERS & SNACKS

BAR SNACK TRIO 8

MAPLE-ROSEMARY BAR NUTS, OLIVES,
HOUSE POTATO CHIPS

CRISPY ONION RINGS 10

HORSERADISH AÏOLI

NITTY GRITTY CORNBREAD 8

GRIDDLED WITH WHIPPED HONEY BUTTER

CHEDDAR ALE SOUP 11

RED HEN TOAST

DRY-RUBBED CHICKEN WINGS 16

HOUSE RANCH DRESSING

FARMER'S PLATE 20

PITCHFORK FARM CARROTS & BEETS,
SQUASH, HUMMUS, DOES' LEAF FETA,
RED HEN BREAD, CRISPY QUINOA

EAST COAST OYSTERS \$MP

ON THE HALF SHELL WITH
ACCOUTREMENTS

SESAME TUNA TARTARE 18

CITRUS VINAIGRETTE, SCALLION AÏOLI,
HOUSE TOGARASHI POTATO CHIPS

STEAK TARTARE 20

HORSERADISH AÏOLI, CRISPY HASH BROWN,
WHOLE GRAIN MUSTARD RELISH

MAC 'N CHEESE 16

CHEDDAR SAUCE, CARAMELIZED ONIONS,
HERB BREADCRUMBS

VERMONT CHEESE

CRACKERS, HONEY, BLAKE HILL PRESERVES
18 FOR TWO | 34 FOR ALL FOUR

BLUE LEDGE MIDDLEBURY 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

SALADS

KALE & ARUGULA 14 SMALL | 18 LARGE

CANDIED WALNUTS, APPLE, BLUE CHEESE,
BUTTERMILK-HERB VINAIGRETTE, CRISPY QUINOA

MARKET SALAD 14 SMALL | 18 LARGE

GREENS, ROASTED SQUASH, SHAVED CARROT,
RADISH, & FENNEL, CANDIED PEPITAS,
CIDER VINAIGRETTE

MAY WE SUGGEST . . .

ADAMS FARM CHICKEN 8

WILD CAUGHT SHRIMP 12

HERB CRUSTED SALMON FILLET 14

HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 19

CABOT CHEDDAR, PICKLED RED ONIONS, ARUGULA

BLACK BEAN VEGGIE BURGER 19

ROASTED SQUASH, RED ONION JAM,
PEPPER JACK CHEESE

STONEWOOD FARM TURKEY 21

SWISS CHEESE, ROASTED MUSHROOMS,
HORSERADISH AÏOLI

VERMONT HERITAGE GRAZERS PORK 22

PITCHFORK PICKLE SAUERKRAUT,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
TARRAGON MAYO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 23

RICHARD'S VERMONT MADE BBQ SAUCE, ONION RINGS,
CABOT CHEDDAR, COLESLAW

BURGER ADD-ONS & SUBSTITUTIONS

*ADD: BACON SLICE | MUSHROOMS | SUNNY EGG **+\$1 EACH**

*SUBSTITUTE GLUTEN-FREE BUN **+\$1.5**

*SUBSTITUTE BED OF BRAISED KALE IN LIEU OF BUN **+\$2**

*SUBSTITUTE SIDE OF CRISPY ONION RINGS **+\$2**

DINNER PLATES

ADAMS FARM CHICKEN DINNER 28

ROASTED ROOTS SUCCOTASH,
BRAISED KALE, PAN SAUCE

NEW ENGLAND FISH FRY 26

FRIED POLLOCK & SHRIMP, GRIDDLED CORNBREAD,
COLESLAW, HOUSE TARTAR SAUCE

PRINCE EDWARD ISLAND MUSSELS 26

WHITE WINE, GARLIC, ROASTED NEW POTATOES
& FENNEL, PRESERVED LEMON-HERB BUTTER,
GRILLED RED HEN BREAD

HERB CRUSTED ATLANTIC SALMON 32

WINTER SQUASH PURÉE, TOASTED ALMONDS,
BALSAMIC BRUSSELS SPROUTS

WINTER SQUASH RIGATONI 26

SAUTÉED KALE, CANNELLINI BEANS, ROASTED SQUASH,
SAGE CREAM, PARMESAN, GREMOLATA BREAD CRUMB

FARMHOUSE MEATLOAF 32

LAPLATTE RIVER ANGUS FARM BEEF &
VERMONT HERITAGE GRAZERS PORK, WHIPPED POTATOES,
ROASTED CARROTS, MUSHROOM GRAVY

SIDES 8 EACH

HAND CUT FRIES

BUTTERMILK WHIPPED POTATOES

BRAISED KALE & MUSHROOMS

ROASTED SQUASH PURÉE

BALSAMIC BRUSSELS SPROUTS



SCAN HERE
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.