



# DINNER MENU

## STARTERS & SNACKS

### BAR SNACK TRIO 8

MAPLE-ROSEMARY BAR NUTS, OLIVES,  
HOUSE POTATO CHIPS

### CRISPY ONION RINGS 10

HORSERADISH AÏOLI

### NETTY 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' LEAP 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

RED HEN BREAD, 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 28

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 28

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.