



DINNER MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 12
RED HEN TOAST

HAND CUT FRIES 8

CRISPY ONION RINGS 12
HORSERADISH AÏOLI

GRIDDLED NITTY GRITTY CORNBREAD 8
WHIPPED HONEY BUTTER

DRY-RUBBED CHICKEN WINGS 16
HOUSE RANCH DRESSING

FARMER'S PLATE 20
ROASTED ASPARAGUS & BEETS,
HUMMUS, DOES' LEAP FETA,
RED HEN BREAD, CRISPY QUINOA

EAST COAST OYSTERS \$MP
ON THE HALF SHELL WITH
ACCOUTREMENTS

TUNA CRUDO 18
SHAVED CUCUMBER, SCALLION, YUZU MAYO,
PICKLED FRESNOS, SHAVED FENNEL,
SESAME, OLIVE OIL

STEAK TARTARE 20
HORSERADISH AÏOLI, CRISPY HASH BROWN,
GRATED PARMESAN

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

VERMONT CHEESE PLATE 24
THREE SELECTIONS WITH RED HEN BREAD,
HONEY, & BLAKE HILL PRESERVES;

BLUE LEDGE MIDDLEBURY BLUE
AGED NATURAL RIND BLUE

CHAMPLAIN VALLEY CREAMERY TRIPLE
ORGANIC, BLOOMY RIND

SPRINGBROOK FARM ASHBROOK
MORBIER-STYLE FARMSTEAD CHEESE

SALADS

KALE & ARUGULA 14
CANDIED WALNUTS, CHAMPLAIN ORCHARDS APPLE,
BLUE LEDGE MIDDLEBURY BLUE CHEESE,
CRISPY QUINOA;
BUTTERMILK-HERB -OR- CIDER VINAIGRETTE

CAESAR-ISH SALAD 14
ROMAINE & SHAVED CABBAGE,
CHERRY TOMATOES, CAESAR DRESING,
GREMOLATA BREAD CRUMBS

ADD ADAMS FARM CHICKEN 8
SERVED CHILLED, SEASONED WITH
OLIVE OIL & SEA SALT

ADD GRILLED SHRIMP 8
SEASONED WITH OLIVE OIL & LEMON

HOUSE BURGERS

FEATURING PROTEINS FROM OUR LOCAL FARM PARTNERS
SERVED WITH HAND CUT FRIES -OR- DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 20
CABOT CHEDDAR, HOUSE PICKLED RED ONIONS, ARUGULA

VERMONT BEANCRAFTERS VEGGIE BURGER 20
HERBED DOES' LEAP FETA, PITCHFORK PICKLE KIMCHI,
ARUGULA, CHILI MAYO

STONEWOOD FARM TURKEY BURGER 22
CABOT SWISS CHEESE, ROASTED MUSHROOMS,
DIJONAISE, ARUGULA

VT HERITAGE GRAZERS PORK BURGER 22
PITCHFORK PICKLE SAUERKRAUT, ARUGULA,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
TARRAGON MAYO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 24
BBQ SAUCE, ONION RING, CABOT CHEDDAR,
ARUGULA, COLESLAW

NOTE: WE DO NOT RECOMMEND BEEF BURGERS COOKED PAST "MEDIUM".

BURGER ADD-ONS & SUBSTITUTIONS

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

*SUBSTITUTE GLUTEN-FREE BUN **+\$1**

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

*SUBSTITUTE SIDE ONION RINGS & HORSERADISH AÏOLI **+\$2**

DINNER PLATES

NEW ENGLAND FISH FRY 26
FRIED POLLOCK & SHRIMP, COLESLAW,
HOUSE TARTAR SAUCE; CHOICE OF
GRIDDLED CORNBREAD -OR- HAND CUT FRIES

ADAMS FARM CHICKEN DINNER 30
BRAISED GREENS, GRIDDLED CORNBREAD,
BBQ PAN JUS

GRILLED SHRIMP FARROTTO 30
FARRO COOKED RISOTTO STYLE, GRILLED ASPARAGUS,
SWEET PEPPER AGRODOLCE, SHAVED PARMESAN

CAST IRON SEARED ATLANTIC SALMON 34
ASPARAGUS & CHERRY TOMATOES, ROASTED BEETS,
PRESERVED LEMON-HERB CRÈME FRAÎCHE,
THYME BROWN BUTTER

RIGATONI PRIMAVERA 26
ROASTED ASPARAGUS, CHERRY TOMATOES,
TARRAGON CREAM, PARMESAN, GREMOLATA BREAD CRUMB

VERMONT PORK SCHNITZEL 34
CRISPY POTATOES, BRAISED CABBAGE,
WHOLE GRAIN MUSTARD MAYO, SHAVED FENNEL & LEMON

SIDES 8 EACH

HAND CUT FRIES

ROASTED ASPARAGUS

BRAISED GREENS



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.