



DINNER MENU

STARTERS & SNACKS

HAND CUT FRIES 8

CRISPY ONION RINGS 12
HORSERADISH AÏOLI

GRIDDLED NITTY GRITTY CORNBREAD 8
WHIPPED HONEY BUTTER

CHEDDAR ALE SOUP 12
RED HEN TOAST

MUSHROOM FARRO SOUP 12
CRISPY QUINOA, OLIVE OIL DRIZZLE

EAST COAST OYSTERS MP
ON THE HALF SHELL WITH ACCOUTREMENTS

TUNA CRUDO 18
PICKLED SUMMER CORN, FRESNO CHILIS,
YUZU MAYO, SHAVED FENNEL

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

MAC ‘N CHEESE 16
CHEDDAR SAUCE, CARAMELIZED ONIONS,
HERB BREADCRUMB

DRY-RUBBED CHICKEN WINGS 16
HOUSE RANCH DRESSING

FARMER’S PLATE 20
GRILLED ZUCCHINI, ROASTED BEETS,
HUMMUS, DOES’ LEAP FETA,
RED HEN BREAD, CRISPY QUINOA

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

WOODLAWN FARMSTEAD ‘BRIMSTONE’
MORBIER-STYLE FARMSTEAD

SALADS

KALE & ARUGULA 14.5
CANDIED WALNUTS, CHAMPLAIN ORCHARDS APPLE,
BLUE LEDGE MIDDLEBURY BLUE CHEESE,
CRISPY QUINOA;
BUTTERMILK-HERB -OR- CIDER VINAIGRETTE

CAESAR-ISH SALAD 14.5
ROMAINE & SHAVED PITCHFORK FARM
ARROWHEAD CABBAGE, CHERRY TOMATOES,
CAESAR DRESSING, GREMOLATA BREAD CRUMB

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

ADD GRILLED SHRIMP 8
SEASONED WITH OLIVE OIL & LEMON

ADD GRILLED SALMON 15
SEASONED WITH OLIVE OIL & LEMON

HOUSE BURGERS

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

FARMHOUSE FLATTOP SMASHER 19
LAPLATTE FARM BEEF SMASH BURGER, TARRAGON MAYO,
CRISPY ONIONS, BREAD & BUTTER PICKLES, ARUGULA

LAPLATTE RIVER ANGUS FARM BEEF 22
NORTH COUNTRY SMOKEHOUSE BACON, CABOT CHEDDAR,
HOUSE PICKLED RED ONIONS, ARUGULA
NOTE: WE DO NOT RECOMMEND BEEF BURGERS COOKED PAST “MEDIUM”.

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

STONEWOOD FARM TURKEY BURGER 22
CABOT SWISS CHEESE, COLESLAW, ARUGULA
THOUSAND ISLAND DRESSING, GRILLED ONIONS

VT HERITAGE GRAZERS PORK BURGER 22
ROASTED PEPPER RELISH, ARUGULA
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
TARRAGON MAYO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 24
HOUSE BBQ SAUCE, CRISPY ONIONS, CABOT CHEDDAR,
ARUGULA, COLESLAW
NOTE: WE DO NOT RECOMMEND BEEF BURGERS COOKED PAST “MEDIUM”.

BURGER ADD-ONS & SUBSTITUTIONS

- *ADD: BACON SLICE | SUNNY EGG **+\$1.5 EACH**
- *ADD: MUSHROOMS **+\$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 ZUCCHINI,
SWEET PEPPER AGRODOLCE, SHAVED PARMESAN

CAST IRON SEARED SALMON 34
GRILLED ZUCCHINI, ROASTED BEETS,
QUINOA, TOMATO-BASIL CONFIT

RIGATONI PRIMAVERA 26
ROASTED SUMMER CORN, ZUCCHINI, CHERRY TOMATOES,
TARRAGON CREAM, PARMESAN, GREMOLATA BREAD CRUMB

VERMONT PORK SCHNITZEL 34
CRISPY POTATOES, SHAVED CUCUMBER & FENNEL SALAD,
ROASTED GARLIC MUSTARD AIOLI

SIDES 8 EACH

HAND CUT FRIES
FARROTTO FARRO COOKED RISOTTO STYLE
BRAISED GREENS

