



DINNER MENU

STARTERS & SNACKS

HAND CUT FRIES 8

CRISPY ONION RINGS 12

HORSERADISH AÏOLI

BUTTERMILK BISCUITS 6.5

WHIPPED HONEY BUTTER

CHEDDAR ALE SOUP 12

TOASTED RED HEN BREAD

MUSHROOM FARRO SOUP 12

CRISPY QUINOA, OLIVE OIL DRIZZLE

EAST COAST OYSTERS \$MP

ON THE HALF SHELL WITH ACCOUTREMENTS

TUNA CRUDO 18

PICKLED BELL PEPPERS, YUZU MAYO,
SHAVED FENNEL, SESAME SEEDS

STEAK TARTARE 20

HORSERADISH AÏOLI, CRISPY HASH BROWN,
GRATED PARMESAN

MAC ‘N CHEESE 16

CHEDDAR SAUCE, CARAMELIZED ONIONS,
HERB BREADCRUMB

CHICKEN WINGS 16

HOUSE BBQ SAUCE, SIDE HOUSE RANCH DRESSING

FARMER’S PLATE 20

ROASTED PITCHFORK FARM BEETS &
JERICHO SETTLERS FARM CARROTS,
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 BREADCRUMB

ADD GRILLED CHICKEN 10

ADD GRILLED SHRIMP 10

SIDES 8 EACH

HAND CUT FRIES

BLACK EYED PEAS

BRAISED GREENS

CHEDDAR GRITS

JERICHO SETTLERS FARM CARROTS & PARSNIPS

HOUSE BURGERS

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

FARMHOUSE FLATTOP SMASHER 19.5

LAPLATTE FARM BEEF SMASH BURGER, TARRAGON MAYO,
CRISPY ONIONS, BREAD & BUTTER PICKLES, ARUGULA
ADD CABOT CHEDDAR +\$1

LAPLATTE RIVER ANGUS FARM BEEF 22

NORTH COUNTRY SMOKEHOUSE BACON, CABOT CHEDDAR,
HOUSE PICKLED RED ONIONS, ARUGULA

NOT RECOMMENDED MEDIUM WELL OR WELL DONE

VERMONT BEANCRAFTERS VEGGIE BURGER 22

HERBED DOES’ LEAP FETA, ROASTED DELICATA SQUASH,
ARUGULA, CHILI MAYO

STONEWOOD FARM TURKEY BURGER 22

CABOT SWISS CHEESE, ARUGULA,
ROASTED MUSHROOMS, HOUSE DIJONAISE

LEBLANC FAMILY FARM PORK BURGER 22.5

SAUERKRAUT, 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

NOT RECOMMENDED MEDIUM WELL OR WELL DONE

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 ENTREES

NEW ENGLAND FISH FRY 28

FRIED POLLOCK & SHRIMP, COLESLAW,
HOUSE TARTAR SAUCE; CHOICE OF
BUTTERMILK BISCUIT -OR- HAND CUT FRIES

ADAMS FARM CHICKEN & BISCUITS 30

ROASTED JERICHO SETTLERS FARM CARROTS & PARSNIPS,
BUTTERMILK BISCUIT, MUSHROOM GRAVY

SHRIMP & GRITS 30

CHEDDAR GRITS, SAUTÉED GREENS,
ROASTED BELL PEPPERS, PAN GRAVY

BLACKENED ATLANTIC REDFISH 32

BLACK EYED PEAS, BRAISED GREENS,
OLD BAY GRIBICHE

AUTUMNAL CAVATELLI 28

DELICATA SQUASH, KALE, WHITE BEANS, SAGE CREAM,
PARMESAN, GREMOLATA BREADCRUMB

LEBLANC FAMILY FARM PORK SCHNITZEL 34

CIDER BRAISED PITCHFORK FARM CABBAGE,
CRISPY POTATOES, SHAVED FENNEL SALAD,
WHOLE GRAIN MUSTARD AÏOLI



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.

