



DINNER MENU

STARTERS & SNACKS

BAR SNACK TRIO 8
MAPLE-ROSEMARY BAR NUTS, OLIVES,
HOUSE POTATO CHIPS

CRISPY ONION RINGS 10
HORSERADISH AÏOLI

HAND CUT FRIES 8

GRIDDLED CORNBREAD 8
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

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

JASPER HILL BAYLEY HAZEN 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, CROUTONS

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
SPRINGBROOK FARM RACLETTE,
CHAMPLAIN ORCHARDS APPLE, DIJONNAISE

VERMONT HERITAGE GRAZERS PORK 22
PITCHFORK FARM SAUERKRAUT,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
TARRAGON MAYO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 22
RICHARD’S VERMONT MADE BBQ SAUCE, ONION RINGS,
CABOT CHEDDAR, COLESLAW

*ADD: BACON SLICE | MUSHROOMS | SUNNY SIDE UP EGG **1**
*SUBSTITUTE GLUTEN-FREE BUN **1.5**
*SUBSTITUTE BED OF BRAISED KALE FOR BUN **2**

DINNER PLATES

ADAMS FARM CHICKEN DINNER 32
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, BRUSSELS SPROUTS,
BALSAMIC VINEGAR GLAZE, TOASTED ALMONDS

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.