



DINNER MENU

STARTERS & SNACKS

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

CRISPY ONION RINGS 10
HORSERADISH AIOLI

HAND CUT FRIES 8

GRIDDLED CORNBREAD 8
WHIPPED HONEY BUTTER

CHEDDAR ALE SOUP 11
RED HEN TOAST

DRY-RUBBED CHICKEN WINGS 16
FARMHOUSE RANCH

HEIRLOOM TOMATOES 16
DOES’ LEAP FETA, JERICO SETTLEERS FARM
CUCUMBER, RED ONION, CRISPY QUINOA

EAST COAST OYSTERS MARKET PRICE
ON THE HALF SHELL WITH ACCOUTREMENTS

SESAME TUNA TARTARE 18
CITRUS VINAIGRETTE, SCALLION AIOLI,
HOUSE TOGARASHI POTATO CHIPS

STEAK TARTARE 20
HORSERADISH AIOLI, CRISPY HASH BROWN,
WHOLE GRAIN MUSTARD RELISH

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

SALADS

KALE & ARUGULA SALAD 14 SMALL | 18 LARGE
CANDIED WALNUTS, APPLE, BLUE CHEESE,
BUTTERMILK-HERB VINAIGRETTE, CRISPY QUINOA

MARKET SALAD 14 SMALL | 18 LARGE
MIXED GREENS, VEGGIES FROM JERICO SETTLEERS
FARM & PITCHFORK FARM, CROUTONS,
PEPITAS, CIDER VINAIGRETTE

MAY WE SUGGEST . . .

ADAMS FARM CHICKEN 8
WILD CAUGHT SHRIMP 12

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

HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 18
PITCHFORK FARM ARUGULA, PICKLED RED ONIONS
ADD: BACON 1.5 | CABOT CHEDDAR 1 | MUSHROOMS 1

BLACK BEAN VEGGIE BURGER 19
JERICO SETTLEERS FARM TOMATO & CUCUMBER,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
PITCHFORK FARM ARUGULA, CHILI MAYO

STONEWOOD FARM TURKEY 21
RED ONION JAM, GRILLED APPLE, DIJONNAISE,
JASPER HILL VAULT NO. 5 CHEESE

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

BBQ BEEF BURGER 23
RICHARD’S VERMONT MADE BBQ SAUCE, ONION RING,
CABOT CHEDDAR, COLE SLAW

*SUBSTITUTE GLUTEN-FREE BUN **1.5**
*SUBSTITUTE BED OF BRAISED KALE FOR BUN **2**

DINNER PLATES

PRINCE EDWARD ISLAND MUSSELS 26
WHITE WINE, GARLIC, ROASTED NEW POTATOES,
JERICO SETTLEERS FARM CHERRY TOMATOES, FENNEL,
PRESERVED LEMON-HERB BUTTER, GRILLED RED HEN BREAD

ADAMS FARM CHICKEN DINNER 32
ROASTED VEGGIE & SWEET CORN SUCCOTASH, PAN SAUCE

FARMHOUSE MEATLOAF 28
LAPLATTE RIVER ANGUS FARM BEEF & VERMONT HERITAGE
GRAZERS PORK, ROASTED POTATOES & BABY CARROTS,
MUSHROOM GRAVY

WILD CAUGHT SHRIMP 30
FARROTTO, JERICO SETTLEERS FARM CHERRY TOMATOES,
PITCHFORK FARM ARUGULA, SHAVED FENNEL,
PRESERVED LEMON VINAIGRETTE

NEW ENGLAND FISH & CHIPS 26
HAND CUT FRIES, COLESLAW, RÉMOULADE SAUCE

RIGATONI SORRENTINA 26
TOMATO SAUCE, MAPLEBROOK FARM MOZZARELLA,
CANNELLINI BEANS, KALE, GREMOLATA BREADCRUMBS

SIDES 8 EACH

HAND CUT FRIES
GARLIC & HERB FARROTTO
BRAISED KALE & MUSHROOMS



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.