



LUNCH MENU

STARTERS & SNACKS

BAR SNACK TRIO 8

MAPLE-ROSEMARY BAR NUTS, OLIVES,
HOUSE POTATO CHIPS

CRISPY ONION RINGS 10

HORSERADISH AIOLI

HAND CUT FRIES 8

NITTY GRITTY CORNBREAD 8

GRIDDLED WITH 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 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

VERMONT CHEESE

RED HEN BREAD, HONEY,
BLAKE HILL PRESERVES

18 FOR TWO | 34 FOR ALL FOUR

BLUE LEDGE MIDDLEBURY 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

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

SWISS CHEESE, ROASTED MUSHROOMS,
HORSERADISH AIOLI

VERMONT HERITAGE GRAZERS PORK 22

PITCHFORK PICKLE SAUERKRAUT,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
TARRAGON MAYO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 23

RICHARD'S VERMONT MADE BBQ SAUCE, ONION RINGS,
CABOT CHEDDAR, COLESLAW

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 AIOLI +\$2

LUNCH PLATES

GRILLED CHEESE SANDWICH 18

ROASTED SQUASH & MUSHROOMS, CABOT CHEDDAR,
CARAMELIZED ONIONS, RED HEN BREAD
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS

SMOKED HAM SANDWICH 18

CABOT CHEDDAR, WHOLE GRAIN MUSTARD AIOLI,
CHAMPLAIN ORCHARDS APPLE, GREENS
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS

ADAMS FARM CHICKEN SALAD . . . SALAD 21

MIXED GREENS, CRUMBLED CHEDDAR,
TOASTED ALMONDS, DRIED CRANBERRIES,
CIDER VINAIGRETTE

MEDITERRANEAN SHRIMP GRAIN BOWL 21

GRILLED SHRIMP, HEIRLOOM GRAINS, SALAD GREENS,
ROASTED SQUASH, HUMMUS, CARROTS,
GREEN GODDESS DRESSING

NEW ENGLAND FISH FRY 26

FRIED POLLOCK & SHRIMP, GRIDDLED CORNBREAD,
COLESLAW, HOUSE TARTAR SAUCE



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.