



LUNCH 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**
- 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 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

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 AÏOLI

- 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 AIOI **+\$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 AIOI,
CHAMPLAIN ORCHARDS APPLE, GREENS
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS

- ADAMS FARM CHICKEN SALAD. . . SALAD 21**
MIXED GREENS, CRUMBLLED 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.