FH LUNCH 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

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

BLUE PLATE SPECIAL

17.5

Choice of 1/2 sandwich & crock of soup

Soups; Cheddar Ale -or- Mushroom Farro

Sandwiches; 1/2 Smoked Ham -or- Egg Salad
-or- Roasted Fall Squash

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**

LUNCH PLATES

North Country Smokehouse Ham Sandwich 18
Champlain Orchards apple, Cabot cheddar,
whole grain mustard mayo & arugula
side of hand cut fries -or- dressed greens

Egg Salad Sandwich 18
house recipe egg salad with
arugula & house pickled red onions
side of hand cut fries -or- dressed greens

Roasted Squash Sandwich 18
shaved fennel & radish, pickled red onion,
Does Leap feta, arugula
side of hand cut fries -or- dressed greens

Adams Farm Chicken Salad. . . Salad 22
mixed greens, crumbled cheddar,
toasted almonds, dried cranberries,
cider vinaigrette

Mediterranean Shrimp Grain Bowl 24
mixed greens, farro, grilled shrimp,
roasted delicata squash, shaved carrot & radish,
hummus, green goddess dressing

THE FARM HOUSE GROUP
FARM TO TABLE DINING & EVENTS

Consuming raw or undercooked proteins may increase your risk of foodborne illness.
Gluten & other common allergen products are present in our kitchen.
As such all menu requests are treated as preferences, not guarantees.
2.5% Employee Benefits Charge added to all guest checks. The charge is used exclusively for Farmhouse Group Employee Benefits including Health / Life / Dental / Vision Insurances, Gym Membership, & Employee Revenue Sharing.

Scan here to view our Allergen Statement.