# 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

CRACKERS, 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 +\$1.5
- \*SUBSTITUTE BED OF BRAISED KALE IN LIEU OF BUN +\$2
- \*SUBSTITUTE SIDE OF CRISPY ONION RINGS +\$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

# 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





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.