



LUNCH MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 11
RED HEN TOAST

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

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 AÏOLI **+\$2**

LUNCH PLATES

SMOKED HAM SANDWICH 18
CABOT CHEDDAR, WHOLE GRAIN MUSTARD AÏOLI,
CHAMPLAIN ORCHARDS APPLE, GREENS
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS

ADAMS FARM CHICKEN SALAD. . . SALAD 20
MIXED GREENS, CRUMBLLED CHEDDAR,
TOASTED ALMONDS, DRIED CRANBERRIES,
CIDER VINAIGRETTE

COBB SALAD PLATE 22
ADAMS FARM CHICKEN BREAST, SMOKED HAM SALAD,
HARD BOILED EGG, NORTH COUNTRY SMOKEHOUSE BACON,
BLUE LEDGE MIDDLEBURY BLUE CHEESE, MIXED GREENS,
SHAVED SPRING VEGGIES, CIDER VINAIGRETTE

MEDITERRANEAN SHRIMP GRAIN BOWL 22
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.