



# 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

**NITTY GRITTY CORNBREAD 8**  
GRIDDLED WITH WHIPPED HONEY BUTTER

**DRY-RUBBED CHICKEN WINGS 16**  
HOUSE RANCH DRESSING

**FARMER'S PLATE 20**  
ROASTED ASPARAGUS & BEETS,  
HUMMUS, DOES' LEAP FETA,  
RED HEN BREAD, CRISPY QUINOA

**TUNA CRUDO 18**  
SHAVED CUCUMBER, SCALLION, YUZU MAYO,  
PICKLED FRESNOS, SHAVED FENNEL,  
SESAME, OLIVE OIL

**STEAK TARTARE 20**  
HORSERADISH AÏOLI, CRISPY HASH BROWN,  
GRATED PARMESAN

**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

**BARN FIRST CREAMERY COWLES**  
BLOOMY, VEGETABLE ASH RIND 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 ASPARAGUS, CHERRY TOMATOES,  
SHAVED CUCUMBER, CARROTS, & RADISH,  
CANDIED PEPITAS, CIDER VINAIGRETTE

**MAY WE SUGGEST . . .**

**ADAMS FARM CHICKEN 8**  
**WILD CAUGHT SHRIMP 12**  
**ATLANTIC 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**  
HERBED DOES' LEAP FETA, SHAVED CUCUMBER,  
RED ONION MARMALADE, CHILI MAYO

**STONEWOOD FARM TURKEY BURGER 21**  
CABOT SWISS CHEESE, ROASTED MUSHROOMS,  
DIJONAISE

**VT HERITAGE GRAZERS PORK BURGER 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 RING,  
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 AIOLI,  
CHAMPLAIN ORCHARDS APPLE, GREENS  
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS

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

**COBB SALAD PLATE 22**  
ADAMS FARM CHICKEN, SMOKED HAM SALAD,  
NORTH COUNTRY SMOKEHOUSE BACON,  
HARD BOILED EGG, BLUE CHEESE, MIXED GREENS,  
SHAVED VEGGIES, CHERRY TOMATOES, CIDER VINAIGRETTE

**MEDITERRANEAN SHRIMP GRAIN BOWL 22**  
GRILLED SHRIMP, HEIRLOOM GRAINS, SALAD GREENS,  
ROASTED ASPARAGUS & CARROTS, CUCUMBERS, HUMMUS,  
GREEN GODDESS DRESSING

**NEW ENGLAND FISH FRY 26**  
FRIED POLLOCK & SHRIMP, COLESLAW,  
HOUSE TARTAR SAUCE; CHOICE OF  
GRIDDLED CORN BREAD -OR- HAND CUT FRIES



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.