



LUNCH MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 12
RED HEN TOAST

HAND CUT FRIES 8

CRISPY ONION RINGS 12
HORSERADISH AÏOLI

GRIDDLED NITTY GRITTY CORNBREAD 8
WHIPPED HONEY BUTTER

DRY-RUBBED CHICKEN WINGS 16
HOUSE RANCH DRESSING

FARMER’S PLATE 20
GRILLED ZUCCHINI, ROASTED BEETS,
HUMMUS, DOES’ LEAP FETA,
RED HEN BREAD, CRISPY QUINOA

TUNA CRUDO 18
PICKLED SUMMER CORN, FRESNO CHILIS,
YUZU MAYO, SHAVED FENNEL

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

MAC ‘N CHEESE 16
CHEDDAR SAUCE, CARAMELIZED ONIONS,
HERB BREADCRUMB

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

SPRINGBROOK FARM ASHBROOK
MORBIER-STYLE FARMSTEAD

SALADS

KALE & ARUGULA 14
CANDIED WALNUTS, CHAMPLAIN ORCHARDS APPLE,
BLUE LEDGE MIDDLEBURY BLUE CHEESE,
CRISPY QUINOA;
BUTTERMILK-HERB -OR- CIDER VINAIGRETTE

CAESAR-ISH SALAD 14
ROMAINE & SHAVED PITCHFORK FARM
ARROWHEAD CABBAGE, CHERRY TOMATOES,
CAESAR DRESING, GREMOLATA BREAD CRUMB

ADD ADAMS FARM CHICKEN 8
SERVED CHILLED, SEASONED WITH
OLIVE OIL & SEA SALT

ADD GRILLED SHRIMP 8
SEASONED WITH OLIVE OIL & LEMON

HOUSE BURGERS

FEATURING PROTEINS FROM OUR LOCAL FARM PARTNERS
SERVED WITH HAND CUT FRIES -OR- DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 20
CABOT CHEDDAR, HOUSE PICKLED RED ONIONS, ARUGULA

VERMONT BEANCRAFTERS VEGGIE BURGER 20
HERBED DOES’ LEAP FETA, PITCHFORK PICKLE KIMCHI,
ARUGULA, CHILI MAYO

STONEWOOD FARM TURKEY BURGER 22
CABOT SWISS CHEESE, COLESLAW, ARUGULA
THOUSAND ISLAND DRESSING, GRILLED ONIONS

VT HERITAGE GRAZERS PORK BURGER 22
ROASTED PEPPER RELISH, ARUGULA
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
TARRAGON MAYO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 24
HOUSE BBQ SAUCE, ONION RING, CABOT CHEDDAR,
ARUGULA, COLESLAW

NOTE: WE DO NOT RECOMMEND BEEF BURGERS COOKED PAST “MEDIUM”.

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

SUMMER B.L.T. 20
NORTHCOUNTRY SMOKEHOUSE BACON,
TARRAGON MAYO, SEASONED TOMATO, 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

FRIED FISH SANDWICH 22
CRISPY FRIED POLLOCK, HOUSE TARTAR SAUCE & ARUGULA
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS

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

MEDITERRANEAN SHRIMP GRAIN BOWL 22
GRILLED SHRIMP, SHAVED CARROT & CUCUMBER,
HUMMUS, GRILLED ZUCCHINI, GREEN GODDESS DRESSING

JAMMY EGG GRAIN BOWL 20
EDAMAME, ROASTED MUSHROOMS, PITCHFORK PICKLE KIMCHI,
MISO VINAIGRETTE, SOFT COOKED EGG ON TOP



CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. GLUTEN AND OTHER COMMON ALLERGEN PRODUCTS ARE PRESENT IN OUR KITCHEN. AS SUCH ALL MENU REQUESTS ARE TREATED AS PREFERENCES, NOT GUARANTEES.

SCAN HERE
TO VIEW OUR
ALLERGEN
STATEMENT.

