



# LUNCH MENU

## STARTERS & SNACKS

- BAR SNACK TRIO 8**  
MAPLE-ROSEMARY BAR NUTS, OLIVES,  
HOUSE POTATO CHIPS
- CRISPY ONION RINGS 10**  
HORSERADISH AÏOLI
- HAND CUT FRIES 8**
- GRIDDLED CORNBREAD 8**  
WHIPPED HONEY BUTTER
- CHEDDAR ALE SOUP 11**  
RED HEN TOAST
- DRY-RUBBED CHICKEN WINGS 16**  
FARMHOUSE RANCH
- HEIRLOOM TOMATOES 16**  
DOES’ LEAP FETA, JERICO SETTLERS FARM  
CUCUMBER, RED ONION, CRISPY QUINOA
- SESAME TUNA TARTARE 18**  
CITRUS VINAIGRETTE, SCALLION AIOLI,  
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

## SALADS

- KALE & ARUGULA SALAD 14 SMALL | 18 LARGE**  
CANDIED WALNUTS, APPLE, BLUE CHEESE,  
BUTTERMILK-HERB VINAIGRETTE, CRISPY QUINOA
- MARKET SALAD 14 SMALL | 18 LARGE**  
MIXED GREENS, VEGGIES FROM JERICO SETTLERS  
FARM & PITCHFORK FARM, CROUTONS,  
PEPITAS, CIDER VINAIGRETTE

### MAY WE SUGGEST . . .

- ADAMS FARM CHICKEN 8**
- GRILLED SHRIMP 12**

## VERMONT CHEESE

- CRACKERS, HONEY, BLAKE HILL PRESERVES**  
**18 FOR TWO / 34 FOR ALL FOUR**
- JASPER HILL BAYLEY HAZEN 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

## HOUSE BURGERS

- HAND CUT FRIES -OR- DRESSED GREENS**
- LAPLATTE RIVER ANGUS FARM BEEF 18**  
PITCHFORK FARM ARUGULA, PICKLED RED ONIONS  
**ADD: BACON 1.5 | CABOT CHEDDAR 1 | MUSHROOMS 1**
- BLACK BEAN VEGGIE BURGER 19**  
JERICO SETTLERS FARM TOMATO & CUCUMBER,  
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,  
PITCHFORK FARM ARUGULA, CHILI MAYO
- STONEWOOD FARM TURKEY 21**  
RED ONION JAM, GRILLED APPLE, DIJONNAISE,  
JASPER HILL VAULT NO. 5 CHEESE
- VERMONT HERITAGE GRAZERS PORK 22**  
SAUERKRAUT, GARLIC MAYO, SUNNY SIDE UP EGG,  
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO
- BBQ BEEF BURGER 23**  
RICHARD’S VERMONT MADE BBQ SAUCE, ONION RING,  
CABOT CHEDDAR, COLE SLAW
- \*SUBSTITUTE GLUTEN-FREE BUN 1.5**  
**\*SUBSTITUTE BED OF BRAISED KALE FOR BUN 2**

## LUNCH PLATES

- SUMMER B.L.T. 18**  
SLICED JERICO SETTLERS FARM TOMATO,  
NORTH COUNTRY SMOKEHOUSE BACON, GARLIC MAYO,  
PITCHFORK FARM ARUGULA, RED HEN BREAD  
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS
- TOMATO & FETA SANDWICH 18**  
SLICED JERICO SETTLERS FARM TOMATO & CUCUMBER,  
SPICY DOES’ LEAP FETA, PITCHFORK FARM ARUGULA,  
SHAVED RADISH, RED HEN BREAD  
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS
- HAM & CHEDDAR SANDWICH 18**  
SMOKED HAM, CABOT CHEDDAR, SLICED APPLE,  
WHOLE GRAIN MUSTARD AIOLI, PITCHFORK FARM GREENS  
SIDE OF HAND CUT FRIES -OR- DRESSED GREENS
- ADAMS FARM CHICKEN SALAD. . . SALAD 21**  
CRUMBLLED CHEDDAR, TOASTED ALMONDS,  
DRIED CRANBERRIES, CIDER VINAIGRETTE

- NEW ENGLAND FISH & CHIPS 26**  
HAND CUT FRIES, COLESLAW, RÉMOULADE SAUCE

- PRINCE EDWARD ISLAND MUSSELS 26**  
WHITE WINE, JERICO SETTLERS FARM CHERRY TOMATOES,  
NEW POTATOES, HERB BUTTER, GRILLED RED HEN BREAD



SCAN 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.