

DRINK MENU

COCKTAILS

FARMHOUSE MULE 12
VODKA, GINGER BEER, LIME
SPICED, BRIGHT, CLASSIC
MAKE IT LOCAL WITH **SMUGGS VODKA +2**

MARGARITA 13
TEQUILA, COINTREAU, CITRUS
SWEET, TART, BALANCED
ADD ROTATING FLAVOR **+1**

OLD FASHIONED 12
BOURBON, DEMERARA SYRUP, BITTERS
RICH, STRUCTURED, BOOZY
MAKE IT LOCAL WITH **RECTIFIED BOURBON +2**

GARDEN PARTY 13
GIN, COCCHI ROSA, DRY VERMOUTH, ORANGE BITTERS, ROSE WATER
BOTANICAL, SOPHISTICATED, REWARDING

CUBAN BREEZE 14
MOUNT GAY ECLIPSE, AMARETTO, PINEAPPLE, LIME, TIKI BITTERS
TROPICAL, BOOZY, ON ISLAND TIME

ESPRESSO MARTINI 12
VODKA, COFFEE LIQUEUR, FLASH CHILLED ESPRESSO
DECADENT, UPLIFTING

CHAMPLAIN SUNRISE 13
TEQUILA, APEROL, ORANGE, AGAVE, SODA
JUICY, BRIGHT, FUN

JACK & ROSE 11
APPLEJACK, HOUSE-MADE GRENADINE, LIME
FRUITY, CRISP, WOODY

MOCKTAILS

WORKER BEE 9
HONEY, LEMON, SPICY BITTERS, CLUB SODA
SWEET, ZINGY, BUBBLY

PEACHY KEEN 10
PEACH SYRUP, HOUSE GRENADINE, LIME, CLUB SODA
TART, CITRUSY, BRIGHT

TÖST ROSÉ 6
SPARKLING WHITE TEA WITH ELDERBERRY, & GINGER

WINES BY THE GLASS

	GLASS	1/2 LT	BOTTLE
PROSECCO - BELLAFINA (VENETO) WHITE PEACH, PEAR, LIGHT FLORALS	9	22	-
PINOT GRIGIO - GIUTIANO ROSATI (FRIULI-VENEZIA GIULIA) CLEAN, FRUITY, CRISP	8	20	32
SAUVIGNON BLANC - KURANUI (MARLBOROUGH) FRAGRANT & FLORAL, CLASSIC NEW ZEALAND SAUV BLANC	9	22	36
GRÜNER VELTLINER - VORSPANNHOF MAYR (NIEDERÖSTERREICH) LIGHT BODIED, ZINGY, FRUIT DRIVEN	12	34	48
CHARDONNAY - DELTA (CALIFORNIA) RIPE YELLOW APPLE, TANGERINE, VANILLA	12	34	48
ROSÉ - DOMAINE CARRELL (SAVOIE) NOTES OF RED FRUITS, MINERALITY, CRISP	11	30	44
PINOT NOIR - MAISON DE MADELEINE (BURGUNDY) LIGHT BODY, SMOOTH, FRAGRANT	9	22	36
BORDEAUX ROUGE - CHÂTEAU JOURDAN (BORDEAUX) BLEND OF MERLOT, CAB SAUV, & CAB FRANC	9	22	36
MONTEPULCIANO D’ABRUZZO - FILARI (ABRUZZO) RICH & EARTHY WITH SPICED AROMAS	9	22	36
CÔTES DU RHÔNE - LA GRIVELIÈRE (SOUTH RHÔNE) LIGHT BODY, DARK EARTH & SPICE	10	28	40
CABERNET SAUVIGNON - SIETE FINCAS (MONDOZA) RIPE DARK FRUIT, BLACK PEPPER, CHOCOLATE	13	36	52

DRAFTS

FIDDLEHEAD IPA 7
(SHELBURNE, VT)
AMERICAN IPA, 16oz, 6.2%

HILL FARMSTEAD EDWARD 9
(GREENSBORO, VT)
AMERICAN PALE ALE, 16oz, 5.2%

ROTATING HILL FARMSTEAD
(GREENSBORO, VT)
ASK YOUR SERVER WHAT WE HAVE TODAY!

VON TRAPP PILSNER 7
(STOWE, VT)
BOHEMIAN-STYLE LAGER, 16oz, 5.4%

MODELO ESPECIAL 6
(MEXICO)
PILSNER-STYLE LAGER, 16oz, 4.4%

SWITCHBACK ALE 8
(BURLINGTON, VT)
AMBER ALE, 16oz, 5.0%

ROTATING FOAM BREWERS
(BURLINGTON, VT)
ASK YOUR SERVER WHAT WE HAVE TODAY!

STELLA ARTOIS 7
(BELGIUM)
BELGIAN-STYLE PILSNER, 16oz, 5.0%

QUEEN CITY YORKSHIRE PORTER 8
(BURLINGTON, VT)
ENGLISH DARK ALE, 12oz, 5.0%

STONE CORRAL BRAMBLE 8
(RICHMOND, VT)
BLACKBERRY SOUR, 12oz, 6.0%

SHACKSBURY ROSÉ CIDER 8
(VERGENNES, VT)
CIDER MADE LIKE A ROSÉ WINE, 12oz, 5.5%

ATHLETIC RUN WILD IPA 6
(MILFORD, CT)
NON-ALCOHOLIC IPA (16oz, N/A)

NON-ALCOHOLIC BEVERAGES

SODAS 3.5
COCA-COLA, DIET COKE, SPRITE,
ROOTBEER, GINGER ALE, GINGER BEER,
SHIRLEY TEMPLE, LEMONADE, ICED TEA

JUICES 3.5
CRANBERRY
ORANGE
PINEAPPLE

HOT COFFEE 3.5
REGULAR -OR- DECAF

HOT TEA 3
ROTATING SELECTION

SARATOGA WATER 6
28OZ BOTTLE SPARKLING SPRING WATER
28OZ BOTTLE STILL SPRING WATER

Join us for farm-to-table brunch!
Every Saturday & Sunday
10am-2pm