



# LUNCH MENU

## SNACKS & STARTERS

**HAND CUT FRIES 8**

**CRISPY ONION RINGS 12**  
HORSERADISH AÏOLI

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

**CHEDDAR ALE SOUP BOWL 12**  
RED HEN TOAST

**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, GRATED PARMESAN,  
TOASTED RED HEN BREAD

**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 CAESAR SALAD 14**  
CASTELVETRANO OLIVES, CAESAR DRESSING,  
GREMOLATA BREAD CRUMB, PARMESAN

**MARKET SALAD 14**  
GREENS, GRILLED ZUCCHINI,  
CHERRY TOMATOES, SHAVED CUCUMBER,  
CARROTS, & RADISH, CANDIED PEPITAS,  
CIDER VINAIGRETTE

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

**ADD GRILLED SHRIMP 8**  
SEASONED WITH OLIVE OIL & LEMON

## SIDES

**HAND CUT FRIES 8**

**BRAISED GREENS 8**

**POTATO & BEET HASH 8**

**BREAKFAST POTATOES 8**

**BACON (3 PIECES) 3**

**SOLO PANCAKE 4.5**

## 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**

## BRUNCH ADDITIONS

AVAILABLE UNTIL 2PM

**BREAKFAST PLATE 18**  
SCRAMBLED EGGS WITH CABOT CHEDDAR & SCALLION,  
BACON, RED HEN TOAST; SIDE OF BREAKFAST  
POTATOES -OR- MIXED GREENS

**GRIDDLED PANCAKES 9**  
REAL MAPLE SYRUP, WHIPPED BUTTER

**RED FLANNEL HASH 16**  
NEW POTATO & BEET HASH, FRIED EGGS,  
HOLLANDAISE, RED HEN TOAST

**SMOKED BACON EGGS BENEDICT 19**  
ENGLISH MUFFIN, POACHED EGGS, BACON,  
SAUTÉED KALE, HOLLANDAISE, SIDE OF;  
BREAKFAST POTATOES -OR- MIXED GREENS

**ROASTED MUSHROOM EGGS BENEDICT 18**  
ENGLISH MUFFIN, POACHED EGGS, SAUTÉED KALE,  
ROASTED MUSHROOMS, HOLLANDAISE, SIDE OF;  
BREAKFAST POTATOES -OR- MIXED GREENS

**MUSHROOM & SWISS OMELETTE 16.5**  
CABOT SWISS, SAUTÉED MUSHROOMS,  
BREAKFAST POTATOES, DRESSED ARUGULA

**BREAKFAST SANDWICH 15**  
TWO FRIED EGGS, CABOT CHEDDAR, ARUGULA,  
PICKLED RED ONIONS, MAYO, ON A TOASTED BUN  
SIDE OF; BREAKFAST POTATOES -OR- MIXED GREENS  
\*ADD: BACON SLICE | MUSHROOMS **+\$1 EACH**



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.

