



# LUNCH MENU

## SNACKS & STARTERS

### BAR SNACK TRIO 8

MAPLE-ROSEMARY BAR NUTS, OLIVES,  
HOUSE POTATO CHIPS

### CRISPY ONION RINGS 10

HORSERADISH AÏOLI

### HAND CUT FRIES 8

### GRIDDLED BOSTON BROWN BREAD 6

CITRUS BUTTER

### CHEDDAR ALE SOUP 11

TOASTED RED HEN BREAD

### DRY-RUBBED CHICKEN WINGS 16

HOUSE RANCH DRESSING

### FARMER’S PLATE 20

JERICO SETTLEERS FARM ZUCCHINI,  
CHERRY TOMATOES, & RADISHES,  
PITCHFORK FARM CARROTS,  
WHITE BEAN HUMMUS, GRILLED RED HEN BREAD

### AHI TUNA CRUDO 18

YUZU MAYO, SHAVED RADISH & FENNEL,  
CRISPY QUINOA, LEMON OIL

### STEAK TARTARE 20

HOUSE POTATO CHIPS, CRISPY SHALLOTS

## 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

### VERMONT SHEPHERD INVIERNO

SEMI-FIRM SHEEP’S MILK CHEESE

### BLUE LEDGE FARM LAKE’S EDGE

AGED ASH-VEINED SOFT GOAT CHEESE

## SALADS

### KALE CAESAR SALAD 14 SMALL | 18 LARGE

CAESAR DRESSING, TOASTED BREADCRUMBS,  
GREEN OLIVES, VT SHEPHERD INVIERNO CHEESE

### MARKET SALAD 14 SMALL | 18 LARGE

MIXED GREENS, JERICO SETTLEERS FARM  
CHERRY TOMATOES, PITCHFORK FARM CARROT,  
RADISH, & FENNEL, CROUTONS,  
CANDIED PEPITAS, CIDER VINAIGRETTE

### MAY WE SUGGEST . . .

ADAMS FARM CHICKEN 8  
WILD CAUGHT SHRIMP 12

## HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS

### LAPLATTE RIVER ANGUS FARM BEEF 18

ARUGULA, PICKLED RED ONIONS

ADD: BACON 1.5 | CABOT CHEDDAR 1 | MUSHROOMS 1

### BLACK BEAN VEGGIE BURGER 19

OLIVE & SWEET PEPPER TAPENADE,  
PITCHFORK FARM ARUGULA, WHIPPED DOES’ LEAP FETA

### STONEWOOD FARM TURKEY 21

MAPLE MOSTARDA, GRILLED APPLE,  
PITCHFORK FARM ARUGULA, SPRINGBROOK FARM RACLETTE

### VERMONT HERITAGE GRAZERS PORK 22

COLESLAW, CABOT CHEDDAR, SUNNY UP EGG,  
TARRAGON MAYO, PITCHFORK FARM ARUGULA

### BBQ BEEF BURGER 23

BBQ SAUCE, CABOT CHEDDAR, CRISPY ONION RING,  
COLESLAW

\*SUBSTITUTE GLUTEN-FREE BUN 1.5

\*SUBSTITUTE BED OF BRAISED KALE FOR BUN 2

## BRUNCH ADDITIONS

AVAILABLE UNTIL 2PM

### BREAKFAST PLATE 14

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

### GRIDDLED PANCAKES 8

REAL MAPLE SYRUP, WHIPPED BUTTER

### RED FLANNEL HASH 16

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

### SMOKED BACON EGGS BENEDICT 18

ENGLISH MUFFIN, POACHED EGGS, BACON,  
SAUTÉED KALE, HOLLANDAISE, SIDE OF;  
BREAKFAST POTATOES -OR- MIXED GREENS SALAD

### ROASTED MUSHROOM EGGS BENEDICT 16

ENGLISH MUFFIN, POACHED EGGS, SAUTÉED KALE,  
ROASTED MUSHROOMS, HOLLANDAISE, SIDE OF;  
BREAKFAST POTATOES -OR- MIXED GREENS SALAD

### BREAKFAST SANDWICH 15

TWO FRIED EGGS, CABOT CHEDDAR, PICKLED RED ONIONS,  
PITCHFORK FARM ARUGULA, MAYO, ON A TOASTED BUN,  
SIDE OF; BREAKFAST POTATOES -OR- MIXED GREENS SALAD  
ADD: BACON 1.5 | MUSHROOMS 1

## SIDES

### HAND CUT FRIES 8

### BRAISED KALE & MUSHROOMS 8

### POTATO & BEET HASH 8

### BREAKFAST POTATOES 8

### BACON (3 PIECES) 3

### SOLO PANCAKE 4.5



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.

