



DINNER MENU

SNACKS & STARTERS

BAR SNACK TRIO 8

MAPLE-ROSEMARY BAR NUTS, OLIVES,
HOUSE POTATO CHIPS

CRISPY ONION RINGS 10

HORSERADISH AÏOLI

GRIDDLED BOSTON BROWN BREAD 6

CITRUS BUTTER

CHEDDAR ALE SOUP BOWL 12

TOasted RED HEN BREAD

DRY-RUBBED CHICKEN WINGS 16

HOUSE RANCH DRESSING

FARMER'S PLATE 20

ROASTED CARROTS, BEETS,
& SQUASH, HUMMUS, DOES' LEAP FETA,
RED HEN BREAD, CRISPY QUINOA

AHI TUNA CRUDO 18

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

STEAK TARTARE 20

TARRAGON MAYO, WHOLE GRAIN MUSTARD
RELISH, HOUSE POTATO CHIPS

VERMONT CHEESE

RED HEN BREAD, HONEY,
BLAKE HILL PRESERVES

18 FOR TWO | 34 FOR ALL FOUR

BLUE LEDGE MIDDLEBURY BLUE

AGED NATURAL RIND BLUE

CHAMPLAIN VALLEY CREAMERY TRIPLE

BLOOMY RIND SOFT ORGANIC TRIPLE

SPRINGBROOK FARM ASH BROOK

MORBIER-STYLE FARMSTEAD CHEESE

BLUE LEDGE FARM LAKE'S EDGE

AGED ASH-VEINED SOFT GOAT CHEESE

SALADS

KALE CAESAR SALAD 14 SMALL | 18 LARGE

CASTELVETRANO OLIVES, CAESAR DRESSING,
GREMOLATA BREAD CRUMB, PARMESAN

MARKET SALAD 14 SMALL | 18 LARGE

GREENS, ROASTED SQUASH, SHAVED CARROT,
RADISH, & FENNEL, CANDIED PEPITAS,
CIDER VINAIGRETTE

MAY WE SUGGEST . . .

ADAMS FARM CHICKEN 8

WILD CAUGHT SHRIMP 12

HERB CRUSTED SALMON FILLET 14

HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS

LA PLATTE RIVER ANGUS FARM BEEF 19

CABOT CHEDDAR, ARUGULA, PICKLED RED ONIONS

BLACK BEAN VEGGIE BURGER 19

ROASTED SQUASH, RED ONION JAM,
PEPPER JACK CHEESE

STONEWOOD FARM TURKEY 21

SWISS CHEESE, ROASTED MUSHROOMS,
HORSERADISH AÏOLI

VERMONT HERITAGE GRAZERS PORK 22

PITCHFORK PICKLE SAUERKRAUT,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
TARRAGON MAYO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 23

RICHARD'S VERMONT MADE BBQ SAUCE,
CRISPY ONION RINGS, CABOT CHEDDAR, COLESLAW

BURGER ADD-ONS & SUBSTITUTIONS

*ADD: BACON SLICE | MUSHROOMS | SUNNY EGG +\$1 EACH

*SUBSTITUTE GLUTEN-FREE BUN +\$1.5

*SUBSTITUTE BED OF BRAISED KALE IN LIEU OF BUN +\$2

*SUBSTITUTE SIDE OF CRISPY ONION RINGS +\$2

DINNER PLATES

ADAMS FARM CHICKEN DINNER 28

ROASTED ROOTS SUCCOTASH,
BRAISED KALE, PAN SAUCE

NEW ENGLAND FISH FRY 26

FRID POLLOCK & SHRIMP, COLESLAW,
GRIDDLED BOSTON BROWN BREAD,
HOUSE TARTAR SAUCE

PRINCE EDWARD ISLAND MUSSELS 26

WHITE WINE, GARLIC, ROASTED NEW POTATOES &
FENNEL, GRILLED RED HEN BREAD,
PRESERVED LEMON-HERB BUTTER

HERB CRUSTED ATLANTIC SALMON 28

WINTER SQUASH PURÉE, TOASTED ALMONDS,
BALSAMIC BRUSSELS SPROUTS

WINTER SQUASH RIGATONI 26

SAUTÉED KALE, CANNELLINI BEANS, ROASTED SQUASH,
SAGE CREAM, PARMESAN, GREMOLATA BREAD CRUMB

FARMHOUSE MEATLOAF 28

LA PLATTE RIVER FARM BEEF &
VERMONT HERITAGE GRAZERS PORK,
WHIPPED POTATOES, ROASTED CARROTS,
MUSHROOM GRAVY

SIDES 8 EACH

HAND CUT FRIES

BUTTERMILK WHIPPED POTATOES

BRAISED KALE & MUSHROOMS

ROASTED SQUASH PURÉE

BALSAMIC BRUSSELS SPROUTS



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.

