



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 ASHBROOK
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

LAPLATTE 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, ROSTED 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
FRIED 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
LAPLATTE 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.

