



# 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 11**  
CROUTONS, GRILLED RED HEN BREAD

**DRY-RUBBED CHICKEN WINGS 16**  
BUTTERMILK-HERB VINAIGRETTE

**FARMER’S PLATE 18**  
PITCHFORK FARM CARROTS,  
ASPARAGUS, ROASTED GARLIC HUMMUS,  
WHIPPED DOES’ LEAP FETA, RED HEN BREAD

**AHI TUNA CRUDO 18**  
PICKLED ASPARAGUS, YUZU MAYO, SHAVED  
RADISH, CRISPY QUINOA, LEMON OIL, SEA SALT

**LAPLATTE SIRLOIN STEAK TARTARE 20**  
CRISPY SHALLOTS & CAPERS, HOUSE POTATO CHIPS

**VERMONT PORK COUNTRY PÂTÉ 16**  
GRILLED RED HEN BREAD, PICKLED RED ONION,  
WHOLE GRAIN MUSTARD

**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 & CHICORY SALAD 14 SMALL | 18 LARGE**  
GREEN OLIVES, CAESAR DRESSING,  
TOASTED BREADCRUMB,  
SHAVED VT SHEPHERD INVIERNO CHEESE

**MARKET SALAD 14 SMALL | 18 LARGE**  
MIXED GREENS, SHAVED CARROTS & RADISH,  
ROASTED ASPARAGUS, GARLIC CROUTONS,  
CANDIED PEPITAS, CIDER VINAIGRETTE

**MAY WE SUGGEST . . .**

**GRILLED ADAMS FARM CHICKEN 10**  
**GRILLED SHRIMP 12**  
**PETITE SIRLOIN STEAK 20**

## HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS  
**LAPLATTE RIVER ANGUS FARM BEEF 18**  
ARUGULA, PICKLED RED ONIONS,  
HOUSE CONDIMENTS ON THE SIDE  
ADD BACON? 1 | ADD CHEDDAR? 1 | ADD MUSHROOMS? 1

**BLACK BEAN VEGGIE 18**  
SWEET CORN & PEPPER RELISH, ARUGULA,  
WHIPPED DOES’ LEAP FETA

**STONEWOOD FARM TURKEY 21**  
MAPLE MOSTARDA, SHAVED APPLE, ARUGULA,  
SPRINGBROOK FARM RACLETTE

**VERMONT HERITAGE GRAZERS PORK 22**  
COLESLAW, CABOT CHEDDAR, SUNNY UP EGG,  
TARRAGON MAYO, ARUGULA

**BBQ BEEF BURGER 22**  
BBQ SAUCE, CHEDDAR, CRISPY ONION RING, COLESLAW

\*SUBSTITUTE GLUTEN-FREE BUN **1.5**  
\*SUBSTITUTE BED OF BRAISED KALE FOR BUN **2**

## DINNER PLATES

**PRINCE EDWARD ISLAND MUSSELS 26**  
NEW POTATOES, ROASTED FENNEL, HARISSA BUTTER,  
WHITE WINE, GRILLED RED HEN BREAD,  
HARISSA AÏOLI DRIZZLE

**ADAMS FARM CHICKEN SCHNITZEL 28**  
CIDER BRAISED CABBAGE, SAUCE GRIBICHE,  
CRISPY CAPERS

**SOUTHERN SHRIMP & GRITS 28**  
CHEDDAR GRITS, GRILLED SCALLIONS,  
CREOLE PAN SAUCE

**NEW ENGLAND FISH FRY 26**  
FRIED COD & SHRIMP, COLESLAW,  
GRIDDLED BOSTON BROWN BREAD,  
REMOULADE SAUCE

**SPRING CAVATELLI PASTA 26**  
CHERRY TOMATOES, KALE, ASPARAGUS,  
VERMONT SHEPHERD INVIERNO CHEESE,  
GREMOLATA BREAD CRUMB, CRISPY QUINOA

**PAN SEARED RAINBOW TROUT 32**  
SAUTÉED KALE & ASPARAGUS,  
ALMOND-SAGE PAN SAUCE

**STEAK AU POIVRE 38**  
HAND CUT FRIES, STEAKHOUSE TOMATO,  
MUSHROOM PEPPERCORN SAUCE

## SIDES 8 EACH

**HAND CUT FRIES | BRAISED KALE & MUSHROOMS**  
**CHEDDAR GRITS | HAND CUT FRIES**



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.

