



DINNER MENU

SNACKS & STARTERS

HAND CUT FRIES 8

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 ASPARAGUS & BEETS,
HUMMUS, DOES' LEAP FETA,
RED HEN BREAD, CRISPY QUINOA

TUNA CRUDO 18
SHAVED CUCUMBER, SCALLION, YUZU MAYO,
PICKLED FRESNOS, SHAVED FENNEL,
SESAME, OLIVE OIL

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 CHEESE

SALADS

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

MARKET SALAD 14
GREENS, ROASTED ASPARAGUS,
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

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, ROASTED MUSHROOMS,
DIJONAISE, ARUGULA

VT HERITAGE GRAZERS PORK BURGER 22
PITCHFORK PICKLE SAUERKRAUT, ARUGULA,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
TARRAGON MAYO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 24
RICHARD'S VERMONT MADE 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**

DINNER PLATES

NEW ENGLAND FISH FRY 26
FRIED POLLOCK & SHRIMP, COLESLAW,
HOUSE TARTAR SAUCE; CHOICE OF
HAND CUT FRIES -OR- GRIDDLED BOSTON BROWN BREAD

ADAMS FARM CHICKEN DINNER 30
BRAISED GREENS, GRIDDLED BOSTON BROWN BREAD,
BBQ PAN JUS

SOUTHERN SHRIMP & GRITS 28
CHEDDAR GRITS, KALE & PEPPERS, CREOLE GRAVY

CAST IRON ATLANTIC SALMON 30
ASPARAGUS & CHERRY TOMATOES, ROASTED BEETS,
PRESERVED LEMON-HERB CRÈME FRAÎCHE,
THYME BROWN BUTTER

RIGATONI PRIMAVERA 26
ROASTED ASPARAGUS, CHERRY TOMATOES,
TARRAGON CREAM, PARMESAN, GREMOLATA BREAD CRUMB

VERMONT PORK SCHNITZEL 30
CRISPY POTATOES, BRAISED CABBAGE,
WHOLE GRAIN MUSTARD MAYO, SHAVED FENNEL & LEMON

SIDES 8 EACH

HAND CUT FRIES

ROASTED ASPARAGUS

BRAISED GREENS

CHEDDAR GRITS



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.

