



DINNER 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
HOUSE RECIPE CONDIMENTS

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 18
PITCHFORK FARM CARROTS, ROSTED FENNEL
& SCALLIONS, WHIPPED DOES’ LEAP FETA,
HUMMUS, GRILLED RED HEN BREAD

HEIRLOOM TOMATOES 16
DOES’ LEAP FETA, ARUGULA, OLIVE OIL,
SHERRY VINEGAR

AHI TUNA CRUDO 18
YUZU MAYO, SAHVED RADISH & FENNEL,
CRISPY QUINOA, LEMON OIL

LAPLATTE SIRLOIN 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 & 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, CHERRY TOMATOES, SHAVED
CARROT, RADISH, & FENNEL, CROUTONS,
CANDIED PEPITAS, CIDER VINAIGRETTE

MAY WE SUGGEST . . .
ADAMS FARM CHICKEN 8
GRILLED SHRIMP 12

HOUSE BURGERS

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

BLACK BEAN VEGGIE 18
OLIVE & SWEET PEPPER TAPENADE, ARUGULA,
WHIPPED DOES’ LEAP FETA

STONEWOOD FARM TURKEY 21
MAPLE MOSTARDA, GRILLED 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

SOUTHERN SHRIMP & GRITS 28
CHEDDAR GRITS, CREOLE PAN SAUCE

NEW ENGLAND FISH FRY 26
FRIED COD NUGGETS & SHRIMP, COLESLAW,
GRIDDLED BOSTON BROWN BREAD,
HOUSE TARTAR

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

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

FARMHOUSE MEATLOAF 28
LAPLATTE BEEF & VT HERITAGE GRAZERS PORK;
ROASTED POTATOES & CARROTS, MUSHROOM GRAVY

SIDES 8 EACH

HAND CUT FRIES
CHEDDAR GRITS
BRAISED KALE & MUSHROOMS
CIDER BRAISED CABBAGE



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.

