



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

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 20

JERICO SETTLEMENTS FARM ZUCCHINI,
CHERRY TOMATOES, & RADISHES,
PITCHFORK FARM CARROTS,
WHITE BEAN HUMMUS, GRILLED RED HEN BREAD

AHI TUNA CRUDO 18

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

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 CAESAR SALAD 14 SMALL | 18 LARGE

CAESAR DRESSING, TOASTED BREADCRUMBS,
GREEN OLIVES, VT SHEPHERD INVIERNO CHEESE

MARKET SALAD 14 SMALL | 18 LARGE

MIXED GREENS, JERICO SETTLEMENTS FARM
CHERRY TOMATOES, PITCHFORK FARM CARROT,
RADISH, & FENNEL, CROUTONS,
CANDIED PEPITAS, CIDER VINAIGRETTE

MAY WE SUGGEST . . .

ADAMS FARM CHICKEN 8

WILD CAUGHT SHRIMP 12

HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 18

ARUGULA, PICKLED RED ONIONS

ADD: BACON 1.5 | CABOT CHEDDAR 1 | MUSHROOMS 1

BLACK BEAN VEGGIE BURGER 19

OLIVE & SWEET PEPPER TAPENADE, ARUGULA,
WHIPPED DOES’ LEAF 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 23

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

WHITE WINE, GARLIC, ROASTED NEW POTATOES,
JERICO SETTLEMENTS FARM CHERRY TOMATOES,
FENNEL, GRILLED RED HEN BREAD,
PRESERVED LEMON-HERB BUTTER

ADAMS FARM CHICKEN DINNER 32

ROASTED VEGGIE & SWEET CORN SUCCOTASH, PAN SAUCE

WILD CAUGHT SHRIMP 30

FARROTTO, JERICO SETTLEMENTS FARM CHERRY TOMATOES,
PITCHFORK FARM ARUGULA & SHAVED FENNEL,
PRESERVED LEMON VINAIGRETTE

NEW ENGLAND FISH FRY 26

FRIED COD NUGGETS & SHRIMP, COLESLAW,
GRIDDLED BOSTON BROWN BREAD, HOUSE TARTAR SAUCE

RIGATONI SORRENTINA 26

TOMATO SAUCE, MAPLEBROOK FARM MOZZARELLA,
CANNELLINI BEANS, KALE, GREMOLATA BREADCRUMBS

FARMHOUSE MEATLOAF 28

LAPLATTE BEEF & VT HERITAGE GRAZERS PORK,
ROASTED POTATOES & BABY CARROTS, MUSHROOM GRAVY

SIDES 8 EACH

HAND CUT FRIES

GARLIC HERB FARROTTO

BRAISED KALE & MUSHROOMS



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.

