



DINNER MENU

SNACKS & STARTERS

HAND CUT FRIES 8

BUTTERMILK BISCUITS 8
WHIPPED HONEY BUTTER

CRISPY ONION RINGS 12
HORSERADISH AÏOLI

CHEDDAR ALE SOUP BOWL 12
RED HEN TOAST

DRY-RUBBED CHICKEN WINGS 16
HOUSE RANCH DRESSING

FARMER’S PLATE 20
GRILLED ZUCCHINI, ROASTED BEETS,
HUMMUS, DOES’ LEAP FETA,
RED HEN BREAD, CRISPY QUINOA

TUNA CRUDO 18
PICKLED SUMMER CORN, FRESNO CHILIS,
YUZU MAYO, SHAVED FENNEL

STEAK TARTARE 20
HORSERADISH AÏOLI, GRATED PARMESAN,
TOASTED RED HEN BREAD

MAC N’ CHEESE 16
CHEDDAR SAUCE, HERB BREADCRUMBS

SALADS

KALE CAESAR SALAD 14.5
CASTELVETRANO OLIVES, CAESAR DRESSING,
GREMOLATA BREADCRUMBS, PARMESAN

MARKET SALAD 14.5
PITCHFORK FARM GREENS,
GRILLED ZUCCHINI, 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

ADD GRILLED SALMON 15
SEASONED WITH OLIVE OIL & LEMON

SIDES 8 EACH

HAND CUT FRIES

BRAISED GREENS

HOUSE BURGERS

FEATURING PROTEINS FROM OUR LOCAL FARM PARTNERS
SERVED WITH HAND CUT FRIES -OR- DRESSED GREENS

FARMHOUSE FLATTOP SMASHER 19
LAPLATTE FARM BEEF SMASH BURGER, TARRAGON MAYO,
CRISPY ONIONS, BREAD & BUTTER PICKLES, ARUGULA

LAPLATTE RIVER ANGUS FARM BEEF 22
NORTH COUNTRY SMOKEHOUSE BACON, CABOT CHEDDAR,
HOUSE PICKLED RED ONIONS, ARUGULA
NOTE: WE DO NOT RECOMMEND BEEF BURGERS COOKED PAST “MEDIUM”.

VERMONT BEANCRAFTERS VEGGIE BURGER 20
HERBED DOES’ LEAP FETA, PITCHFORK PICKLE KIMCHI,
ARUGULA, CHILI MAYO

STONEWOOD FARM TURKEY BURGER 22
CABOT SWISS CHEESE, COLESLAW, ARUGULA
THOUSAND ISLAND DRESSING, GRILLED ONIONS

VT HERITAGE GRAZERS PORK BURGER 22
ROASTED PEPPER RELISH, ARUGULA
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
TARRAGON MAYO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 24
HOUSE BBQ SAUCE, CRISPY ONIONS,
CABOT CHEDDAR, ARUGULA, COLESLAW
NOTE: WE DO NOT RECOMMEND BEEF BURGERS COOKED PAST “MEDIUM”.

BURGER ADD-ONS & SUBSTITUTIONS

- *ADD: BACON SLICE | SUNNY SIDE UP EGG **+\$1.5 EACH**
- *ADD: CHEDDAR | SWISS | MUSHROOMS **+\$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; SIDE OF
HAND CUT FRIES - OR - BISCUIT WITH HONEY BUTTER

ADAMS FARM CHICKEN & BISCUITS 30
BRAISED GREENS, MUSHROOM-HERB GRAVY

MEDITERRANEAN SHRIMP GRAIN BOWL 26
GRILLED SHRIMP, ZUCCHINI, PITCHFORK FARM GREENS,
SHAVED CUCUMBER & RADISH, HUMMUS,
GREEN GODDESS DRESSING

CAST IRON SEARED SALMON 34
GRILLED ZUCCHINI, ROASTED BEETS, QUINOA,
TOMATO-BASIL CONFIT

RIGATONI PRIMAVERA 26
ROASTED SUMMER CORN, ZUCCHINI, CHERRY TOMATOES,
TARRAGON CREAM, PARMESAN, GREMOLATA BREAD CRUMB

LEBLANC FAMILY FARM PORK SCHNITZEL 32
CRISPY POTATOES, SHAVED CUCUMBER & FENNEL SALAD,
ROASTED GARLIC MUSTARD AÏOLI



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.

