



DINNER MENU

SNACKS

MAPLE-ROSEMARY BAR NUTS 6

CHEDDAR-SCALLION BISCUITS 8
MAPLE BUTTER

HAND CUT FRIES 8
HOUSE CONDIMENTS

CRISPY ONION RINGS 12
HORSERADISH AIOLI

BLUE CHEESE GARLIC TOAST 12
RED HEN BREAD, ROASTED GARLIC, HONEY

CHICKEN WINGS 16
SWEET CHILI SAUCE, BLUE CHEESE DRESSING

VERMONT CHEESES 22
BAYLEY HAZEN BLUE, CVC TRIPLE,
BLUE LEDGE LAKE'S EDGE,
VT SHEPHARD INVIERNO, APPLE BUTTER,
HONEY CRANBERRIES

STARTERS

CHEDDAR ALE SOUP 8
GARLIC CROUTONS

PARSNIP & APPLE BISQUE 9
PUMPKIN SEED OIL

ROASTED ROOTS SALAD 14
GREENS, ROASTED ROOT VEGGIES, DIJON-
GINGER VINAIGRETTE, PEPITAS, CROUTONS

KALE & ARUGULA SALAD 14
SPICED PECANS, APPLE, BUTTERMILK HERB
VINAIGRETTE, BLUE CHEESE, CRISPY QUINOA

STEAK TARTARE 18
HORSERADISH AIOLI, CRISPY
SHALLOTS, HASH BROWN

PITCHFORK FARM BEETS 14
SAGE WHIPPED DOES' LEAP CHEVRE, ENDIVE,
MAPLE VINAIGRETTE, CRISPY PARSNIPS

MAC 'N CHEESE 16
CREAMY CHEDDAR SAUCE, CARAMELIZED
ONIONS, HERB BREADCRUMBS

RAW BAR

EAST COAST OYSTERS 36
ONE DOZEN WITH ACCOUTERMENTS

LITTLENBECK CLAMS 26
ONE DOZEN WITH ACCOUTREMENTS

SHRIMP COCKTAIL 18
SIX JUMBO SHRIMP, COCKTAIL SAUCE

TUNA TARTARE 18
SCALLION MISO MAYO, SESAME-PONZU
DRESSING, PARSNIP CHIPS, RADISH

SMOKED BLUEFISH DIP 14
CRACKERS, PICKLED ONION, FRISÉE

SHELLFISH PLATEAU 98
YOU GET EVERYTHING

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 19
BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

STONEWOOD FARM TURKEY 21
ROSEMARY MAYO, GRILLED APPLE, ARUGULA,
BAILEY HAZEN BLUE CHEESE

VT HERITAGE GRAZERS PORK 22
SCALLION-MISO MAYO, CHARRED CABBAGE,
SMOKED CVC QUESO, SUNNY SIDE UP EGG

CHICKPEA VEGGIE 19
HARISSA SUMAC YOGURT, CARAMELIZED SQUASH, BABY KALE

*SUBSTITUTE GLUTEN-FREE BUN FOR \$1.5

*SUBSTITUTE BUN FOR BED OF BRAISED KALE \$1.5

DINNER PLATES

ADAMS' FARM CHICKEN DINNER 32
CHEDDAR-SCALLION BISCUITS, ROASTED ROOTS, SAUTÉED KALE,
THYME BROWN BUTTER PAN SAUCE

BOYDEN FARM BRISKET 38
WHIPPED POTATOES, CARAMELIZED BRUSSELS SPROUTS,
TOBACCO ONIONS, CIDER JUS

SEAFOOD STEW PROVENÇAL 32
SHRIMP, HAKE, MUSSELS, FENNEL-SAFFRON BROTH, FINGERLING POTATOES

PRINCE EDWARD ISLAND MUSSELS 28
VT SALUMI PAPRIKA SALAMI, SPICY TOMATO SAUCE, GRILLED BREAD

FAROE ISLAND SALMON 30
CARROT-GINGER PUREE, CARAMELIZED FENNEL,
BRUSSELS SPROUT SLAW

FISH & CHIPS 26
WOOD MOUNTAIN FISH CO. HAKE, HAND CUT FRIES,
COLESLAW, TARRAGON AIOLI

POMEGRANATE GLAZED SQUASH 26
CARAMELIZED APPLE YOGURT, FARRO, KALE, PARSNIP CHIPS

SIDES

SAUTÉED KALE & MUSHROOMS 8

WHIPPED POTATOES 7

ROASTED ROOT VEGGIES 8

BRUSSELS SPROUTS 8

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.

