



DINNER & DRINKS

STARTS

CHEDDAR ALE SOUP 8

GARLIC CROUTONS

MUSHROOM QUINOA SOUP 8

ROOT VEGGIES, OLIVE OIL

GREENS & HERBS 12

JSF GREENS, ENDIVES, PICKED HERBS,
PEA SHOOTS, SHAVED VEGGIES, CUCUMBERS,
GODDESS DRESSING, CROUTONS

KALE & ARUGULA SALAD 12

SPICED PECANS, APPLE, BUTTERMILK HERB
VINAIGRETTE, BLUE CHEESE, CRISPY QUINOA

COUNTRY PÂTÉ 18

WHOLE GRAIN MUSTARD, PICKLED
RED ONIONS, RED HEN BREAD

STEAK TARTARE 16

HORSERADISH AÏOLI, CRISPY SHALLOTS,
HASH BROWN

STEAMED MUSSELS 24

BELGIAN ALE & PEPPERCORN CREAM,
HAND CUT FRIES, SMOKED PAPRIKA AÏOLI

MAC 'N CHEESE 12

CREAMY CHEDDAR SAUCE,
HERB BREADCRUMBS

SNACKS

VERMONT CHEESES 21

BAYLEY HAZEN BLUE, CVC TRIPLE,
BLUE LEDGE LAKE'S EDGE, CABOT
CLOTHBOUND CHEDDAR, APPLE BUTTER,
HONEY CRANBERRIES, CRACKERS

PITCHFORK FARM BEETS 9

DOES' LEAP FETA, CANDIED PISTACHIOS

DRY-RUBBED CHICKEN WINGS 16

BLUE CHEESE DRESSING

BLUE CHEESE GARLIC TOAST 11

RED HEN BREAD, ROASTED GARLIC, HONEY

MAPLE-ROSEMARY BAR NUTS 8

CRISPY ONION RINGS 9

HORSERADISH AÏOLI

CHEDDAR SCALLION BISCUITS 7

HORSERADISH-HERB BUTTER

HAND CUT FRIES 7

HOUSE CONDIMENTS

SIDES

CHEDDAR GRITS 7

SAUTÉED KALE & MUSHROOMS 8

WHIPPED POTATOES 7

ROASTED ROOTS 8

RAW BAR

EAST COAST OYSTERS 38 DOZEN

ACCOUTREMENTS

CHILLED MUSSELS CONSERVA 14 DOZEN

TARRAGON AÏOLI, PICKLED VEGGIES

JUMBO SHRIMP COCKTAIL 18 ½ DOZEN

COCKTAIL SAUCE

TUNA TARTARE 18

MISO-LEMON VINAIGRETTE, CUCUMBER,
SCALLIONS, CRISPY CHICKPEAS, TOGARASHI

SMOKED BLUEFISH PÂTÉ 15

CRACKERS, PICKLED ONION, FRISÉE

SHELLFISH PLATEAU 98

YOU GET EVERYTHING

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 18

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

STONEWOOD FARM TURKEY 19

CRANBERRY AÏOLI, GRILLED ONION, SPRINGBROOK FARM RACLETTE

VT HERITAGE GRAZERS PORK 19

CHEDDAR, SUNNY-SIDE-UP EGG, COLESLAW, PAPRIKA MAYO

MEDITERRANEAN CHICKPEA 18

SPICY PICKLED CARROTS, RED ONION, ARUGULA, HARISSA YOGURT

FARMHOUSE VEGGIE 18

KIMCHI, CVC SMOKED QUESO, CHARRED SCALLION-MISO MAYO

*SUBSTITUTE GLUTEN-FREE BUN FOR \$1

*SUBSTITUTE BUN FOR BED OF BRAISED KALE \$1

DINNER PLATES

CHICKEN & BISCUITS 28

CHEDDAR-SCALLION BISCUITS, ROASTED
ROOTS & BRUSSELS SPROUTS, PAN SAUCE

VERMONT PORK SCHNITZEL 30

BRAISED CABBAGE, MUSTARD CREAM, SUNNY-SIDE-UP EGG

FAROE ISLAND SALMON 28

ROASTED SPICED CARROTS, TOMATO ROMESCO, CRISPY CHICKPEAS

FISH & CHIPS 24

WOOD MOUNTAIN FISH CO. HAKE, HAND CUT FRIES, COLESLAW, TARRAGON AÏOLI

BRAISED BOYDEN FARM BEEF 36

WHIPPED POTATOES, ROASTED ROOTS & KALE, MUSHROOM-PEPPERCORN JUS

SOUTHERN SHRIMP & GRITS 28

CHEDDAR GRITS, COLLARD GREENS, CREOLE SAUCE

CAST IRON SEARED QUINOA CAKES 24

SHAVED ROOT VEGGIE SALAD, HARISSA
YOGURT, PRESERVED LEMON VINAIGRETTE

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.

