



DINNER & DRINKS

STARTS

SUMMER GAZPACHO 8

CUCUMBER SALAD, LEMON OIL

CHEDDAR ALE SOUP 8

GARLIC CROUTONS

MARKET SALAD 11

GREENS WITH CHERRY TOMATOES & SUMMER VEGGIES, PEPITAS, PRESERVED LEMON VINAIGRETTE, GOAT CHEESE CROSTINI

KALE & ARUGULA SALAD 11

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

JERICHO SETTLERS FARM

HEIRLOOM TOMATOES 16

DOES' LEAP FETA, BASIL, MINT, SHAVED RED ONION, SHERRY VINEGAR, CRISPY QUINOA

PITCHFORK FARM BEETS 12

DOES' LEAP CHEVRE, SHAVED FENNEL, ENDIVE, ORANGE VINAIGRETTE, CANDIED PISTACHIOS

STEAMED MUSSELS 24

CHERRY TOMATOES, PRESERVED LEMON, WHITE WINE, GARLIC, SHISHITO PEPPERS, HERB BUTTER, GRILLED BREAD

STEAK TARTARE 16

HORSERADISH AIOLI, CRISPY SHALLOTS, HASH BROWN

MAC 'N CHEESE 14

CREAMY CHEDDAR SAUCE, CARAMELIZED ONIONS, HERB BREADCRUMBS

SNACKS

VERMONT CHEESE 18

APPLE BUTTER, DRIED FRUIT, CRACKERS

- BAYLEY HAZEN BLUE -

- CHAMPLAIN VALLEY TRIPLE CREAM -

- CABOT CLOTHBOUND CHEDDAR -

- BLUE LEDGE FARM LAKE'S EDGE -

BLUE CHEESE GARLIC TOAST 11

RED HEN BREAD, ROASTED GARLIC, HONEY

MAPLE-ROSEMARY NUTS 8

CRISPY ONION RINGS 8

HORSERADISH AÏOLI

HOT GRIDDLED CORNBREAD 7

WHIPPED MAPLE BUTTER

HAND CUT FRIES 7

HOUSE MADE CONDIMENTS

MAPLE CHILI CHICKEN WINGS 15

BLUE CHEESE DRESSING

SIDES

WARM POTATO SALAD 7

SAUTÉED KALE & MUSHROOMS 8

COLLARD GREENS 7

CHEDDAR GRITS 7

RAW BAR

EAST COAST OYSTERS 20 SIX / 38 TWELVE

CHILLED MUSSELS CONSERVA 8 SIX / 14 TWELVE

TARRAGON AÏOLI, PICKLED SUMMER VEGGIES

JUMBO SHRIMP COCKTAIL 10 THREE / 18 SIX

YELLOWFIN TUNA TARTARE 18

PICKLED CHILIS, KIMCHI AÏOLI, CUCUMBER-LEMON DRESSING, CRISPY POTATO

SMOKED BLUEFISH PÂTÉ 14

CRACKERS, PICKLED ONION, FRISÉE SALAD

SHELLFISH PLATEAU 66 REGULAR / 96 SUPER-SIZE

YOU GET EVERYTHING

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 18

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

MISTY KNOLL TURKEY 18

SPRINGBROOK FARM RACLETTE, ARUGULA, APPLE-RED ONION COMPOTE, ROSEMARY MAYO

VT HERITAGE GRAZERS PORK 18

CHEDDAR, SUNNY-SIDE UP EGG, GRILLED ONION, COLESLAW, CALABRESE CHILI MAYO

TAMARACK FARM LAMB 23

DOES' LEAP FETA, TOMATO, SWEET PEPPER RELISH

MEDITERRANEAN CHICKPEA 18

TOMATO, SHAVED CUCUMBER & RED ONION, ARUGULA, TZATZIKI SAUCE

FARMHOUSE VEGGIE 17

KIMCHI, ROASTED MUSHROOMS, CVC SMOKED QUESO, CHARRED SCALLION-MISO MAYO

*SUBSTITUTE GLUTEN-FREE BUN FOR \$1

*SUBSTITUTE BUN FOR BED OF BRAISED KALE \$1

DINNER PLATES

SUMMER CHICKEN DINNER 28

ADAMS' FARM CHICKEN, CHEDDAR GRITS, COLLARD GREENS, GRILLED LEMON

PULLED PORK PLATE 32

CAROLINA BBQ SAUCE, GRILLED CORNBREAD, COLESLAW, ONION RING

GRILLED SALMON 29

CRISPY FINGERLING POTATOES, ROASTED CORN & SHAVED FENNEL SALAD, CHERRY TOMATOES, LEMON DILL YOGURT

FISH & CHIPS 23

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

BBQ YANKEE POT ROAST 36

BRAISED LAPLATTE BEEF, WARM POTATO SALAD, SUMMER SUCCOTASH, PICKLED SUMMER VEGGIES

PAN FRIED DAYBOAT FLOUNDER 32

LEMON BUTTER, CAPERS, PARSLEY, SUMMER SQUASH, MARKET VEGGIE SALAD

CAST IRON SEARED QUINOA CAKES 24

FRISÉE, ARUGULA, CHERRY TOMATOES, DOES' LEAP FETA, SHAVED RADISH & FENNEL, ROMESCO VINAIGRETTE