



# DINNER MENU

## STARTERS & SNACKS

**CHEDDAR ALE SOUP 8**  
GARLIC CROUTONS

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

**JERICHO SETTLERS FARM TOMATO SALAD 16**  
DOES' LEAP FETA, SHAVED CUCUMBER, BASIL, BALSAMIC

**DRY-RUBBED CHICKEN WINGS 16**  
BUTTERMILK RANCH DRESSING

**BLUE CHEESE GARLIC TOAST 14**  
RED HEN BREAD, ROASTED GARLIC, HONEY

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

**STEAK TARTARE 20**  
HORSERADISH AÏOLI, CRISPY SHALLOTS, HASH BROWN

**GRIDDLED CORNBREAD 8**  
WHIPPED HONEY BUTTER

**CRISPY ONION RINGS 12**  
HORSERADISH AÏOLI

**MAPLE-ROSEMARY BAR NUTS 8**

## HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS

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

**BLACK BEAN VEGGIE BURGER 19**  
WHIPPED CHILI-LIME DOES' LEAP FETA, SHAVED CUCUMBER, TOMATO

**STONEWOOD FARM TURKEY 20**  
SHAVED APPLE SLAW, WHOLE GRAIN MUSTARD, CHEDDAR, ARUGULA

**VT HERITAGE GRAZERS PORK 22**  
PITCHFORK FARM CURTIDO, CHAMPLAIN VALLEY CREAMERY SMOKED QUESO, GARLIC MAYO, SUNNY SIDE UP EGG, ARUGULA

**BBQ BEEF BURGER 22**  
CHEDDAR, COLESLAW, CAROLINA BBQ SAUCE, ONION RING

\*SUBSTITUTE GLUTEN-FREE BUN FOR 1.5  
\*SUBSTITUTE BUN FOR BED OF BRAISED KALE 1.5

## SIDES 8 EACH

**SUMMER CORN & CHERRY TOMATOES**

**BRAISED KALE & MUSHROOMS**

**ROASTED POTATOES**

**HAND CUT FRIES**

## RAW BAR

**EAST COAST OYSTERS 36**  
ONE DOZEN WITH ACCOUTREMENTS

**TUNA CRUDO 18**  
WHOLE GRAIN MUSTARD CRÈME FRAÎCHE, RADISHES, CRISPY CAPERS, OLIVE OIL

**SOUTHERN-STYLE PICKLED SHRIMP 16**  
COMEBACK SAUCE

**SMOKED BLUEFISH PÂTÉ 16**  
CRACKERS, PICKLED RED ONION

**<< LE PLATEAU >> 80**  
YOU GET EVERYTHING

## CHARCUTERIE

RED HEN TOAST, PICKLED VEGGIES, WHOLE GRAIN MUSTARD  
**18 EACH / 48 FOR ALL THREE**

**CHICKEN LIVER MOUSSE**

**COUNTRY PORK PÂTÉ**

**LA BELLE FARM DUCK RILLETES**

## VERMONT CHEESE

CRACKERS, HONEY, JAM DU JOUR

**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

**JASPER HILL WHITNEY**  
FIRM ALPINE STYLE, WASHED RIND, RAW MILK

**BLUE LEDGE FARM LAKE'S EDGE**  
AGED ASH-VEINED SOFT GOAT CHEESE

## DINNER PLATES

**PRINCE EDWARD ISLAND MUSSELS 26**  
PALE ALE, GARLIC CREAM, SHALLOTS, HERBS, HAND CUT FRIES, AÏOLI DRIZZLE

**ADAMS FARM CHICKEN DINNER 32**  
SWISS CHARD, CHERRY TOMATOES, FINGERLING POTATOES, PAN SAUCE, GRILLED LEMON

**PORK SCHNITZEL 28**  
ARUGULA, FENNEL & TOMATO SALAD, CRISPY CAPERS, WHOLE GRAIN MUSTARD CRÈME FRAÎCHE

**CAST IRON SEARED SALMON 32**  
SQUASH, GREEN BEANS, HERB BREADCRUMB, ROASTED TOMATO CONSERVA

**PAN FRIED NEW ENGLAND FLOUNDER 32**  
SUMMER CORN & CHERRY TOMATO SAUTÉ, CREOLE BEURRE BLANC, HERB-RADISH SALAD

**NEW ENGLAND FISH & CHIPS 26**  
HAND CUT FRIES, COLESLAW, RÉMOULADE SAUCE

**BLACK BEAN & SWEET POTATO QUINOA CAKES 26**  
BLUE HOUSE MUSHROOMS, DOES' LEAP FETA, CRISPY KALE, SUNNY SIDE UP EGG



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.

