



DINNER MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 8
GARLIC CROUTONS

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

JERICO 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

STEAK TARTARE 20
HORSERADISH AÏOLI, CRISPY SHALLOTS, HASH BROWN

BUTTERMILK BISCUITS 8
WHIPPED HONEY BUTTER

CRISPY ONION RINGS 12
HORSERADISH AÏOLI

HANDCUT FRIES 8
HOUSE RECIPIE CONDIMENTS

MAPLE-ROSEMARY BAR NUTS 8

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 RILLETTES

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

RAW BAR

EAST COAST OYSTERS 36
ONE DOZEN WITH ACCOUTREMENTS

TUNA CRUDO 18
CHILI-LIME AÏOLI, PITCHFORK FARM CURTIDO, SHAVED RADISH, FRISÉE, OLIVE OIL, SEA SALT

SOUTHERN-STYLE PICKLED SHRIMP 16
COMEBACK SAUCE

SMOKED BLUEFISH PÂTÉ 16
CRACKERS, PICKLED RED ONION

<< LE PLATEAU >> 80
YOU GET EVERYTHING

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

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

DINNER PLATES

PRINCE EDWARD ISLAND MUSSELS 26
PALE ALE, GARLIC CREAM, SHALLOTS, HERBS, GRILLED BREAD

ADAMS FARM CHICKEN DINNER 32
BUTTERMILK BISCUITS, PAN SAUCE, SUMMER VEGGIES

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

CAST IRON SEARED SALMON 32
HERB BREADCRUMB, ZUCCHINI & SUMMER SQUASH, GREEN BEANS, ROASTED TOMATO CONSERVA

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

MAC N' CHEESE 18
CHEDDAR SAUCE, CARAMELIZED ONIONS, HERB BREADCRUMBS



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.

