



DINNER & DRINKS

STARTS

CHEDDAR ALE SOUP 8

GARLIC CROUTONS

MUSHROOM QUINOA SOUP 7

ROOT VEGGIES, OLIVE OIL

PITCHFORK FARM BEETS 14

DOES' LEAP FETA, SHERRY-WALNUT
VINAIGRETTE, CANDIED PISTACHIOS

MARKET SALAD 11

GREENS WITH SHAVED ROOT VEGGIES,
ROASTED SQUASH, LEMON-HERB VINAIGRETTE,
GOAT CHEESE CROSTINI

KALE & ARUGULA SALAD 11

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

STEAMED MUSSELS 24

BELGIAN ALE, PEPPERCORN CREAM, SHALLOTS,
HERBS, HAND CUT FRIES, SMOKED PAPRIKA AÏOLI

STEAK TARTARE 16

HORSERADISH AÏOLI, CRISPY SHALLOTS,
HASH BROWN

MAC 'N CHEESE 11

CREAMY CHEDDAR SAUCE, CARAMELIZED
ONIONS, HERB BREADCRUMBS

SNACKS

PLOUGHMAN'S PLATE 21

COUNTRY PÂTÉ, CVC TRIPLE CREAM,
BLUE LEDGE GOAT CHEESE, APPLE BUTTER,
PICKLED ONIONS, GRILLED BREAD

BLUE CHEESE GARLIC TOAST 9

RED HEN BREAD, ROASTED GARLIC, HONEY

MAPLE-ROSEMARY NUTS 8

CRISPY ONION RINGS 8

HORSERADISH AÏOLI

CHEDDAR SCALLION BISCUITS 7

HORSERADISH-HERB BUTTER

HAND CUT FRIES 7

HOUSE CONDIMENTS

MAPLE CHILI CHICKEN WINGS 15

BLUE CHEESE DRESSING

SIDES

CHEDDAR GRITS 7

SAUTÉED KALE & MUSHROOMS 8

WHIPPED POTATOES 7

ROASTED ROOTS 7

RAW BAR

EAST COAST OYSTERS 20 SIX / 38 TWELVE

CHILLED MUSSELS CONSERVA 8 SIX / 14 TWELVE

TARRAGON AÏOLI, PICKLED VEGGIES

JUMBO SHRIMP COCKTAIL 10 THREE / 18 SIX

HAMACHI CRUDO 18

ARUGULA-CUCUMBER VINAIGRETTE, PICKLED CHILIS,
TOGARASHI, LEMON OIL, CRISPY PARSNIP

SMOKED BLUEFISH PÂTÉ 14

CRACKERS, PICKLED ONION, FRISÉE

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

STONEWOOD FARM TURKEY 18

CRANBERRY AIOLI, GRILLED ONION, SPRINGBROOK FARM RACLETTE

VT HERITAGE GRAZERS PORK 18

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

MEDITERRANEAN CHICKPEA 18

SPICY PICKLED CARROTS, RED ONION, ARUGULA, HARISSA YOGURT

FARMHOUSE VEGGIE 17

KIMCHI, CVC SMOKED QUESO, CHARRED SCALLION-MISO MAYO

*SUBSTITUTE GLUTEN-FREE BUN FOR \$1

*SUBSTITUTE BUN FOR BED OF BRAISED KALE \$1

DINNER PLATES

ADAMS' FARM CHICKEN & BISCUITS 28

CHEDDAR-SCALLION BISCUITS, ROASTED ROOT VEGGIES
& BRUSSELS SPROUTS, PAN SAUCE

VERMONT PORK SCHNITZEL 30

BRAISED CABBAGE, MUSTARD CREAM, SUNNY SIDE UP EGG

FAROE ISLAND SALMON 28

CARAMELIZED FENNEL & CARROTS, BASIL-PINE NUT PESTO, OLIVE TAPENADE

FISH & CHIPS 24

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

LAPLATTE FARM BEEF BRISKET 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