



DINNER & DRINKS

STARTS

CHEDDAR ALE SOUP 8

GARLIC CROUTONS

ROASTED FALL SQUASH 13

DOES' LEAP CHEVRE, CIDER VINAIGRETTE, ENDIVE, PEPITAS, CRANBERRIES, SHAVED RADISH, MINT

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 14

CREAMY CHEDDAR SAUCE, CARAMELIZED ONIONS, HERB BREADCRUMBS

SNACKS

PLOUGHMAN'S PLATE 21

COUNTRY PÂTÉ, CHAMPLAIN VALLEY TRIPLE CREAM, BLUE LEDGE FARM GOAT CHEESE, APPLE BUTTER, WHOLE GRAIN MUSTARD, PICKLED ONIONS, GRILLED BREAD

BLUE CHEESE GARLIC TOAST 11

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 MADE CONDIMENTS

MAPLE CHILI CHICKEN WINGS 15

BLUE CHEESE DRESSING

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, APPLE MOSTARDA, MUSHROOM CONSERVA, BLACK PEPPER-BASIL MAYO, ARUGULA

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

GRILLED VERMONT PORK LOIN 32

FALL SQUASH, BRAISED KALE, MUSTARD CREAM SAUCE

CAST IRON SEARED SALMON 29

CARROT-GINGER PURÉE, FARRO, CARAMELIZED FENNEL, CALABRESE CHILIS, SALSA VERDE

FISH & CHIPS 23

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

LAPLATTE FARM BEEF BRISKET 36

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

ROASTED DAYBOAT COD 32

SPAGHETTI SQUASH, HARISSA, LEMON BEURRE BLANC, SHAVED RADISH & HERB SALAD

CAST IRON SEARED QUINOA CAKES 24

SHAVED ROOT VEGGIES, HARISSA YOGURT, FRISEE, FENNEL, ARUGULA, PRESERVED LEMON VINAIGRETTE

SIDES

**SAUTÉED BRUSSELS
SPROUTS 7**

**SAUTÉED KALE
& MUSHROOMS 8**

WHIPPED POTATOES 7

ROASTED ROOTS 7

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.