



# DINNER & DRINKS

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## STARTS

### SQUASH BISQUE 7.95

CELERY ROOT CHIPS, ROASTED SQUASH, PUMPKIN SEED OIL

### CHEDDAR ALE SOUP 7.95

GARLIC CROUTONS

### KALE & ARUGULA SALAD 10.95

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

### MARKET SALAD 10.95

GREENS, SHAVED WINTER VEGGIES, BEETS, AGED CHEDDAR CROSTINI, PRESERVED LEMON-HERB VINAIGRETTE

### PITCHFORK FARM BEETS 12.95

DOES' LEAP FETA, ORANGE, TOASTED PISTACHIOS, RADICCHIO, ENDIVE, CRANBERRY VINAIGRETTE

### STEAK TARTARE 16.95

HORSERADISH AIOLI, CRISPY SHALLOTS, HASH BROWN

### MAC 'N CHEESE 14.95

HERB BREADCRUMBS

## SNACKS

### VERMONT CHEESE 18.95

APPLE BUTTER, DRIED FRUIT, CRACKERS

- BAYLEY HAZEN BLUE -

- CHAMPLAIN VALLEY TRIPLE CREAM -

- VERMONT SHEPARD INVIERNO -

- BLUE LEDGE LAKES EDGE -

### BLUE CHEESE GARLIC TOAST 10.95

RED HEN BREAD, ROASTED GARLIC, HONEY

### MAPLE-ROSEMARY NUTS 6.95

### CRISPY ONION RINGS 7.95

HORSERADISH AIOLI

### CHEDDAR-SCALLION BISCUITS 6.95

HERB BUTTER

### MAPLE CHILI CHICKEN WINGS 14.95

BLUE CHEESE DRESSING

### HAND CUT FRIES 6.95

HOUSE MADE CONDIMENTS

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## DINNER PLATES

### ADAMS' FARM CHICKEN & BISCUITS 26.95

CHEDDAR-SCALLION BISCUITS, PAN SAUCE, ROASTED ROOTS

### VERMONT HERITAGE GRAZERS PORK

#### SCHNITZEL 32.95

HERBED SPÄTZLE, BRAISED CABBAGE, SAUTÉED KALE, LEMON

### MOULES FRITES 24.95

MUSSELS, BELGIAN ALE, SHALLOTS, PEPPERCORN CREAM, HAND CUT FRIES, SAFFRON AÏOLI

### NITTY GRITTY CORN CAKES 21.95

SAUTÉED KALE, ROASTED MUSHROOMS, SQUASH, BUTTERMILK-HERB VINAIGRETTE

### CAST IRON SEARED SALMON 28.95

CELERY ROOT PURÉE, MUSHROOM & SQUASH FARRO, LEMON-KALE PESTO

### FISH & CHIPS 21.95

WOOD MOUNTAIN FISH CO. HAKE, HAND CUT FRIES, COLESLAW, OLD BAY REMOULADE

### YANKEE POT ROAST 34.95

LAPLATTE BEEF, BUTTERMILK WHIPPED POTATOES, ROASTED ROOTS, KALE, GRILLED ONION

## BURGERS

HAND CUT FRIES OR DRESSED GREENS

### LAPLATTE RIVER ANGUS FARM BEEF 17.95

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

### MISTY KNOLL TURKEY 18.95

ROASTED MUSHROOMS, SPRINGBROOK FARM RACLETTE, ARUGULA, ROSEMARY MAYO

### VT HERITAGE GRAZERS PORK 18.95

CHEDDAR, SUNNY-SIDE UP EGG, GRILLED ONION, COLESLAW

### TAMARACK FARM LAMB 21.95

VERMONT SHEPARD INVIERNO, PICKLED RED ONIONS, ARUGULA, HARISSA KETCHUP

### MEDITERRANEAN CHICKPEA 17.95

HERB CHILI YOGURT, CUCUMBER, SHAVED RED ONION, ARUGULA

### FARMHOUSE VEGGIE 16.95

KIMCHI, ROASTED MUSHROOMS, CHAMPLAIN VALLEY CREAMERY SMOKED QUESO

\*SUBSTITUTE GLUTEN-FREE BUN FOR .95

\*SUBSTITUTE BUN FOR BED OF BRAISED KALE .95

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## SIDES

BUTTERMILK WHIPPED  
POTATOES 6.95

SAUTÉED KALE &  
ROASTED MUSHROOMS 7.95

SPÄTZLE & CABBAGE 7.95

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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.