
DINNER



DRINKS

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 11.95

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

ROASTED FALL SQUASH 14.95

WHIPPED RICOTTA, CRISPY SUNCHOKES,
PICKED HERBS, ROSEMARY-POMEGRANATE SYRUP

MOULES FRITES 21.95

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

STEAK TARTARE 15.95

HORSERADISH AIOLI, CRISPY SHALLOTS,
HASH BROWN

MAC 'N CHEESE 14.95

HERB BREADCRUMBS

RAW BAR

OYSTERS

18 SIX / 34 TWELVE

LITTLENECKS

12 SIX / 22 TWELVE

CHILLED P.E.I. MUSSELS

DIJON VINAIGRETTE
7 SIX / 13 TWELVE

JUMBO SHRIMP COCKTAIL

9 THREE / 17 SIX

MAINE LOBSTER COCKTAIL

M.P. HALF OR WHOLE

HAMACHI CRUDO 15.95

PICKLED ROOT VEGETABLES,
KIMCHI AIOLI, PICKED HERBS

AMERICAN STURGEON CAVIAR

CRÈME FRAICHE, LEMON, BLINIS
85 (2oz)

SHELLFISH PLATEAU

YOU GET EVERYTHING
70 NO CAVIAR / 150 YES CAVIAR

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 9.95

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 13.95

BLUE CHEESE DRESSING

HAND CUT FRIES 6.95

HOUSE MADE CONDIMENTS

SIDES

BUTTERMILK WHIPPED POTATOES 6.95

SAUTÉED KALE & ROASTED MUSHROOMS 7.95

SPÄTZLE & CABBAGE 7.95

DINNER PLATES

ADAMS' FARM CHICKEN & BISCUITS

CHEDDAR-SCALLION BISCUITS, PAN SAUCE, ROASTED ROOTS
26.95

VERMONT HERITAGE GRAZERS PORK SCHNITZEL

HERBED SPÄTZLE, BRAISED CABBAGE, SAUTÉED KALE, LEMON
28.95

NEW ENGLAND SEAFOOD CHOWDER

CLAMS, OYSTERS, MUSSELS, BACON,
SHERRY, RED HEN BREAD, PAPRIKA OIL
29.95

NITTY GRITTY CORN CAKES

SAUTÉED KALE, ROASTED MUSHROOMS, SQUASH,
BUTTERMILK-HERB VINAIGRETTE
21.95

CAST IRON SEARED SALMON

CELERY ROOT PURÉE, MUSHROOM & SQUASH FARRO,
LEMON-KALE PESTO
26.95

FISH & CHIPS

WOOD MOUNTAIN FISH CO. HAKE, HAND CUT FRIES,
COLESLAW, OLD BAY REMOULADE
21.95

YANKEE POT ROAST

LAPLATTE BEEF, BUTTERMILK WHIPPED POTATOES,
ROASTED ROOTS, KALE, GRILLED ONION
34.95

DAYBOAT SCALLOPS GRENOBLOISE

SUNCHOKE PUREE, BROWN BUTTER-CAPER SAUCE,
FRISÉE, PISTACHIOS, SHAVED FENNEL, BLOOD ORANGE
32.95

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS
16.95

MISTY KNOLL TURKEY

ROASTED MUSHROOMS, SPRINGBROOK FARM RACLETTE,
ARUGULA, ROSEMARY MAYO
17.95

VT HERITAGE GRAZERS PORK

CHEDDAR, SUNNY-SIDE UP EGG, GRILLED ONION, COLESLAW
17.95

TAMARACK FARM LAMB

VERMONT SHEPARD INVIERNO, PICKLED RED ONIONS,
ARUGULA, HARISSA KETCHUP
21.95

MEDITERRANEAN CHICKPEA

HERB CHILI YOGURT, CUCUMBER, SHAVED RED ONION, ARUGULA
17.95

FARMHOUSE VEGGIE

KIMCHI, ROASTED MUSHROOMS,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO
16.95

*SUBSTITUTE GLUTEN-FREE BUN FOR .95
*SUBSTITUTE BUN FOR BED OF BRAISED KALE .95

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.

COCKTAILS

OLD FASHIONED WHISKEY COCKTAIL 11

RECTIFIED BOURBON, SUGAR, ANGOSTURA & ORANGE BITTERS

FARMHOUSE MULE 12

GREEN MOUNTAIN ORGANIC VODKA, LIME, HOUSE-MADE GINGER SYRUP, ROOKIE'S GINGER BEER

MARGARITA 10

SILVER TEQUILA, PATRON 'CITRONGE', LIME, SUGAR

LAST WORD 13

WILD HART GIN, LIME, MARASCHINO, GREEN CHARTREUSE

STONE FENCE 10

RUM 44, HONEY SIMPLE, CITIZEN CIDER UNIFIED PRESS

ROSITA 11

REPOSADO TEQUILA, CAMPARI, SWEET VERMOUTH, DRY VERMOUTH

SANGRIA 11

WHITE WINE, MANY FRUITS, PROSECCO FLOAT

BLOODY MARY 9

VODKA, HOUSE MADE MIX, PICKLED THINGS

ADONIS 10

FINO SHERRY, SWEET VERMOUTH

APEROL SPRITZ 11

BASIL-INFUSED APEROL, PROSECCO, SODA

ZERO PROOF COCKTAILS

PA-NO-MA 10

GRAPEFRUIT, LIME, SUGAR, SAVOURÉ SODA.

HIBISCUS SOUR 10

HIBISCUS TEA, HONEY SIMPLE, LIME, EGG WHITE

WHITES BY THE GLASS

	GLASS	1/2 LT	BOTTLE
PROSECCO - BELLAFINA (VENETO) CRISP AND DRY, WHITE FLOWERS APPLES AND PEARS	8	22	--
PINOT GRIGIO - GUILIANO ROSATI (VENETO) LIVELY, CRISP, APPLE, PEACH & CITRUS PEEL	9	24	34
PICPOPUL DE PINET - JADIX (LANGUEDOC-ROUSSILLON) LIGHT, CITRUSY & TROPICAL WITH A SALINE BACKBONE	9	24	34
SAUVIGNON BLANC - AXEL DES VIGNES (BORDEAUX) FLORAL, CITRUS, CLASSIC BORDEAUX BLANC SB	9	24	34
FURMINT - ROYAL TOKAJI 'THE ODDITY' (HUNGARY) APRICOT, PEACH & A KISS OF HONEY	11	30	42
CHARDONNAY - SAINT VERNY (LOIRE VALLEY) ROUND, CLEAN AND BRIGHT	10	27	38

ROSÉ / PET NAT BY THE GLASS

	GLASS	1/2 LT	BOTTLE
GAMAY/MONDEUSE - EUGENE CARREL 'JONGIEUX' (SAVOIE) PALE PINK, STRAWBERRY, MINERALLY, A NEAR PERFECT ROSE	9	24	34
PINOT GRIS/MUSCATELLER (PET-NAT) BIOKULT (AUSTRIA) FIZZY PINK "ORANGE WINE", FUNKY, DRY, CITRUS	11	--	42

REDS BY THE GLASS

	GLASS	1/2 LT	BOTTLE
LITRO ROSSO - SFERA (PIEDMONT) LIGHT, BRIGHT AND EASY...WITH A LITTLE CHILL	10	27	49(L)
PINOT NOIR - PAS DE PROBLÉME (FRANCE) CLEAN AND EASY FRENCH PINOT, STRAWBERRY & SPICE	10	27	38
BARBERA D'ASTI - PICO MACCARIO 'VILLA DELLA ROSA' (PIEDMONT) BRIGHT CHERRY, VIOLET, HERBS, JUST ENOUGH TANNINS	9	24	34
COTES DU RHONE - BIELER PERE ET FILS (RHONE VALLEY) FRESH, CLEAN, DARK FRUIT, BRIGHT ACID & HERBS	10	27	38
CABERNET SAUVIGNON - SUBSTANCE (WASHINGTON) CASSIS, TOBACCO, BLACK CHERRY & PLUM	12	33	48

BOTTLES FROM THE CELLAR

SPARKLING / WHITE / ORANGE

CHAMPAGNE 89

LES MESNIL GRAND CRU EXTRA BRUT BLANC DE BLANCS NV (CHAMPAGNE)

LA CRESCENT 55

IAPETUS 'TECTONIC' ORANGE WINE (SHELBURNE, VT)

VERMENTINO / GRENACHE 50

EDMUNDS ST. JOHN 'HEART OF GOLD' 2017 (CA)

NAPA VALLEY WHITE 75

MATTHIASSEN 2015 (NAPA)

CHENIN BLANC 45

FOLK MACHINE 'JEAN D'ARC' 2019 (CA)

CHARDONNAY 79

SCRIBE WINERY 2016 (CARNEROS, CA)

RED

ZINFANDEL 38

KIVELSTADT CELLARS 2019 (CA)

PINOT NOIR / GAMAY 48

GEORGES LIGNIER ET FILS 'PASSETOUTGRAIN' 2017 (BURGUNDY)

PINOT NOIR 45

FOLK MACHINE 2019 (CENTRAL COAST, CA)

MARQUETTE 36

LINCOLN PEAK 2018 (NEW HAVEN, VT)

GAMAY 110

JEAN FOILLARD 'EPONYM' MORGON 2016 (BURGUNDY)

BARBERA DEL MONFERRATO 49

SCARPETTO 2017 (PIEDMONT)

FRONTENAC NOIR 70

LA GARAGISTA 'LOUPS-GAROUX' 2017 (BARNARD, VT)

BAROLO 120

ODDERO 2016 (PIEDMONT)

SUPER TUSCAN 58

ROCCA DI FRASSINELLO 'LE SUGHERE' 2016 (TUSCANY)

RED BLEND 58

OWEN ROE 'ABBOT'S TABLE' 2018 (COLUMBIA VALLEY, WA)

PRIORAT 38

LA CARTUJA 2017 (CATALONIA, SP)

ZINFANDEL 45

SEGHESSIO 2018 (SONOMA, CA)

CABERNET SAUVIGNON 130

MOUNT EDEN ESTATE 2010 (NAPA)

N/A BEVS

LOCAL DRAUGHT SELECTIONS

ROOKIE'S SELECTIONS 4.5

GINGER BEER, ROOT BEER, MAPLE LEMONADE

COLD BREWTUS COLD BREW COFFEE 5

SAVOURÉ ALL NATURAL SODAS 5

AQUA VITEA KOMBUCHA 5

CANS & BOTTLES

VERMONT APPLE CIDER 3

BOYLAN'S CANE COLA / DIET COLA 3

TRETAP SPARKLING BEVERAGES (CRANBERRY, MAPLE) 3

ALL TIMES SPARKLING APPLE CIDER 3.5

SARATOGA SPARKLING SPRING WATER (1L) 5