



LUNCH MENU

SNACKS

MAPLE-ROSEMARY BAR NUTS 6

CHEDDAR-SCALLION BISCUITS 8
MAPLE BUTTER

HAND CUT FRIES 8
HOUSE CONDIMENTS

BLUE CHEESE GARLIC TOAST 12
RED HEN BREAD, ROASTED GARLIC, HONEY

CHICKEN WINGS 16
SWEET CHILI SAUCE, BLUE CHEESE DRESSING

VERMONT CHEESES 22
BAYLEY HAZEN BLUE, CVC TRIPLE,
BLUE LEDGE LAKE'S EDGE,
VT SHEPHARD INVIERNO, APPLE BUTTER,
HONEY CRANBERRIES

STARTERS

CHEDDAR ALE SOUP 8
GARLIC CROUTONS

PARSNIP & APPLE BISQUE 9
PUMPKIN SEED OIL

ROASTED ROOTS SALAD 14
GREENS, ROASTED ROOT VEGGIES, DIJON-
GINGER VINAIGRETTE, PEPITAS, CROUTONS

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

STEAK TARTARE 18
HORSERADISH AÏOLI, CRISPY
SHALLOTS, HASH BROWN

PITCHFORK FARM BEETS 14
SAGE WHIPPED DOES' LEAP CHEVRE, ENDIVE,
MAPLE VINAIGRETTE, CRISPY PARSNIPS

TUNA TARTARE 18
SCALLION MISO MAYO, SESAME-PONZU
DRESSING, PARSNIP CHIPS, RADISH

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 19
BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

STONEWOOD FARM TURKEY 21
ROSEMARY MAYO, GRILLED APPLE, ARUGULA,
BAILEY HAZEN BLUE CHEESE

VT HERITAGE GRAZERS PORK 22
SCALLION-MISO MAYO, CHARRED CABBAGE,
SMOKED CVC QUESO, SUNNY SIDE UP EGG

CHICKPEA VEGGIE 19
HARISSA SUMAC YOGURT, CARAMELIZED SQUASH, BABY KALE

*SUBSTITUTE GLUTEN-FREE BUN FOR \$1
*SUBSTITUTE BUN FOR BED OF BRAISED KALE \$1

LUNCH PLATES

CHICKEN SALAD... SALAD 19
CABOT CLOTHBOUND CHEDDAR, TOASTED ALMONDS,
DRIED CRANBERRIES, CIDER VINAIGRETTE

BOYDEN FARM BRISKET SANDWICH 19
HORSERADISH CRÈME FRAÎCHE, PICKLED RED ONION

EGG SALAD SANDWICH 18
HOUSE RECIPE, PICKLED RED ONIONS, ARUGULA

POACHED SHRIMP SALAD 22
ARUGULA, ENDIVE, SHAVED RADISH, CITRUS,
CANDIED WALNUTS, ROSEMARY-SHERRY VINAIGRETTE

FAROE ISLAND SALMON SALAD 28
FARRO, APPLE, ENDIVE, SHAVED FALL VEGGIES,
POMEGRANATE VINAIGRETTE

POMEGRANATE GLAZED SQUASH 26
CARAMELIZED APPLE YOGURT, FARRO, KALE, PARSNIP CHIPS

PRINCE EDWARD ISLAND MUSSELS 28
VT SALUMI PAPRIKA SALAMI, SPICY TOMATO SAUCE, GRILLED BREAD

FISH & CHIPS 26
WOOD MOUNTAIN FISH CO. HAKE, HAND
CUT FRIES, COLESLAW, TARRAGON AÏOLI



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.