



LUNCH MENU

STARTS

CHEDDAR ALE SOUP 8

GARLIC CROUTONS

MUSHROOM QUINOA SOUP 8

ROOT VEGGIES, OLIVE OIL

GREENS & HERBS 12

JSF GREENS, ENDIVES, PICKED HERBS,
PEA SHOOTS, SHAVED VEGGIES, CUCUMBERS,
GODDESS DRESSING, CROUTONS

KALE & ARUGULA SALAD 12

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

COUNTRY PÂTÉ 18

WHOLE GRAIN MUSTARD, PICKLED
RED ONIONS, RED HEN BREAD

STEAK TARTARE 16

HORSERADISH AÏOLI, CRISPY
SHALLOTS, HASH BROWN

SNACKS

PITCHFORK FARM BEETS 9

DOES' LEAP FETA, CANDIED PISTACHIOS

VERMONT CHEESES 21

BAYLEY HAZEN BLUE, CVC TRIPLE,
BLUE LEDGE LAKE'S EDGE, CABOT
CLOTHBOUND CHEDDAR, APPLE BUTTER,
HONEY CRANBERRIES, CRACKERS

DRY-RUBBED CHICKEN WINGS 16

BLUE CHEESE DRESSING

BLUE CHEESE GARLIC TOAST 11

RED HEN BREAD, ROASTED GARLIC, HONEY

MAPLE-ROSEMARY BAR NUTS 8

CRISPY ONION RINGS 9

HORSERADISH AÏOLI

HAND CUT FRIES 7

HOUSE CONDIMENTS

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 18

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

STONEWOOD FARM TURKEY 19

CRANBERRY AÏOLI, GRILLED ONION, SPRINGBROOK FARM RACLETTE

VT HERITAGE GRAZERS PORK 19

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

MEDITERRANEAN CHICKPEA 18

SPICY PICKLED CARROTS, RED ONION, ARUGULA, HARISSA YOGURT

FARMHOUSE VEGGIE 18

KIMCHI, CVC SMOKED QUESO, CHARRED SCALLION-MISO MAYO

*SUBSTITUTE GLUTEN-FREE BUN FOR \$1

*SUBSTITUTE BUN FOR BED OF BRAISED KALE \$1

LUNCH PLATES

CHICKEN SALAD... SALAD 18

CABOT CLOTHBOUND CHEDDAR, TOASTED ALMONDS,
DRIED CRANBERRIES, CIDER VINAIGRETTE

POACHED SHRIMP SALAD 19

GODDESS DRESSING, CHICKPEAS, RADISH, ROASTED
CARROTS, DOES' LEAP FETA, SUNFLOWER SEEDS

EGG SALAD SANDWICH 18

HOUSE RECIPE, PICKLED RED ONIONS, ARUGULA

GRIDDLED HAM & RACLETTE SANDWICH 18

DIJONAISE, CARAMELIZED ONIONS

CAST IRON SEARED QUINOA CAKES 24

SHAVED ROOT VEGGIE SALAD, HARISSA YOGURT,
PRESERVED LEMON VINAIGRETTE

STEAMED MUSSELS 24

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

FAROE ISLAND SALMON 26

ARUGULA & FRISÉE SALAD, ROASTED SQUASH,
PRESERVED LEMON VINAIGRETTE

FISH & CHIPS 24

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.