



LUNCH MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 8

GARLIC CROUTONS

DRY-RUBBED CHICKEN WINGS 16

BUTTERMILK RANCH DRESSING

BLUE CHEESE GARLIC TOAST 14

RED HEN BREAD, ROASTED GARLIC, HONEY

STEAK TARTARE 20

HORSERADISH AÏOLI, CRISPY SHALLOTS, HASH BROWN

SMOKED BLUEFISH PÂTÉ 16

CRACKERS, PICKLED RED ONION

SOUTHERN-STYLE PICKLED SHRIMP 16

COMEBACK SAUCE

GRIDDLED CORNBREAD 8

WHIPPED HONEY BUTTER

HAND CUT FRIES 8

HOUSE CONDIMENTS

CRISPY ONION RINGS 12

HORSERADISH AÏOLI

MAPLE-ROSEMARY BAR NUTS 8

HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 19

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

BLACK BEAN VEGGIE BURGER 19

WHIPPED CHILI-LIME DOES' LEAP FETA, ARUGULA, GRILLED ONION

STONEWOOD FARM TURKEY 20

SHAVED APPLE SLAW, WHOLE GRAIN MUSTARD, ARUGULA, CHEDDAR

VT HERITAGE GRAZERS PORK 22

PITCHFORK FARM CURTIDO, ARUGULA, GARLIC MAYO, CHAMPLAIN VALLEY CREAMERY SMOKED QUESO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 22

CHEDDAR, COLESLAW, CAROLINA BBQ SAUCE, ONION RING

*SUBSTITUTE GLUTEN-FREE BUN 1.5

*SUBSTITUTE BED OF BRAISED KALE FOR BUN 1.5

CHARCUTERIE

RED HEN TOAST, PICKLED VEGGIES, WHOLE GRAIN MUSTARD

CHICKEN LIVER MOUSSE 16

COUNTRY PORK PÂTÉ 18

LA BELLE FARM DUCK RILLETTES 18

ALL THREE SELECTIONS 48

VERMONT CHEESE

17 FOR TWO / 32 FOR ALL FOUR

CRACKERS, HONEY, JAM DU JOUR

JASPER HILL'S BAYLEY HAZEN BLUE

AGED NATURAL RIND BLUE

CHAMPLAIN VALLEY CREAMERY TRIPLE

BLOOMY RIND SOFT ORGANIC TRIPLE

SPRING BROOK FARM TARENDAISE

SEMI-FIRM ALPINE STYLE, WASHED RIND

BLUE LEDGE FARM LAKE'S EDGE

AGED ASH-VEINED SOFT GOAT CHEESE

LUNCH PLATES

PITCHFORK FARM BEET SALAD 14 SMALL / 18 LARGE

ARUGULA, ROASTED ASPARAGUS, PEPITAS, DOES' LEAP FETA, BALSAMIC VINAIGRETTE

KALE & ARUGULA SALAD 14 SMALL / 18 LARGE

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

SHAVED VEGGIE SANDWICH 16

CUCUMBER, RADISH, ROASTED ASPARAGUS, BABY KALE, WHIPPED DOES' LEAP FETA

GRIDDLED HAM & TARENDAISE SANDWICH 18

SPRING BROOK FARM TARENDAISE, PICKLED RED ONION, WHOLE GRAIN MUSTARD

EGG SALAD SANDWICH 18

HOUSE RECIPE, PICKLED RED ONIONS, ARUGULA

ADAMS FARM CHICKEN SALAD. . . SALAD 20

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

WOOD MOUNTAIN Co. FISH & CHIPS 26

HAND CUT FRIES, COLESLAW, RÉMOULADE SAUCE

PRINCE EDWARD ISLAND MUSSELS 26

PALE ALE, GARLIC CREAM, SHALLOTS, HERBS, HAND CUT FRIES, AÏOLI DRIZZLE



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.

