



LUNCH MENU

STARTS

SUMMER GAZPACHO 8
CUCUMBER SALAD, LEMON OIL

CHEDDAR ALE SOUP 8
GARLIC CROUTONS

MARKET SALAD 11
GREENS WITH CHERRY TOMATOES & SUMMER VEGGIES, PEPITAS, PRESERVED LEMON VINAIGRETTE, GOAT CHEESE CROSTINI

KALE & ARUGULA SALAD 11
SPICED PECANS, APPLE, BUTTERMILK HERB VINAIGRETTE, BLUE CHEESE, CRISPY QUINOA

JERICHO SETTLERS FARM HEIRLOOM TOMATOES 16
DOES' LEAP FETA, BASIL, MINT, SHAVED RED ONION, SHERRY VINEGAR, CRISPY QUINOA

PITCHFORK FARM BEETS 12
DOES' LEAP CHEVRE, SHAVED FENNEL, ENDIVE, ORANGE VINAIGRETTE, CANDIED PISTACHIOS

STEAK TARTARE 16
HORSERADISH AIOLI, CRISPY SHALLOTS, HASH BROWN

SNACKS

VERMONT CHEESE 18
APPLE BUTTER, DRIED FRUIT, CRACKERS
- BAYLEY HAZEN BLUE -
- CHAMPLAIN VALLEY TRIPLE CREAM -
- CABOT CLOTHBOUND CHEDDAR -
- BLUE LEDGE FARM LAKE'S EDGE -

BLUE CHEESE GARLIC TOAST 11
RED HEN BREAD, ROASTED GARLIC, HONEY

MAPLE-ROSEMARY NUTS 8

CRISPY ONION RINGS 8
HORSERADISH AÏOLI

HAND CUT FRIES 7
HOUSE MADE CONDIMENTS

MAPLE CHILI CHICKEN WINGS 15
BLUE CHEESE DRESSING

RAW BAR

EAST COAST OYSTERS 20 SIX / 38 TWELVE

CHILLED MUSSELS CONSERVA 8 SIX / 14 TWELVE
TARRAGON AÏOLI, PICKLED SUMMER VEGGIES

JUMBO SHRIMP COCKTAIL 10 THREE / 18 SIX

YELLOWFIN TUNA TARTARE 18
PICKLED CHILIS, KIMCHI AÏOLI, CRISPY POTATO, CUCUMBER-LEMON DRESSING

SMOKED BLUEFISH PÂTÉ 14
CRACKERS, PICKLED ONION, FRISÉE SALAD

SHELLFISH PLATEAU 66 REGULAR / 96 SUPER-SIZE
YOU GET EVERYTHING

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 18
BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

MISTY KNOLL TURKEY 18
SPRINGBROOK FARM RACLETTE, APPLE-RED ONION COMPOTE, ARUGULA, ROSEMARY MAYO

VT HERITAGE GRAZERS PORK 18
CHEDDAR, SUNNY-SIDE UP EGG, GRILLED ONION, COLESLAW, CALABRESE CHILI MAYO

TAMARACK FARM LAMB 23
DOES' LEAP FETA, TOMATO, SWEET PEPPER RELISH

MEDITERRANEAN CHICKPEA 18
TOMATO, SHAVED CUCUMBER & RED ONION, ARUGULA, TZATZIKI SAUCE

FARMHOUSE VEGGIE 17
KIMCHI, ROASTED MUSHROOMS, CVC SMOKED QUESO, CHARRED SCALLION-MISO MAYO

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

LUNCH PLATES

ADAMS FARM CHICKEN SALAD 18
CABOT CLOTHBOUND CHEDDAR, TOASTED ALMONDS, DRIED CRANBERRIES, CIDER VINAIGRETTE

SUMMER B.L.T. 17
JSF HEIRLOOM TOMATOES, BACON, ARUGULA, BASIL MAYO; CHOICE OF DRESSED GREENS OR HAND CUT FRIES

EGG SALAD SANDWICH 17
PICKLED RED ONIONS, ARUGULA; CHOICE OF DRESSED GREENS OR HAND CUT FRIES

CAST IRON SEARED QUINOA CAKES 24
FRISÉE, ARUGULA, CHERRY TOMATOES, DOES' LEAP FETA, SHAVED RADISH & FENNEL, ROMESCO VINAIGRETTE

CAST IRON SEARED SALMON 26
ARUGULA, FRISÉE, SHAVED SUMMER VEGGIES, CHERRY TOMATOES, PRESERVED LEMON VINAIGRETTE

FISH & CHIPS 23
WOOD MOUNTAIN FISH CO. HAKE, HAND CUT FRIES, COLESLAW, TARRAGON AÏOLI

STEAMED MUSSELS 24
CHERRY TOMATOES, PRESERVED LEMON, WHITE WINE, GARLIC, SHISHITO PEPPERS, HERB BUTTER, GRILLED BREAD



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.