



LUNCH MENU

STARTS

CHEDDAR ALE SOUP 8

GARLIC CROUTONS

MUSHROOM QUINOA SOUP 7

ROOT VEGGIES, OLIVE OIL

PITCHFORK FARM BEETS 14

DOES' LEAP FETA, SHERRY-WALNUT
VINAIGRETTE, CANDIED PISTACHIOS

MARKET SALAD 11

GREENS WITH SHAVED ROOT VEGGIES,
ROASTED SQUASH, LEMON-HERB VINAIGRETTE,
GOAT CHEESE CROSTINI

KALE & ARUGULA SALAD 11

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

STEAK TARTARE 16

HORSERADISH AÏOLI, CRISPY SHALLOTS,
HASH BROWN

SNACKS

PLOUGHMAN'S PLATE 21

COUNTRY PÂTÉ, CVC TRIPLE CREAM,
BLUE LEDGE GOAT CHEESE, APPLE BUTTER,
PICKLED ONIONS, GRILLED BREAD

BLUE CHEESE GARLIC TOAST 9

RED HEN BREAD, ROASTED GARLIC, HONEY

MAPLE-ROSEMARY NUTS 8

CRISPY ONION RINGS 8

HORSERADISH AÏOLI

HAND CUT FRIES 7

HOUSE CONDIMENTS

MAPLE CHILI CHICKEN WINGS 15

BLUE CHEESE DRESSING

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 18

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

STONEWOOD FARM TURKEY 18

CRANBERRY AIOLI, GRILLED ONION, SPRINGBROOK FARM RACLETTE

VT HERITAGE GRAZERS PORK 18

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

MEDITERRANEAN CHICKPEA 18

SPICY PICKLED CARROTS, RED ONION, ARUGULA, HARISSA YOGURT

FARMHOUSE VEGGIE 17

KIMCHI, 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

EGG SALAD SANDWICH 16

HOUSE RECIPE, PICKLED RED ONIONS, ARUGULA

POACHED SHRIMP SALAD 18

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

CAST IRON SEARED QUINOA CAKES 18

SHAVED ROOT VEGGIE SALAD, HARISSA YOGURT

FAROE ISLAND SALMON 24

ARUGULA & FRISÉE SALAD, ROASTED SQUASH,
PRESERVED LEMON VINAIGRETTE

GRILLED HAM & SPRINGBROOK FARM RACLETTE SANDWICH 17

CHALLAH BREAD, DIJONAISE, CARAMELIZED ONIONS

FISH & CHIPS 24

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

STEAMED MUSSELS 24

BELGIAN ALE, PEPPERCORN CREAM, SHALLOTS, HERBS,
HAND CUT FRIES, SMOKED PAPRIKA 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.