



LUNCH MENU

STARTS

CHEDDAR ALE SOUP 8
GARLIC CROUTONS

ROASTED FALL SQUASH 13
DOES' LEAP CHEVRE, CIDER VINAIGRETTE, ENDIVE,
PEPITAS, CRANBERRIES, SHAVED RADISH, MINT

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, CHAMPLAIN VALLEY TRIPLE
CREAM, BLUE LEDGE FARM GOAT CHEESE,
APPLE BUTTER, WHOLE GRAIN MUSTARD,
PICKLED ONIONS, GRILLED BREAD

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

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 MOSTARDA, MUSHROOM
CONSERVA, BLACK PEPPER-BASIL MAYO, ARUGULA

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

ROASTED SQUASH SANDWICH 17
HARISSA YOGURT, SHAVED VEGGIES, PICKLED RED ONION, ARUGULA;
CHOICE OF DRESSED GREENS OR HAND CUT FRIES

CAST IRON SEARED QUINOA CAKES 24
SHAVED ROOT VEGGIES, HARISSA YOGURT, FRISEE, FENNEL,
ARUGULA, PRESERVED LEMON VINAIGRETTE

CAST IRON SEARED SALMON 28
ARUGULA, FRISEE, SHAVED FALL VEGGIES, CUCUMBER,
ROASTED SQUASH, PRESERVED LEMON VINAIGRETTE

FISH & CHIPS 23
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.