



DINNER & DRINKS

STARTS

SPRING POTATO & ONION SOUP 8
MISO CREAM, SCALLIONS, FRIED MUSHROOMS

CHEDDAR ALE SOUP 8
GARLIC CROUTONS

MARKET SALAD 11
GREENS WITH SHAVED ASPARAGUS &
SPRING VEGGIES, PEPITAS, PRESERVED
LEMON VINAIGRETTE, GOAT CHEESE CROSTINI

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

ROASTED ASPARAGUS 12
TOASTED ALMONDS, HARISSA-LEMON DRESSING,
SHAVED ELEVEN BROTHERS AGED GOAT CHEESE

PITCHFORK FARM BEETS 12
ENDIVE, WATERCRESS, MAPLE-SUMAC
VINAIGRETTE, SPICED PISTACHIOS,
DOES' LEAP CHEVRE

MOULES FRITES 24
MUSSELS STEAMED WITH BELGIAN ALE,
SHALLOTS & PEPPERCORN CREAM;
HAND CUT FRIES, SAFFRON AÏOLI

STEAK TARTARE 16
HORSERADISH AIOLI, CRISPY SHALLOTS,
HASH BROWN

MAC 'N CHEESE 14
CREAMY CHEDDAR SAUCE, HERB BREADCRUMBS

SNACKS

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

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

MAPLE-ROSEMARY NUTS 8

CRISPY ONION RINGS 8
HORSERADISH AIOLI

CHEDDAR-SCALLION BISCUITS 7
HERB BUTTER

HAND CUT FRIES 7
HOUSE MADE CONDIMENTS

MAPLE CHILI CHICKEN WINGS 14
BLUE CHEESE DRESSING

SIDES

BUTTERMILK WHIPPED POTATOES 7

**SAUTÉED KALE &
ROASTED MUSHROOMS 8**

HERBED SPÄETZLE 8

RAW BAR

EAST COAST OYSTERS 20 SIX / 38 TWELVE

CHILLED MUSSELS CONSERVA 8 SIX / 14 TWELVE
TARRAGON AÏOLI

JUMBO SHRIMP COCKTAIL 10 THREE / 18 SIX

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

SMOKED BLUEFISH PÂTÉ 14
NEW ENGLAND 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
ELEVEN BROTHERS AGED GOAT CHEESE, RADISH SLAW,
SWEET PEPPER RELISH

MEDITERRANEAN CHICKPEA 18
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

DINNER PLATES

ADAMS' FARM CHICKEN & BISCUITS 28
CHEDDAR-SCALLION BISCUITS, PAN SAUCE, ROASTED SPRING VEGGIES

VERMONT HERITAGE GRAZERS PORK LOIN 32
HERBED SPÄTZLE, BRAISED CABBAGE, MUSTARD CREAM SAUCE

CAST IRON SEARED SALMON 28
COUSCOUS SALAD, OYSTER MUSHROOMS, ASPARAGUS,
BROWN BUTTER-LEMON VINAIGRETTE

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

YANKEE POT ROAST 36
BRAISED LAPLATTE BEEF, WHIPPED POTATOES, BRAISED GREENS,
ROASTED CARROTS

PAN FRIED DAYBOAT FLOUNDER 32
LEMON BUTTER, CAPERS, PARSLEY, ASPARAGUS, MARKET VEGGIE SALAD

NITTY GRITTY GRITS CAKES 24
ROASTED SPRING VEGGIES, ROMESCO VINAIGRETTE,
CABOT CLOTHBOUND CHEDDAR