



# LUNCH MENU

## 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

## 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

## LUNCH PLATES

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

**ROASTED PORK LOIN SANDWICH 19**  
PICKLES, WHOLE GRAIN MUSTARD, RED ONION, SPRINGBROOK FARM RACLETTE; CHOICE OF DRESSED GREENS OR HAND CUT FRIES

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

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

**CAST IRON SEARED SALMON 26**  
FRISÉE, ENDIVE, ARUGULA, SHAVED SPRING VEGGIES, PRESERVED LEMON VINAIGRETTE

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