



DINNER MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 8
GARLIC CROUTONS

KALE & ARUGULA SALAD 14
CANDIED WALNUTS, APPLE, BUTTERMILK-HERB VINAIGRETTE, BAYLEY HAZEN BLUE CHEESE, CRISPY QUINOA

WINTER GREENS SALAD 14
SHAVED FENNEL & CARROTS, ROASTED BEETS, CITRUS, CROUTONS, PEPITAS, CIDER VINAIGRETTE

DRY-RUBBED CHICKEN WINGS 16
BUTTERMILK-HERB VINAIGRETTE

BLUE CHEESE GARLIC TOAST 14
RED HEN BREAD, BAYLEY HAZEN BLUE CHEESE, ROASTED GARLIC, HONEY

STEAK TARTARE 20
HORSERADISH AÏOLI, CRISPY SHALLOTS, HASH BROWN

MAC N' CHEESE 16
CHEDDAR SAUCE, CARAMELIZED ONIONS, HERB BREADCRUMBS

GRIDDLED CORNBREAD 8
WHIPPED HONEY BUTTER

CRISPY ONION RINGS 12
HORSERADISH AÏOLI

MAPLE-ROSEMARY BAR NUTS 8

CHARCUTERIE

RED HEN TOAST, HOUSE PICKLED VEGGIES, WHOLE GRAIN MUSTARD
16 EACH / 44 FOR ALL THREE

VT HERITAGE GRAZERS COUNTRY PÂTÉ

VERMONT SALUMI FENNEL SALAMI

ADAMS FARM CHICKEN LIVER MOUSSE

VERMONT CHEESE

CRACKERS, HONEY, BLAKE HILL PRESERVES

18 FOR TWO / 34 FOR ALL FOUR

JASPER HILL BAYLEY HAZEN BLUE
AGED NATURAL RIND BLUE

CHAMPLAIN VALLEY CREAMERY TRIPLE
BLOOMY RIND SOFT ORGANIC TRIPLE

WOODLAWN CREAMERY PAWLET
WASHED RIND ITALIAN-STYLE TOMA

BLUE LEDGE FARM LAKE'S EDGE
AGED ASH-VEINED SOFT GOAT CHEESE

SIDES 8 EACH

HAND CUT FRIES
BUTTERED POTATOES
ROASTED CARROTS, FENNEL, & PEARL ONIONS
BRAISED KALE & MUSHROOMS

RAW BAR

EAST COAST OYSTERS 36
ONE DOZEN WITH ACCOUTREMENTS

HOUSE BEET CURED SALMON 18
HORSERADISH CRÈME FRAÎCHE, CRISPY CAPERS, SMOKED SEA SALT, PITCHFORK PICKLE SPICY SQUICKLES

SHRIMP COCKTAIL 16
COCKTAIL SAUCE, LEMON

SMOKED BLUEFISH PÂTÉ 16
CRACKERS, PICKLED RED ONION

<< LE PLATEAU >> 80
ALL OF THE ABOVE

HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 19
ARUGULA, CABOT CHEDDAR, HOUSE PICKLED RED ONIONS
***WOULD YOU LIKE TO ADD BACON? 1**

BLACK BEAN VEGGIE BURGER 19
CHILI-LIME DOES' LEAP FETA, ARUGULA, PITCHFORK PICKLE CURRIED KRAUT

STONEWOOD FARM TURKEY 21
PITCHFORK PICKLE SPICY SQUICKLES, ARUGULA, BAYLEY HAZEN BLUE CHEESE, APRICOT MUSTARD

VERMONT HERITAGE GRAZERS PORK 22
PITCHFORK PICKLE CURTIDO, ARUGULA, CHAMPLAIN VALLEY CREAMERY SMOKED QUESO, SUNNY SIDE UP EGG

BBQ BEEF BURGER 22
BBQ SAUCE, ONION RING, CABOT CHEDDAR, COLE SLAW

*SUBSTITUTE GLUTEN-FREE BUN 1.5
*SUBSTITUTE BED OF BRAISED KALE FOR BUN 2

DINNER PLATES

PRINCE EDWARD ISLAND MUSSELS 26
NEW POTATOES, FENNEL CREAM, WHITE WINE, SHALLOTS, HERBS, GRILLED RED HEN BREAD

ADAMS FARM COQ AU VIN 32
BRAISED CHICKEN, PORK BELLY, ROASTED CARROTS, FENNEL, & PEARL ONIONS, RED WINE SAUCE, CRISPY SHALLOTS

BRATWURST PLATE 32
BUTTERED POTATOES, PITCHFORK FARM SAUERKRAUT, WHOLE GRAIN MUSTARD CRÈME FRAÎCHE

CAST IRON SEARED SALMON 32
ROASTED ROMANESCO & SALSIFY ROOT, BROWN BUTTER, GARLIC HERB BREADCRUMB, SWEET ONION SOUBISE

NEW ENGLAND FISH & CHIPS 26
HAND CUT FRIES, COLESLAW, RÉMOULADE SAUCE

NITTY GRITTY CORN CAKES 26
BLUE HOUSE MUSHROOMS, BRAISED GREENS, BUTTERMILK-HERB VINAIGRETTE, SUNNY SIDE UP EGG



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.

SCAN HERE TO VIEW OUR ALLERGEN STATEMENT.

