



# DINNER MENU

## STARTERS & SNACKS

**CHEDDAR ALE SOUP 8**  
GARLIC CROUTONS

**KALE & ARUGULA SALAD 14**  
CANDIED WALNUTS, APPLE, BUTTERMILK HERB DRESSING, BLUE CHEESE, CRISPY QUINOA

**AUTUMNAL SALAD 14**  
GREENS, ROASTED BEETS & SQUASH, SHAVED CARROT & RADISHES, PEPITAS, CROUTONS, CIDER VINAIGRETTE

**DRY-RUBBED CHICKEN WINGS 16**  
BUTTERMILK RANCH DRESSING

**BLUE CHEESE GARLIC TOAST 14**  
RED HEN BREAD, ROASTED GARLIC, HONEY

**STEAK TARTARE 20**  
HORSERADISH AÏOLI, CRISPY SHALLOTS, HASH BROWN

**MAC N' CHEESE 16**  
CHEDDAR SAUCE, CAMELIZED ONIONS, HERB BREADCRUMBS

**GRIDDLED CORNBREAD 8**  
WHIPPED HONEY BUTTER

**CRISPY ONION RINGS 12**  
HORSERADISH AÏOLI

**MAPLE-ROSEMARY BAR NUTS 8**

## CHARCUTERIE

RED HEN TOAST, PICKLED RED ONION, 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**  
**BAKED BEANS**  
**BRAISED KALE & MUSHROOMS**

## RAW BAR

**EAST COAST OYSTERS 36**  
ONE DOZEN WITH ACCOUTREMENTS

**TUNA TARTARE 18**  
TAMARI, SESAME, SCALLIONS, LIME, OLIVE OIL, PITCHFORK FARM CURTIDO

**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 20**  
BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

**BLACK BEAN VEGGIE BURGER 19**  
CHILI-LIME DOES' LEAP FETA, ARUGULA, ROASTED SQUASH

**STONEWOOD FARM TURKEY 21**  
SHAVED APPLE SLAW, WHOLE GRAIN MUSTARD, ARUGULA, SPRING BROOK FARM RACLETTE

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

**BBQ BEEF BURGER 22**  
BBQ SAUCE, ONION RING, 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 BREAD

**ADAMS FARM CHICKEN DINNER 34**  
BBQ SAUCE, BAKED BEANS, GRIDDLED CORNBREAD, BRAISED GREENS, ONION RINGS

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

**CAST IRON SEARED SALMON 32**  
BRAISED KALE, BLUE HOUSE MUSHROOMS, ROASTED SQUASH, PEPPERS AGRODOLCE

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

**PANTRY TRIO 24**  
BAKED BEANS, BRAISED KALE & MUSHROOMS, ROASTED SQUASH WITH PEPITAS & FIG BALSAMIC



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.

