



LUNCH MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 8
GARLIC CROUTONS

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

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, HOUSE PICKLED RED ONION

GRIDDLED CORNBREAD 8
WHIPPED HONEY BUTTER

CRISPY ONION RINGS 12
HORSERADISH AÏOLI

HAND CUT FRIES 8
HOUSE CONDIMENTS

MAPLE-ROSEMARY BAR NUTS 8

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

CHARCUTERIE

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

VT HERITAGE GRAZERS PORK 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

LUNCH PLATES

KALE & ARUGULA SALAD 14 SMALL | 18 LARGE
CANDIED WALNUTS, APPLE, BUTTERMILK-HERB
VINAIGRETTE, BAYLEY HAZEN BLUE CHEESE, CRISPY QUINOA

WINTER GREENS SALAD 14 SMALL | 18 LARGE
SHAVED FENNEL & CARROTS, ROASTED BEETS, CITRUS,
CROUTONS, PEPITAS, CIDER VINAIGRETTE

GRIDDLED MUSHROOM & CHEESE SANDWICH 18
ROASTED MUSHROOMS, SWEET CARAMELIZED ONION,
SPRING BROOK FARM RACLETTE
*WOULD YOU LIKE TO ADD HAM? 3

COUNTRY PÂTÉ SANDWICH 18
SLICED CORNICHONS, ARUGULA, DIJON MUSTARD

ADAMS FARM CHICKEN SALAD. . . SALAD 21
GRAFTON VILLAGE AGED CHEDDAR, TOASTED ALMONDS,
DRIED CRANBERRIES, CIDER VINAIGRETTE

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

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



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.

