



LUNCH MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 8

GARLIC CROUTONS

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

SMOKED BLUEFISH PÂTÉ 16

CRACKERS, PICKLED RED ONION

SOUTHERN-STYLE PICKLED SHRIMP 16

COMEBACK SAUCE

TUNA CRUDO 18

WHOLE GRAIN MUSTARD CRÈME FRAÎCHE,
RADISHES, CRISPY CAPERS, OLIVE OIL

HAND CUT FRIES 8

HOUSE CONDIMENTS

CRISPY ONION RINGS 12

HORSERADISH AÏOLI

MAPLE-ROSEMARY BAR NUTS 8

HOUSE BURGERS

HAND CUT FRIES -OR- DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 19

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

BLACK BEAN VEGGIE BURGER 19

WHIPPED CHILI-LIME DOES' LEAP FETA,
ARUGULA, SHAVED CUCUMBER, TOMATO

STONEWOOD FARM TURKEY 20

SHAVED APPLE SLAW, WHOLE GRAIN MUSTARD,
ARUGULA, CHEDDAR

VT HERITAGE GRAZERS PORK 22

PITCHFORK FARM CURTIDO, ARUGULA, GARLIC MAYO,
CHAMPLAIN VALLEY CREAMERY SMOKED QUESO,
SUNNY SIDE UP EGG

BBQ BEEF BURGER 22

CHEDDAR, COLESLAW, CAROLINA BBQ SAUCE, ONION RING

*SUBSTITUTE GLUTEN-FREE BUN 1.5

*SUBSTITUTE BED OF BRAISED KALE FOR BUN 1.5

CHARCUTERIE

RED HEN TOAST, PICKLED VEGGIES, WHOLE GRAIN MUSTARD

18 EACH / 48 FOR ALL THREE

CHICKEN LIVER MOUSSE

COUNTRY PORK PÂTÉ

LA BELLE FARM DUCK RILLETTES

VERMONT CHEESE

CRACKERS, HONEY, JAM DU JOUR

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

JASPER HILL WHITNEY

FIRM ALPINE STYLE, WASHED RIND, RAW MILK

BLUE LEDGE FARM LAKE'S EDGE

AGED ASH-VEINED SOFT GOAT CHEESE

LUNCH PLATES

**JERICO SETTLEERS FARM 16 SMALL | 20 LARGE
TOMATO SALAD**

DOES' LEAP FETA, SHAVED CUCUMBER, BASIL, BALSAMIC

KALE & ARUGULA SALAD 14 SMALL | 18 LARGE

SPICED PECANS, APPLE, BUTTERMILK HERB
DRESSING, BLUE CHEESE, CRISPY QUINOA

TOMATO & VEGGIE SANDWICH 17

SEASONED TOMATO, SHAVED CUCUMBER & RADISH,
BABY KALE, WHIPPED DOES' LEAP FETA

SUMMER B.L.T. 18

RED HEN BREAD, APPLEWOOD SMOKED BACON,
TOMATO, ARUGULA, AÏOLI

ADAMS FARM CHICKEN SALAD. . . SALAD 20

CABOT 'VAULT No. 5' CHEDDAR, TOASTED ALMONDS,
DRIED CRANBERRIES, CIDER VINAIGRETTE

NEW ENGLAND FISH & CHIPS 26

HAND CUT FRIES, COLESLAW, RÉMOULADE SAUCE

PRINCE EDWARD ISLAND MUSSELS 26

PALE ALE, GARLIC CREAM, SHALLOTS, HERBS,
HAND CUT FRIES, AÏOLI DRIZZLE



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.

