



DINNER MENU

STARTERS & SNACKS

CHEDDAR ALE SOUP 8

GARLIC CROUTONS

PITCHFORK FARM BEET SALAD 14

ARUGULA, ROASTED ASPARAGUS, PEPITAS, DOES' LEAP FETA, BALSAMIC VINAIGRETTE

KALE & ARUGULA SALAD 14

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

DRY-RUBBED CHICKEN WINGS 16

BUTTERMILK RANCH DRESSING

BLUE CHEESE GARLIC TOAST 14

RED HEN BREAD, ROASTED GARLIC, HONEY

MAC N' CHEESE 16

CHEDDAR SAUCE, CARAMELIZED ONIONS, HERB BREADCRUMBS

STEAK TARTARE 20

HORSERADISH AÏOLI, CRISPY SHALLOTS, HASH BROWN

GRIDDLED CORNBREAD 8

WHIPPED HONEY BUTTER

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, CHEDDAR, PICKLED RED ONIONS, ARUGULA

BLACK BEAN VEGGIE BURGER 19

WHIPPED CHILI-LIME DOES' LEAP FETA, ARUGULA, GRILLED ONION

STONEWOOD FARM TURKEY 20

SHAVED APPLE SLAW, WHOLE GRAIN MUSTARD, CHEDDAR, ARUGULA

VT HERITAGE GRAZERS PORK 22

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

BBQ BEEF BURGER 22

CHEDDAR, COLESLAW, CAROLINA BBQ SAUCE, ONION RING

*SUBSTITUTE GLUTEN-FREE BUN FOR 1.5

*SUBSTITUTE BUN FOR BED OF BRAISED KALE 1.5

SIDES 8 EACH

LIMA BEAN SUCCOTASH

ROASTED ASPARAGUS

BRAISED KALE & MUSHROOMS

ROASTED POTATOES

RAW BAR

EAST COAST OYSTERS 36

ONE DOZEN WITH ACCOUTREMENTS

LITTLENECK CLAMS 24

ONE DOZEN WITH ACCOUTREMENTS

SOUTHERN-STYLE PICKLED SHRIMP 16

COMEBACK SAUCE

SMOKED BLUEFISH PÂTÉ 16

CRACKERS, PICKLED RED ONION

LE PLATEAU 88

YOU GET EVERYTHING

CHARCUTERIE

RED HEN TOAST, PICKLED VEGGIES, WHOLE GRAIN MUSTARD

CHICKEN LIVER MOUSSE 16

COUNTRY PORK PÂTÉ 18

LA BELLE FARM DUCK RILLETTES 18

ALL THREE SELECTIONS 48

VERMONT CHEESE

CRACKERS, HONEY, JAM DU JOUR

17 FOR TWO / 32 FOR ALL FOUR

JASPER HILL'S BAYLEY HAZEN BLUE

AGED NATURAL RIND BLUE

CHAMPLAIN VALLEY CREAMERY TRIPLE

BLOOMY RIND SOFT ORGANIC TRIPLE

SPRING BROOK FARM TARENDAISE

SEMI-FIRM ALPINE STYLE, WASHED RIND

BLUE LEDGE FARM LAKE'S EDGE

AGED ASH-VEINED SOFT GOAT CHEESE

DINNER PLATES

PRINCE EDWARD ISLAND MUSSELS 26

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

ADAMS FARM CHICKEN DINNER 32

ASPARAGUS, CHERRY TOMATOES, ROASTED POTATOES, PAN SAUCE, GRILLED LEMON

FAROE ISLAND SALMON 32

HERB BREADCRUMB, ROASTED ASPARAGUS & CARROTS, SWEET ONION SOUBISE

CORNMEAL CRUSTED RAINBOW TROUT 32

LIMA BEAN SUCCOTASH, CREOLE BEURRE BLANC, HERB-RADISH SALAD

PULLED PORK PLATE 34

CAROLINA STYLE BBQ SAUCE, COLESLAW, ONION RINGS GRIDDLED CORNBREAD WITH HONEY BUTTER

WOOD MOUNTAIN Co. FISH & CHIPS 26

HAND CUT FRIES, COLESLAW, RÉMOULADE SAUCE

BLACK BEAN & SWEET POTATO QUINOA CAKES 28

BLUE HOUSE MUSHROOMS, DOES' LEAP FETA, CRISPY KALE, 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.

