



Dinner

Snacks – 7

- Maple sea salted nuts
- Marinated olives, pickles and feta
- North Hollow Farm hot dog, buttered roll, house relish, yellow mustard
- Daily changing charcuterie, grilled Red Hen toast
- Smoked cheddar and sweet potato fritter, quince mustard
- Cornmeal crusted Lake Champlain perch, remoulade

Starters - 13

- Roasted beet soup, goat's milk ricotta, violet gastrique, Castleton crackers
- Autumn greens, dried cranberries, nuts, ice wine vinaigrette
- Celeriac gnocchi, foraged mushroom ragout, Jerusalem artichoke, Spring Brook raclette (doubled for a main course -25)
- Heirloom apple salad, frisee, radicchio, sunflower seeds, boiled cider, sheep's milk blue cheese

Shares - 18

- Buttermilk fried chicken, Brussels sprouts, leeks, white anchovies, lemon
- Poutine with pomme frites, oxtail gravy, cheese curds
- Mount Dessert Island mussels, sour ale, salt pork, kohlrabi

Sandwiches – 16

served with fries or salad

- Smoked turkey, tomato bacon jam, leaf lettuce, farmhouse jack, Red Hen bread
 - Cider glazed pulled pork shoulder, bacon, apples, frisee, duck egg, roll
 - Hemp seed whole grain burger, arugula, carrot ketchup, roll
 - Grass fed beef burger, lettuce, tomato, pickles, aioli, roll
- (add cheese or bacon -3)

Mains - 31

- Pan seared quail, kasha, turnips, kale, crab apple jus
- Red wine braised beef brisket, chevre bread pudding, caramelized cauliflower (substitute local beef 12oz. NY strip steak -6)
- Smoked pork loin, pumpkin yellow chili stew, flint corn, soldier beans queso fresco, chicharones (vegan version -\$25)
- Pumppernickel crusted Faroe Island salmon, black truffle, choucroute, pickled red cabbage

Sides - 6

- Herb fries with aioli
- Greens, ice wine vinaigrette
- Roasted beets, chevre
- Caramelized cauliflower