



## Lunch

### Small Plates – 7

- Juniper and rosemary sea salted nuts
- Marinated olives, pickles and feta
- Cornmeal crusted Lake Champlain Perch, Remolaude
- North Hollow Farm hot dog, tomato bacon jam
- Daily changing charcuterie, grilled Red Hen toast
- Smoked cheddar and sweet potato fritters, meyer lemon marmalade

### Sandwiches – 11

- Smoked turkey, choucroute, Tarentaise cheese, remoulade, grilled bread
- Grass fed beef burger, lettuce, tomato, pickles, and aioli on a roll  
Add cheese or bacon - 3
- Hemp seed whole grain burger, arugula, carrot ketchup, roll  
Add cheese -3
- Cider glazed pulled pork shoulder, bacon, apples, frisee, duck egg, roll

### Entrees - 13

- Roasted beet soup, goat's milk ricotta, violet gastrique, Castleton crackers
- Autumn greens, dried cranberries, nuts, cranberry vinaigrette
- Celeriac gnocchi, foraged mushroom ragout, Jerusalem artichoke,  
Spring Brook raclette cheese, black truffle
- Vermont apple salad, radicchio, sunflower seeds, boiled cider, sheep's milk  
blue cheese

### Large Plates - 18

- Buttermilk fried chicken, Brussels sprouts, leeks, blood orange
- French fries, cheese fondue sauce, dry cured meat, pickles

### Sides – 6

- Herb fries with aioli
- Greens, cranberry vinaigrette
- Roasted carrots
- Clothbound cheddar biscuits, chive butter
- Beet soup, violet gastrique, goats milk ricotta

Please note eating raw or undercooked food may increase your risk of foodborne illness