



Spring Dinner

Snacks – 7

- Maple sea salted nuts
- Marinated olives and pickles
- North Hollow Farm hot dog, tomato bacon jam
- Daily changing charcuterie, grilled Red Hen toast
- Steamed vegetable momos, red chili sauce
- Crispy fried Lake Champlain perch, tartar sauce

Starters - 13

- House made noodle soup, bone broth, fresh wasabi, smoked pickled duck egg
- Spring greens, radishes, pumpernickel croutons, ice wine vinaigrette
- Steak tartare, pickled sunchokes, radishes, sorrel, dill seeds, green onion aioli
- Lamb ribs, romesco, grilled vegetables, sheep's milk cheese

Large Plates- 18

- Chevre gnocchi, mushroom ragout, peas, black truffle
- French fries, cheese fondue sauce, dry cured meat, pickles
- Big salad, toasted grains, greens, sprouts, pickled peppers, smoked almonds
- Citizen Cider steamed mussels, green garlic, chorizo, grilled bread

Entrees - 31

- Herb roasted ½ chicken, parsnip puree, grilled asparagus, sour cherry jus
- Rookie's ginger BBQ beef, clothbound cheddar biscuit, carrots, horseradish (substitute local beef 10oz. NY strip steak - 6)
- Vermont pork schnitzel, smashed whole potatoes, braised greens, mustard creme
- Tamari and quince glazed wild salmon, kimchi, black rice risotto, snow pea sprouts

Farm Share plate – 24

Ask your server about our changing “blue plate” featuring a different local farm each week. Also ask about our Farm Share Dinner Series.

Sandwiches – 16

served with fries or salad

- House made corned beef, choucroute, Tarentaise, remolaude, Red Hen bread
- Smoked Turkey, cornichon butter, frisee, pickled onions, baguette
- Hemp seed whole grain burger, arugula, tomato, carrot ketchup, roll
- Grass fed beef burger, lettuce, tomato, pickles, aioli, roll
(add cheese or bacon -3)

Sides - 6

- Herb fries with aioli
- Green salad, radishes, ice wine vinaigrette
- Grilled asparagus, remoulade
- Clothbound cheddar biscuits, chive butter