



# BEER TOUR TASTING SAMPLE MENU

Finn and Roots aquaponics lettuce, radish, dry hopped sherry vinaigrette, clothbound cheddar, dried cranberries, grapefruit

Lost Nation, The Wind  
Dry hopped gose on grapefruit 4.5%  
Morrisville, VT

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Roasted carrot soup, Ploughgate Creamery buttermilk,  
malted birch syrup, sunflower cave aged cheese frico

Good Measure, Crop Cover  
Grisette with buckwheat and local hops 3.8%  
Northfield, VT

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Maple miso glazed pork belly, kimchi cole slaw, pickled french fries

Hill Farmstead, Florence  
Farmstead wheat ale 5%  
Greensboro, VT

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Corned beef short rib, pumppernickel gratin,  
Heady Topper mustard sauce

Zero Gravity, Green State Lager  
German pilsner 4.9%  
Burlington, VT

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Butterworks Farm yogurt panna cotta, dried elderberries,  
toffee granola crisp, puffed rice marshmallow

Idletyme Brewing, Elijah Craig Barrel Aged Barleywine  
Bourbon barrel aged barleywine 9%  
Stowe, VT