

# WELCOME!

## STARTERS

### MAPLE ROASTED BAR NUTS 7.95

**LAPLATTE RIVER FARM  
BEEF & BARLEY SOUP** 5.95 cup 10.95 bowl  
toasted barley, 20-hour beef shoulder, fennel,  
tarragon crème fraîche

**HOUSE SALAD** 7.95 small 10.95 large  
greens, roasted local vegetables, roasted beets,  
maple spiced pumpkin seeds

*choice of sherry or blue cheese dressing  
add local chèvre, blue cheese, or feta for 1.95*

**CAESAR SALAD** 7.95 small 10.95 large  
romaine, garlic croutons, Grana Padano

*white anchovies available upon request*

**TAVERN POUTINE** 10.95  
steak fries, local cheese curds, house gravy

**JERICHO SETTLERS  
FARM BEETS** 8.95  
Does' Leap herb chèvre, sherry vinegar

**CRISPY ONION RINGS** 8.95  
horseradish crème fraîche

**SPINACH ARTICHOKE DIP** 8.95  
Red Hen crostini

**LAPLATTE STEAK TARTARE** 14.95  
potato rösti, fried capers, farm egg yolk

**SMOKED CHICKEN WINGS** 11.95  
house hot sauce or bourbon BBQ sauce,  
blue cheese dressing

**PLOUGHMAN'S BOARD** 15.95  
GFM black pepper salami & smoked pepperoni,  
Bost Post "Eleven Brothers," grilled bread, red onion jam

*Red Hen Bakery bread for the table is available  
upon request.*

## ENTREE SALADS

*large house or Caesar salad with choice of:*

**MISTY KNOLL FARM CHICKEN** 16.95

**MARINATED STEAK** 24.95

**FAROE ISLAND SALMON** 21.95

**BUTTERNUT QUINOA CAKES** 15.95

**GRILLED WILD SHRIMP** 23.95

**ROCK CRAB CAKES** 21.95

## SIDE DISHES

**STEAK FRIES** 6.95

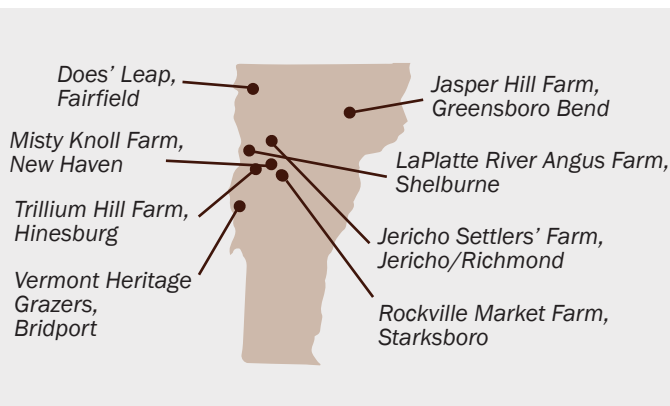
**ROASTED GARLIC  
MASHED POTATOES** 7.95

**BRAISED GREENS** 7.95

**MAPLE WHIPPED  
BUTTERNUT SQUASH** 7.95

**SEASONAL VEGETABLES** 7.95

*Where does our food come from? You'll find these  
Vermont farms and more on our menu!*



## TAVERN FARE

### LAPLATTE RIVER ANGUS FARM BEEF BURGER 15.95

VT cheddar, charred onions, arugula; steak fries or dressed greens

*add GFM smoked bacon for 1.95*

### WOOD GRILLED MISTY KNOLL FARM CHICKEN SANDWICH 15.95

VT cheddar, pickled red onion, arugula, tarragon aioli; steak fries or dressed greens

### ROASTED MUSHROOM LENTIL BURGER 14.95

VT cheddar, pickled beets, lettuce, herb yogurt

### BLUE CHEESE BURGER 17.95

LaPlatte River Farm beef, Bayley Hazen blue, arugula, roasted mushrooms; steak fries or dressed greens

### WOOD FIRED MIXED GRILL

whipped potatoes, seasonal vegetables, béarnaise sauce & salsa verde

#### Misty Knoll Farm Chicken Breast 24.95

*paired with choice of Faroe Island salmon, grilled shrimp, or crab cake*

#### Grilled Marinated Steak 29.95

*paired with choice of Faroe Island salmon, grilled shrimp, or crab cake*

### BUTTERNUT SQUASH QUINOA CAKES 18.95

heirloom apples, arugula, watermelon radishes, mulled cider, herb yogurt

### STEAK FRITES 29.95

wood grilled LaPlatte River Angus Farm steak, tarragon aioli, grilled onions, steak fries

### FAROE ISLAND SALMON 24.95

Jericho Settlers Farm beets, pickled fennel, arugula, basil salsa verde

### SPIT ROASTED MISTY KNOLL FARM CHICKEN 21.95

Nitty Gritty polenta, wood grilled onions, cider jus

### ROCK CRAB CAKES 26.95

crushed potatoes, arugula, fennel, radishes, herb aioli

### PEI MUSSELS 12.95 half 22.95 whole

roasted fennel, braised leeks, cider butter, grilled bread



## DRY AGED LOCAL BEEF

## WOOD GRILLED STEAKS

“Raised naturally on grass and finished on grain, our beef is dry aged for 30 days to impart unique flavor and tenderness. All steaks are hand cut daily and grilled over VT hardwood. Our steaks are best served Medium Rare and preparations past medium may compromise tenderness and flavor.”

– Master Butcher Frank Pace

### DRY AGED SIRLOIN STEAK FOR TWO (20oz) 79 for two

carved tableside and served as a complete dinner for two; includes house or Caesar salad for two, two side dishes, and two house made sauces

*our nightly special salad may be substituted for an additional 2*



**FILET MIGNON 46 (8oz)**  
*Certified Black Angus Beef, Prime Quality*  
served with choice of side dish

**BONE-IN RIBEYE 49 (16oz)**  
*LaPlatte River Angus Farm, Shelburne*  
served with choice of side dish

**BONE-IN NY STRIP 49 (16oz)**  
*LaPlatte River Angus Farm, Shelburne*  
served with choice of side dish

### HOUSE MADE SAUCES \$2 each

Chimichurri / Blue Cheese Butter / Steak Sauce  
Béarnaise / Horseradish Crème Fraîche

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*A 20% service charge may be added to parties of six or more*