

**- SNACKS -**

**SPICED MARCONA ALMONDS - 3**

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**WARM OLIVES - 6**

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**PICKLE PLATE - 6**

ASSORTMENT OF SEASONAL  
PICKLED VEGETABLES

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**PULLED PORK EGG ROLL - 9**

BBQ PULLED PORK. SAUTÉED MUSHROOM. COLLARD  
GREENS. SESAME & HONEY DIPPING SAUCE

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**CHICKEN LIVER TOAST - 8**

CHICKEN LIVER PATE. WHOLE GRAIN MUSTARD.  
ARUGULA. PICKLED RED ONION  
ON HOUSEMADE SOURDOUGH

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**TUNA TARTARE - 13**

MARKET PREPARATION

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**SCOTCH EGG - 7**

DEEP-FRIED. CHORIZO-WRAPPED  
SOFT-BOILED EGG. HOLLANDAISE SAUCE

**- SALADS -**

**PEA SALAD - 12**

ENGLISH PEAS. WHEAT BERRIES. ASPARAGUS.  
STRAWBERRIES. CHEVRE. LEMON MINT VINAIGRETTE

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**WARM KALE SALAD - 10**

LIGHTLY SALTED KALE. RAISINS. PINE NUTS.  
SHALLOTS. BALSAMIC CAPER VINAIGRETTE

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**ASIAN CHICKEN SALAD - 13**

SHREDDED CHICKEN CONFIT. RED PEPPER.  
PEANUTS. BEAN SPROUTS. CUCUMBER

**- SANDWICH STYLE -**

**VEGGIE TACOS - 10**

TEMPURA SWEET POTATOES.  
PICKLED VEGETABLE SLAW. CILANTRO LIME CREAM

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**FRIED CHICKEN & BISCUIT - 12**

BUTTERMILK BACON AIOLI. COLLARD GREEN SLAW  
ON HOUSEMADE BISCUIT

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**LAMB PIADINA - 17**

ROASTED LEG OF LAMB. PICKLED RED ONION.  
TZATZIKI SAUCE ON HOUSEMADE OREGANO PIADINA

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**PATTY MELT - 16**

WAGYU BEEF. ADIRONDACK CHEDDAR. CARAMELIZED  
ONIONS. BREAD & BUTTER PICKLES. SRIRACHA AIOLI  
ON HOUSEMADE PULLMAN LOAF

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**WAGYU BEEF BURGER - 15**

HEIRLOOM TOMATO. CARAMELIZED ONION.  
BACON. ADIRONDACK CHEDDAR

**- PLATES -**

**SHRIMP & PINEAPPLE FRIED RICE - 13**

PICKLED CARROTS. RED PEPPERS. BEAN SPROUTS.  
RED ONION. ENGLISH PEAS. SCALLION

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**TAPROOM PASTA - 15**

HOUSEMADE TROFIE PASTA. SHAVED PIAVE.  
BASIL PESTO. TOMATO JAM

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**PORK SHANK - 21**

BRAISED PORK SHANK. CHEDDAR GRIT CAKE.  
COLLARD GREENS. STRAWBERRY AU JUS

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**FISH & CHIPS - 15**

IPA BATTERED HADDOCK. FRESH-CUT FRIES.  
JALAPENO TARTAR. LIME COCKTAIL

**- DESSERTS -**

**CHOCOLATE CHESS PIE - 6**

WHIPPED CREAM. HOT FUDGE

**- CHALKBOARD -**

**FARM TOAST - 8**

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**RAW OYSTERS - 14 / 26**

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**MARKET SALAD - 12**

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**GRILLED CHEESE - 10**

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**TACOS - 14**

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**PIZZA - 14**

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**BREAD PUDDING - 7**

**EVERYTHING ON OUR MENU  
IS MADE FROM SCRATCH**

EXECUTIVE CHEF: MARIA MENDEZ

SOUS CHEF: MATTHEW WEEKES

# - CHEESE -

## - FRESH -

PAIRS WELL WITH PILSNER AND WHEAT BEERS

### MAPLE BROOK STRACCIATELLA

(BENNINGTON, VT - COW) / \$6

HAND PULLED STRANDS OF MOZZARELLA SUBMERGED IN CREAM. THIS IS THE DECADENT FILLING OF MAPLE BROOK'S LEGENDARY BURRATA

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### R & G CHEVRE

(COHOES, NY - GOAT) / \$6

ASK YOUR SERVER ABOUT TODAY'S PREPARATION OF THE CHEVRE

## - STINKY -

PAIRS WELL WITH PA'S

### ALEMAR CHEESE CO. GOOD THUNDER

(MANKATO, MN - COW) / \$8

THE STINKIEST CHEESE FROM THIS NEW CRAFT CREAMERY. GOOD THUNDER IS WASHED IN LOCAL BREWERY SURLY'S BENDER BROWN ALE

## - HARD -

PAIRS WELL WITH STOUTS AND PORTERS

### TWO SISTERS ISABELLA

(HOLLAND - COW) / \$7

THE REAL DEAL GOUDA - THIS ONE IS BURSTING WITH PERSONALITY. IT HAS THE BALANCE OF SWEET AND SAVORY DOWN TO PERFECTION. WITH A SWEET CARAMEL CRUNCH ON THE FINISH

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### PIAVE VECCHIO

(VENETO, ITALY - COW) / \$6

THIS ITALIAN MOUNTAIN CHEESE. KNOWN AS THE COUSIN TO PARMAGIANO-REGGIANO IS MILD AND SWEET - THE PERFECT TABLE CHEESE.

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### CABOT CLOTHBOUND CHEDDAR

(CABOT, VT - COW) / \$8

CABOT'S ENGLISH INSPIRED CHEDDAR IS AGED AT JASPER HILL AND HAS A DELICATE BALANCE OF SHARPNESS, NUTTINESS AND A CARAMELIZED, NEARLY CANDY SWEETNESS

## CHARCUTERIE / 15.

A SELECTION OF CURED MEATS SERVED WITH OUR HOUSE-BAKED SOUR DOUGH, PICKLES & MUSTARD

## - SOFT -

PAIRS WELL WITH BELGIAN BEERS

### VERMONT CREAMERY CREMONT

(WEBSTERVILLE, VT - COW & GOAT) / \$8

AN AMERICAN ORIGINAL FROM THE CHEVRE PIONEERS. THIS DOUBLE-CREAM WON GOLD AT THE WORLD CHEESE AWARDS FOR IT'S DELICATE YET LUXURIOUS CHARACTER

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### FOUR FAT FOWL ST. STEPHEN

(STEPHENTOWN, NY - COW) / \$7

THIS LOCAL CHEESE PROVIDES THE QUINTESSENTIAL EXPERIENCE OF A TRIPLE CREAM. DELIVERING AN EXPLOSION OF BUTTERCREAM ON THE TONGUE

## - SEMI HARD -

PAIRS WELL WITH PALE, AMBER AND BROWN ALES

### CONSIDER BARDWELL RUPERT

(WEST PAWLET, VT - COW, R) / \$8

INSPIRED BY THE GREAT ALPINE CHEESES OF EUROPE. THIS GRASS-FED JERSEY COW'S MILK CHEESE IS COMPLEX WITH A SWEET FINISH

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### PYRENEES BREBIS

(AQUITAINE, FRANCE - SHEEP) / \$8

THIS SHEEP'S MILK CHEESE FROM THE SOUTH OF FRANCE HAS BEEN MADE FOR OVER 4,000 YEARS - IT'S NO WONDER THEY'VE PERFECTED IT! LOOK FOR SWEET, GRASSY AND NUTTY NOTES

## - BLUE -

PAIRS WELL WITH IMPERIAL STYLE BEERS

### ROGUE CAVEMAN BLUE

(CENTRAL POINT, OR - COW, R) / \$7

THE LATEST FROM THE BLUE CONNOISSEURS AT ROGUE. THIS CREATION WAS A DECADE IN THE MAKING. THE RESULT IS A RUGGED BLUE WITH A LUSCIOUS, CREAMY INTERIOR AND A SWEET, BUTTERY FLAVOR

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### POINT REYES BAY BLUE

(POINT REYES, CA - COW) / \$7

THIS BRAND NEW CHEESE IS EARNING RAVE REVIEWS: A FUDGY BLUE. IT'S KNOWN FOR IT'S MELLOW FLAVOR AND SWEET, SALT-CARAMEL FINISH

## CHEESE FLIGHT / 18.

CHOOSE ANY THREE

**ALL CHEESE IS SERVED WITH HOUSE-BAKED SOUR DOUGH,  
FRESH FRUIT AND A HOUSE-MADE CHUTNEY**