



**BEEF CARBONNADE 18**

a hearty belgian-style ale mustard braised beef stew

**ELM STREET WRAP 14**

Turkey • Ham • Applewood Smoked Bacon  
Cheddar Cheese • Cranberry Mayonnaise

**CLASSIC BLT Mayonnaise • Toasted Five Grain 10**

**THE GREENBRIAR 12**

Chicken salad with Grapes & Walnuts • Toasted Croissant

**THE FICKLE PICKLE 15**

Pastrami • Havarti Cheese • Sauerkraut Dill Pickles  
Mixed Berry Grain Mustard Spread • Wrap

**BY GOSH, LET'S NOSH!**

**CHARCUTERIE 16**

Cured Meats • Pâtés • Traditional Accompaniments

**VERMONT CHEESE BOARD 17**

Fruit • Preserves • Toasted Baguette

**JUMBO SHRIMP COCKTAIL 3.75ea. or six for 20**

Maker's Mark® Cocktail Sauce

**FRIED CLAM STRIPS 10**

Tartar Sauce • Lemon

**CRISPY CHICKEN WINGS 12.<sup>50</sup>**

Seasoned w/ BBQ, Maple Habañero, Buffalo or Plum Ginger  
Served with Blue Cheese & Celery

**FLATBREAD du JOUR Chef Inspired 13**

**BIG SAM'S FRIED PICKLES 8**

Cornmeal Breading • Herb Dipping Sauce

**BEER BATTERED ONION RINGS Herb Dipping Sauce 9**

**ROASTED GARLIC HUMMUS 8**

Warm Flatbread • Vegetables

**SWEET POTATO POUTINE 10**

Cheddar Cheese • Pickled Peppers • Curry Gravy • Scallions

**NACHOS 10**

Corn Tortilla Chips • Black Bean Chili  
Cheddar • Salsa • Sour Cream • Jalapeños

**SOUP du JOUR 8**

**NEW ENGLAND CLAM CHOWDER 9**

**FRENCH ONION SOUP 9**

**VEGETARIAN BLACK BEAN CHILI 8.<sup>50</sup>**

**CAESAR SALAD 8**

Romaine • Shaved Parmesan • Grilled Lemon  
Housemade Croutons • Creamy Caesar Dressing

**HOUSE SALAD 9**

Mesclun Greens • Chopped Romaine  
Shaved Fennel • Cranberries  
Farmhouse Cheddar • Candied Walnuts  
White Balsamic Vinaigrette • Leek Wisps

**SPINACH & BEET SALAD 9**

Baby Spinach • Roasted Red Beets • Granola  
Crumbled Blue Cheese • Lemon Vinaigrette

**TOASTED BARLEY & QUINOA SALAD 10.<sup>50</sup>**

Roasted Root Vegetables • Mushrooms  
Shredded Cabbage • Dill Mustard Vinaigrette

**BREAD & CIRCUSES**

**THE WOODSTOCKER 13.<sup>50</sup>**

Toasted Croissant • Melted Cheddar  
Applewood Smoked Bacon • Herb Mayo

**BBQ PULLED PORK 11.<sup>50</sup>**

Coleslaw • French Fries

**CORNED BEEF REUBEN 15**

Rye • Swiss Cheese • Sauerkraut  
Russian Dressing

**PORTOBELLO SANDWICH 14.<sup>50</sup>**

Roasted Red Pepper • VT Goat Cheese  
Balsamic • French Fries

**ROBIE FARM**

**BACON CHEESEBURGER 15**

Maple Smoked Cheddar • Applewood Bacon

**FISH & CHIPS 20**

Sweet Pickle Tartar Sauce • Coleslaw

**HOUSEMADE SAUSAGE 13**

German Potato Salad • Grain Mustard Sauce

**BUTTERNUT SQUASH RAVIOLI 20**

Lacinato Kale • Root Vegetables  
Porcini Mushroom Broth  
Pecans • Parmesan Cheese

**FAROE ISLAND SALMON 22**

Pan-Seared • Arroser Finish

**GRILLED SIRLOIN STEAK 24**

Mushroom Bordelaise • French Fries