



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

CRISPY CHICKEN WINGS 12.50

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

FLATBREAD du JOUR 13

Chef Inspired

BIG SAM'S FRIED PICKLES 8

Cornmeal Breading • Herb Dipping Sauce

BEER BATTERED ONION RINGS 9

Herb Dipping Sauce

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

Add Grilled Steak +15 • Add Grilled Chicken +6

SOUP DU JOUR 8

NEW ENGLAND CLAM CHOWDER 9

FRENCH ONION SOUP 9

VEGETARIAN BLACK BEAN CHILI 8.50

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 10.50

Roasted Root Vegetables • Mushrooms
Shredded Cabbage • Dill Mustard Vinaigrette

Add: Grilled Chicken 6 • Grilled Shrimp 10
Seasoned Salmon 9 • Grilled Steak 15

BREAD & CIRCUSES

THE WOODSTOCKER 13.50

Toasted Croissant • Grilled Chicken
Melted Cheddar • Herb Mayo
Applewood Smoked Bacon

BBQ PULLED PORK 11.50

Coleslaw • French Fries

CORNED BEEF REUBEN 15

Rye • Swiss Cheese • Sauerkraut
Russian Dressing

PORTOBELLO SANDWICH 14.50

Roasted Red Pepper • VT Goat Cheese
Balsamic • French Fries

ROBIE FARM BURGER 15

Maple Smoked Cheddar • Applewood Bacon
Steakhouse Aioli • French Fries

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