



Grazing Tables

LOCAL SAUSAGES & CHEESES

\$38 PP

+ Vermont State Meals Tax

MENU

Grilled Vermont Salumi Italian Sausages
and Vegetarian Sausages
Wholegrain Mustards & Vermont Beer Roast
Onions & Peppers

CHEESES

Bailey Hazen Blue
Jasper Hill Willoughby
Cabot Clothbound Cheddar
Alpha Tolman
Vermont Farmstead Lille Brie
Sweet Rowan Storm
Lakes Edge Chevre

Winey Briny Quick Vegetable Pickles
Seasonal Fruit Chutneys

Local Lettuces, Herbs & Edible Flowers
maple balsamic dressing

Tomato Salad w' Chives & virgin olive oil

Fresh Corn Salad w' basil & red onion

Two Sons Bakehouse
Rye Potato Rolls & Breads

MIXED GRILL & BBQ SIDES

\$48 PP

+ Vermont State Meals Tax

MENU

Bear Swamp Farm Beefalo Sliders
Cabot Cheddar & Herb Chimmi Churri

Buttermilk Brined Murrays Statler
Chargrilled Chicken
Avocado Vermont Sweetcorn Salsa

Lamb Kofta Kebabs
Mama Hoo-Rah

Vermont Whiskey Root Pickles

Mac n' Cheese Bites

Baby Potato Salad
chives & tarragon

Local Lettuces
maple balsamic dressing

Fresh Corn Salad
local cherry tomatoes, basil & red onion

Two Sons Bakehouse
Slider Rolls & Breads

SMOKED FISH & SEAFOOD

\$58 PP

+ Vermont State Meals Tax

MENU

Green Mountain Distillers Lemon Vodka Dill
Cured Gravlox
mustard creme fraiche

Wild Shrimp Cocktail
french sauce and cocktail sauce

Smoked Trout Mousse
apples, pumpernickel bread, pickled red
onions

Swordfish Kebabs
orange basil sauce

Baby Potato Salad
chives & tarragon

Local Lettuces
maple balsamic dressing

Caprese Salad of Local Tomatoes &
Vermont Mozzarella
fried capers, basil & balsamic drizzle

Two Sons Bakehouse
Focaccia & Baguettes