



CIDER GARDEN MENU

HARD CIDER

CIDER FLIGHT \$10
CHOOSE ANY 5 CIDERS

HARD CIDER SLUSHIE \$10

LIMITED RELEASE POUR - 12OZ \$8
HONEYCRISP | LARRABEE | SIDRIA

CORE POUR - 12 OZ \$6
FARMSTEAD | KINGSTON DRY | CITRA
FOXBORO ROSÉ | MAC & MAPLE



NON-ALCOHOLIC DRINKS

LOCAL SWEET™ SODA \$3
• TULSI
• BLOOD ORANGE VANILLA

CIDER SLUSHIE \$4

SWEET CIDER \$2

BOTTLED WATER \$2

FUN SNACKS

APPLE CIDER FRITTER \$6
Handmade by the Champlain Orchards bakery, with pieces of our fresh eco-apples and a vanilla glaze.

8" SOFT PRETZEL & MUSTARD \$12
Handmade by Crowne Point Bread Co. and served with sweet & tangy mustard from Butternut Mtn. Farm.

S'MORES KIT FOR 2 \$8
Graham crackers, Vermont Nut Free Chocolate (milk or dark), marshmallows & roasting sticks.

FRENCH BAGUETTE \$4
Served with Cabot butter.

SLICED APPLE & HONEY STICKS \$3
One large apple cut into wedges, served with two honey sticks.

LOCALLY SOURCED PLATES



CHARCUTERIE BOARDS FOR 2+ \$28
Assortment of three VT cheeses (Five Generations aged cheddar, Vermont Farmstead brie & Crowley muffaletta), Castleton Crackers, Sidehill Farm jam, Tippy Pickles, Greek stuffed olives, apple slices.

Add local Vermont Salumi +\$8

MEDITERRANEAN TART \$14
Layered French pastry with Cabot butter, covered in a béchamel sauce, fresh organic heirloom vegetables & a light topping of cheese.

HEIRLOOM POTATO LEEK TART \$14
Layered French pastry with Cabot butter, covered in a béchamel sauce, organic heirloom potatoes, caramelized onions & leeks.

SOUP OF THE DAY & BAGUETTE \$14
See daily special - served with French baguette.

