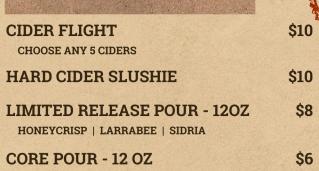


CIDER GARDEN MENU

HARD CIDER



NON-ALCOHOLIC DRINKS

LOCAL SWEET™ SODA \$3

• TULSI

• BLOOD ORANGE VANILLA

CIDER SLUSHIE \$4

SWEET CIDER \$2

BOTTLED WATER

SOURCEO PLATES

FUN SNACKS

FARMSTEAD | KINGSTON DRY | CITRA FOXBORO ROSÉ | MAC & MAPLE

\$6 APPLE CIDER FRITTER Handmade by the Champlain Orchards bakery, with pieces of our fresh eco-apples and a vanilla glaze. 8" SOFT PRETZEL \$12 & MUSTARD 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 &** \$3 **HONEY STICKS** One large apple cut into wedges, served with two honey sticks.

CHARCUTERIE BOARDS FOR 2+

\$28

\$2

Assortment of three VT cheeses (Five Generations aged cheddar, Vermont Farmstead brie & Crowley muffaletta), Castleton Crackers, Sidehill Farm jam, Tipsy 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 baquette.

