



Trapp Family Lodge

Single Use, Winter Menu

When our family settled here in 1942, the plan was to be farmers. It turned out that singing provided a more stable income, but we've always had a fascination with working this land and producing healthy food. The connection to the land and cycle of the seasons nurtured us inside and out. Maple sugaring was our first agricultural effort, but vegetable gardens, orchards, cattle, pigs, chickens and sheep made us early adopters of the "farm-to-table" movement.

In 2010 we opened our first brewery to re-create the flavor of Austrian lagers using our fresh spring water. Our bakers make fresh bread and pastries here daily. We hope you will enjoy our seasonal menu from our family farm and that you enjoy a little Austria here in Vermont.

Sincerely, The von Trapp Family - Johannes, Lynne, Kristina, and Sam

Soup Of the Day

\$10

Appetizers

Yellow Curry Mussels GF

Lemongrass, Kaffir Lime Leaves, Crispy Wonton
\$15

Filet Mignon Steak Tartar

Capers, Shallots, Radishes, Mustard Aioli, Crisp Bread
Top with Trapp Family Farm Egg Yolk \$19

Trapp Family Farm Pork Belly

Skillet Corn Bread, Jalapeno Cheddar, Trapp Family Farm Honey Butter \$16

Salads

Baby Kale Caesar GF

Crispy Garlic Chickpeas, Creamy Caesar Dressing,
Grated Cabot Clothbound Cheddar

\$13

Shaved Root Vegetable VEGAN

Beets, Carrots, Radish, Parsnip, Red Onion,
Sesame Chili Vinaigrette

\$14

Winter Garden Green Salad GF

House Organic Greens, Pickled Onions, Marinated
Tomatoes, Cucumbers, von Trapp Farmstead Mad
River Blue Cheese

\$13



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Entrees

Trapp Family Farm Beef Liver **GF**

Roasted Fingerling Potatoes, Sautéed Spinach,
Shallot Demi Glace
\$25

Trapp Family Farm

Maple Glazed Chicken **GF**

Butternut Squash Puree, Crispy Brussel Sprouts
\$28

Trapp Family Farm Pork and Beef Manicotti

Maple Brook Farm Ricotta, Oyster Mushrooms,
Shaved Truffle
\$30

Pan Roasted Stuffed Rainbow Trout

Wild Mushrooms, Spinach, And Trapp Family Farm Bacon
Couscous, Beurre Blanc
\$32

Harvest Grain Bowl **VEGAN**

Quinoa, Lentils, Butternut Squash, Parsnip, Kale,
Chickpeas, Sesame Vinaigrette \$23
Add Trapp Family Farm Egg \$3

Grilled Petite Filet Mignon **GF**

Grafton Chili Smoked Cheddar Mashed Potatoes, Alaskan
King Crab, Asparagus, Bearnaise Sauce
\$45

Wiener Schnitzel vom Schwein

Breaded Pork loin, Herbed Spätzle,
Cucumber Salad, Red Cabbage, Fresh Lemon, Lingonberry Jam
\$29

Add Two Trapp Family Farm Eggs \$3

Gluten Free "Natürlich" \$29

Desserts

Linzertorte \$10

Blackforest Brownie Sundae \$10

Spiced Flourless Chocolate Torte \$10

Apfelstrudel \$10

Choice of Ice Creams \$9

We offer a Selection of Freshly Baked Breads and Desserts from our own Bakery. Underlined Trapp Family Farm Items are raised right here on property. Please try our specialty cocktails from our drink menu. Taxes and Gratuity Not Included. Parties of 6 or greater include 20% Gratuity. Please refrain from Cellphone Use. *The consumption of raw or under-cooked meat, fish, and eggs may increase your risk of foodborne illness, especially if you have certain medical