



Trapp Family Lodge

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. Please enjoy our seasonal menu from our family farm and understand we are a little of Austria, here in Vermont.

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

Appetizers

Chilled Soup du Jour (GF)

\$12

Green Goddess Soup (GF)

avocado crème

\$12

Beef Tartare (GF)

Trapp Family Farm Beef | shallots | capers |
Trapp Family Farm Egg Yolk | fingerling crisps

\$22

Wild Mushroom Toast

sautéed garlic herb wild mushrooms | creamy goat
cheese spread | Trapp Family Farm poached egg | Trapp
Family Bakery brioche bread

\$20

Vermont Cheese Board

two Vermont cheeses | house made chutney | candied
walnuts | Trapp Family Bakery grilled baguette

\$20

Salads

Baby Romaine Caesar Salad (GF)

parmesan cheese | Caesar dressing | white anchovies
| pork belly lardons | croutons

\$14

Crab and Grapefruit Salad

citrus vinaigrette | crispy leeks | arugula

\$21

Quinoa Salad

spinach | sundried tomatoes | feta cheese | lemon
vinaigrette | quinoa crisp

\$19

Viennese Potato Field Green and Beef Tongue Salad

potatoes | mixed greens | crispy Trapp Family Farm
Beef Tongue | white balsamic

\$20



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Entrees

Maple Glazed Duck Leg Confit (GF)

Trapp Family Farm Maple | mixed lentils | sauteed
baby carrots | pearl onions | baby spinach |
duck pan jus
\$42

Pan Seared Statler Chicken Breast (GF)

honey glaze | peach relish | balsamic drizzle |
farro grains | seasonal vegetables
\$38

Purple Sweet Potato Gnocchi

roasted seasonal vegetables | avocado pesto | shaved
parmesan
\$34

Add grilled chicken \$7, shrimp \$10 or vegetarian
chicken \$7

Dunkel Beer Marinated Herb Crusted Venison Tenderloin

lingonberry jam demi | cheddar herb potato |
seasonal vegetables
\$48

Butter Herb Basted NY Sirloin (GF)

garlic mashed potatoes | sugar snap peas | chipotle
hollandaise sauce
\$46

Cauliflower Risotto (GF)

seasonal vegetables | garlic cream sauce | parmesan
Reggiano cheese
\$32

Wiener Schnitzel vom Schwein

Breaded pork loin | herbed spätzle | cucumber salad |
red cabbage | fresh lemon | lingonberry jam
\$32

Pork Goulash

nockerl | pickled red cabbage | chive sour cream
\$36

add two Trapp Family Farm eggs \$3

gluten free "natür" \$32

Pan Seared Sea Scallops (GF)

roasted sweet corn puree | grilled asparagus | oven
roasted potatoes | gremolata sauce
\$44

We offer a Selection of freshly baked breads and desserts from our own bakery. After dinner drinks are available on our dessert menu. Taxes and service fee not included. Parties of 6 or greater include 20% service fee. 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 conditions