



Trapp Family Lodge

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. 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

Austrian Potato Soup

crispy Trapp Family Farm Pork Belly

\$11

Beef Carpaccio (GF)

Trapp Family Farm grass fed beef carpaccio | arugula

olive oil | shaved Cabot Clothbound Cheddar

Worcestershire powder | lemon and capers

\$20

Trapp Bakery Grilled Flat Bread

Maple fennel sausage | caramelized onions | creamy

garlic sauce | arugula | balsamic drizzle

\$17

Shrimp Cocktail

5 chilled von Trapp Helles poached shrimp | creamy

cocktail sauce

\$18

Marinated Grilled Trapp Family

Farm Beef Heart

Arugula | Pine Nuts | Feta | Red Wine Demi Drizzle

\$18

Salads

Baby Kale Caesar Salad (GF)

crispy garlic chickpeas | Caesar dressing | grated

Cabot Clothbound cheddar

\$13

Green Garden Salad (GF)

mixed greens | pumpkin seeds | sunflower seeds

hemp seeds | red onion | roasted tomatoes |

blue cheese | Trapp Family Farm honey

Dijon dressing

\$13



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Entrees

Trapp Family Farm Lamb Goulash

served on nockerl (Austrian style gnocchi) | pickled red cabbage |
chive crème
\$34

Maple Glazed Roasted Statler Chicken

crispy brussels sprouts | oven roasted carrots | butternut
squash puree
\$30

Roasted Vegetable and Pumpkin Curry (GF)

winter roasted vegetables | pumpkin | curry | crispy tofu |
forbidden rice
\$25

Pork and Beef Fettuccini

Trapp Family Farm raised pork and beef | Maple Brook
Farm ricotta | oyster mushrooms | shaved truffle
\$30

Grilled Bratwurst (GF)

sauerkraut | farmer's potato salad | Trapp Family Farm Maple
mustard
\$25

Pan Seared Center Cut Cod Filet

brown butter sauce | forest mushrooms | herb couscous
| asparagus
\$40

Wiener Schnitzel vom Schwein

Trapp Family Farm Breaded pork loin | herbed spätzle | cucumber
salad | red cabbage | fresh lemon | lingonberry jam
\$29

Petite Filet of Beef (GF)

Trapp Family Farm grass fed beef | Grafton Chili smoked
cheddar mashed potatoes | Alaskan king crab | asparagus
bearnaise sauce
\$45

add 2 Trapp Family Farm eggs \$3

Gluten Free "Natur" \$29

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