




Trapp Family Lodge

Lounge Menu

Tagessuppe \$10


Austrian Pretzels

von Trapp Farmstead Oma  Vienna Lager Dip \$13

Kale Caesar Salad

Clothbound Cheddar, White Anchovy Dressing, Roasted Garlic
Lavash Crackers \$13

Roasted Baby Beet Salad

Arugula, Sanded  Hazelnuts, Goat Cheese,
Maple-Beet Vinaigrette \$13

Warm Sheep Cream Cheese

Grilled Baguette, Maine Sea Salt, Local Honey, Stone Fruit,
Chives \$14


House Bratwurst

Ground Pork, Sauerkraut, Farmer's Potato Salad
and House Maple Mustard
\$13 single \$16 Double

Black Pepper Fettucine

Black Pepper Fettucine, Foraged Mushrooms, Winter Squash,
Sage, Parmesan \$25

(Add: Grilled Chicken \$6 Salmon or Shrimp \$9)

Our  Symbol Represents a Trapp Lodge Farm Harvested Item! We offer a Selection of Freshly
Baked Desserts as well as After Dinner Drinks from our Dessert Menu. Taxes and Gratuity Not
Included. Parties of 6 or greater include 20% Gratuity



Trapp Family Lodge
Lounge Menu

Chicken Sandwich



Trapp Lodge Farm Bacon, Trapp Lodge Farm Habanero Chile
Mayo, Lettuce, Tomato, on Red Hen Bread \$14



Trapp Lodge Farm Braised Pork Shoulder Sandwich

Apple Mustard, Brioche Bun, Shallot Marmalade, Watercress
Salad \$15.50

The Johannes Burger



Trapp Lodge Farm Grass-Fed Beef, Cabot Cheddar, Black
Pepper Aioli, French Fries, or Local Mixed Greens \$18
Add von Trapp Bacon or Trapp Lodge Farm Egg \$3



von Trapp Charcuterie



Farmstead Cheeses, Pickled Vegetables, Cranberry Chutney
Grilled Bread \$21



Trapp Lodge Farm Liverwurst Sandwich

House Made Liverwurst, Fennel and Carrot Slaw, Grain
Mustard, Trapp Bakery Rye \$13
Fries or Side Salad

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. **GF** – **G**luten Free Item or can be prepared gluten free, please ask your server. Disclaimer: We are not a certified gluten free kitchen.