



Trapp Family Lodge

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 recreate 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

Crab Bisque

Lump Crab, Chives

\$11

Appetizers

Trapp Farm Maple Glazed Vermont Quail **GF**

Parsnip Puree, White Asparagus, Wild Mushrooms,
Walnut Vinaigrette

\$18

Alaskan King Crab Louie **GF**

Lettuce, Hearts of Palm, Avocado Puree,
Trapp Farm Egg, Louie Dressing

\$17

Mishima Wagyu Steak Tartar

Capers, Shallots, Radishes, Mustard Aioli,
Trapp Bakery Crisp Bread

\$19

Salads

Baby Kale Caesar Salad

Trapp Bakery Vienna Bread Croutons, Shaved
Radishes, Salsify Puree

\$12

Baby Spinach & Frisee Salad

Trapp Farm Apples, Mt Alice Cheese, Radishes,
Warm Cold Hollow Cider Vinaigrette

\$13

Austrian "Waldorf Salad" **GF**

Trapp Farm Apples, Celeriac Puree, Celery, Spicy
Walnuts, Radishes

\$13



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Entrees

Pan Seared Bone-In Ribeye **GF**

Maine Brown Butter Potatoes, Broccoli Rabe,
Bearnaise Sauce
\$48

Pan Roasted Rainbow Trout

Peekytoe Crab, Spinach, Truffle Gnocchi,
Apple Bacon Vinaigrette
\$32

Wild Blackened Shrimp, Corn Grits **GF**

Cremini Mushrooms, Scallions, Apple Wood
Bacon, Lemon
\$34

Pan seared Rack of Lamb

Israeli Couscous, Chanterelle Mushrooms, Golden Raisins,
Hazelnuts, Chermoula Sauce
\$44

Butternut & Goat Cheese Ravioli

Roasted Butternut Squash, Spinach, Pearl Onions,
Butternut Crema
\$27

Trapp Farm Braised Pork Belly And Roasted Pork Loin

Savory Leek Bread Pudding, Pecans, Brussel Sprouts,
Apple Slaw, Mustard Cherry Demi
\$30

Wiener Schnitzel vom Schwein

Pan Fried Breaded Pork Loin Cutlet, Herbed Spätzle
Red Cabbage, Fresh Lemon, Lingonberry Jam
\$29
Add Two Trapp Farm Eggs \$3
Gluten Free "Natural"
\$29 **GF**

We offer a selection of freshly baked breads and desserts from our own bakery, and after-dinner drinks from our dessert menu. Taxes and gratuity are *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 conditions