



*Trapp Family Lodge
Summer Lounge Menu*

Green Goddess Soup

avocado crème

\$12

Cold Soup Du Jour

\$12

Pretzel Board with Dunkel Beer Cheese Dip and Maple Mustard

\$19

House Made Hummus Dip with Pita Chips

assorted pickled vegetables

\$20

Summer Garden Green Salad

tomatoes | cucumbers | red onion | balsamic dressing

\$15

Baby Romaine Caesar Salad

parmesan | caesar dressing | white anchovies | croutons

\$14

Vermont Cheese Board

local Vermont cheeses | Trapp Family Bakery grilled baquette

\$20

Grilled Prime Rib Sandwich

Caramelized onions | horseradish mayo | au jus | grilled banquette fries
or side salad \$20

Grilled Chicken Sandwich

Avocado ranch | bacon | lettuce | tomatoes | grilled sourdough
fries or side salad

\$25

Grilled Bratwurst, Appetizer or Entrée

sauerkraut | farmer's potato salad | Trapp Family Farm Maple Mustard

Single \$12 or double \$22

Trapp Bakery Grilled Flatbread

maple fennel sausage | caramelized onions | creamy garlic sauce
arugula | balsamic

\$17

Johannesburger

grass-fed beef | Cabot cheddar | black pepper aioli
Fries or side salad

\$19

add Trapp Family Farm Egg \$3

Weiner Schnitzel vom Schwein

breaded pork loin | herbed spatzle | cucumber salad | red cabbage
Fresh lemon | lingonberry jam

\$32

Cauliflower Risotto

seasonal vegetables | garlic cream sauce | parmesan Reggiano cheese

\$32

Vegan option available

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 conditions.