



## *Trapp Family Lodge Summer Menu*

### *Crab Bisque*

\$10

### *von Trapp Bavarian Pretzel Board*

Mad River Blue Cheese, Savage Cheese, Cabot Cloth Bound Cheddar, Trapp Lodge Farm Prosciutto, Cervelat, Summer Sausage, White Wine Mustard, von Trapp Dunkel Beer Cheese Sauce

\$25

### *Atlantic Octopus & Warm Potato Salad* **GF**

Red Thai Chili Peppers, Extra Virgin Olive Oil

\$15

### *Potted Liverwurst*

Trapp Lodge Farm Liverwurst, Trapp Bakery Crisps, Pickled Vegetables, Seasonal Fruit Preserve

\$14

### *Sweet Gem Caesar Salad*

Sweet Gem Lettuce, Caesar Dressing, Brioche Croutons, Anchovies \$13

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

### *Trapp Helles Beer Battered Fried Fish & Chips*

Beer Battered Haddock, Red Cabbage Coleslaw, French Fries

\$28



## *Trapp Family Lodge Summer Menu*

### *Trapp Lodge Farm Organic Salad* **GF**

Trapp Lodge Farm Organic Greens and Crisp Summer Vegetables, Oven Dried Tomatoes, Puffed Fruit, Banyuls Vinaigrette  
\$13

### *Fried Chicken Sandwich*

Chicken Breast, Red Cabbage Coleslaw, House Made Pickles, Secret Sauce, Trapp's Bakery Pretzel Bun, Fries or Salad  
\$16

### *Hungarian Bratwurst Sliders*

Three House Made Hungarian Bratwursts, Pickled Carrots and Red Onion, Trapp Dunkel Beer Mustard Aioli, Brioche Slider Buns, Fries or Salad  
\$20

### *The Johannes Burger*

Trapp Lodge Farm Grass-Fed Beef, Cabot Cheddar, Black Pepper Aioli, French Fries, or Side Salad \$18  
Add Bacon or Trapp Lodge Farm Egg \$ 3

Taxes and Gratuity Not Included. Parties of 6 or greater include 20% Gratuity. **G**luten **F**ree Items can be prepared. Please ask your server. Disclaimer: We are not a certified gluten free kitchen