



Trapp Family Lodge

Summer 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. 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

Chilled Salsify Soup

Paddlefish Caviar, Celery Leaf, Chive

\$10

Appetizers

Colorado Lamb loin Carpaccio

Marinated Lamb in Harissa, Crispy Couscous, Pearl Onions, Mint Puree

\$16

Salads

Heirloom Beet & Arugula Salad

Baby Red & Yellow Beets, Crisp Potatoes, Basil Puree, Hazelnut and Pumpernickel Crumble, Brown Butter Vinaigrette

\$13

Citrus Wild Striped Bass Ceviche **GF**

Avocado, Fennel
Jalapeno Lime Vinaigrette

\$16

Trapp Lodge Farm Organic Greens

Crisp Summer Vegetables, Oven Dried Tomatoes, Puffed Fruit, Banyuls Vinaigrette

\$13

Trapp's Vienna Braised Pork Belly

Mustard Seeds, Belgian Endive
Sweet and Sour Cherries

\$15

Trapp Lodge Farm Caprese

Burrata Cheese, Cucumber,
Lemon Vanilla Vinaigrette

\$14



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Entrees

Grilled Hanger Steak

Bone Marrow Croquettes, Wild Mushrooms,
Heirloom Carrots, Mad River Blue Cheese, Shallot

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\$38

Pan Roasted Rainbow Trout

Peekytoe Crab, Spinach, Rye Black Truffle Gnocchi,
Nettle Cream

\$32

Pan Roasted Chicken Ballotine **GF**

Chinese Broccoli, English Pea Puree
Cippolini Onions

\$26

Coffee & Cocoa Crusted Venison **GF**

Venison Loin, Potato Kohlrabi Pave, Charred Corn Puree
Lingonberry Gastrique

\$46

Pan Roasted Alaskan King

Salmon **GF**

Black Quinoa, Maine Mussels, Clams,
Beurre Rouge

\$34

Trapp Lodge Farm Summer Squash

Pasta **GF**

Summer Squash, Oven Roasted Tomatoes, Carrot Top
Basil Pesto, Spinach, Pecorino Cheese

\$24

Wiener Schnitzel vom Schwein

Pan Fried Breaded Pork Loin Cutlet, Spätzle,
Dill Cucumber Salad, Fresh Lemon, Lingonberry Jam

\$29

Add Two Trapp Lodge Farm Eggs \$3

Gluten Free "Natural" \$29 **GF**

We offer a Selection of Freshly Baked Breads and Desserts from our own Bakery. After Dinner Drinks from our Dessert 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