



Desserts

Linzertorte VEG

Spiced Walnut Shortbread, Lingonberry Coulis,
House Whipped Cream

\$12  

Sacher Torte VEG

Callebaut Chocolate, Apricot Coulis

\$12  

Basil Rhubarb Panna Cotta VEG

With Chef's Accompaniments

\$12 

Seasonal Cheesecake VEG

With Chef's Accompaniments

\$12  

Flourless Chocolate Torte GF VEG

Callebaut Chocolate, Ganache, Caramel Sea Salt

\$12  

Apfelstrudel VEG

Flaky Pastry, Champlain Orchards Apples,
Cinnamon, Raisins, Vanilla Ice Cream

\$12  

Vermont Cheese Plate VEG

Two Vermont Cheeses, House Made Chutney,
Candied Walnuts, Grilled Baguette

\$22 

Choice of Ice Creams GF VEG

\$10  

Dessert Wines

Sandeman's Founder's Reserve	\$12
Taylor-Fladgate 10 yr Tawny	\$14
Chateau Laribotte Sauternes	\$18
Royal Tokaji Puttonyos Aszú "Red Label"	\$22

After Dinner Drinks

Cognac

Hennessey VS	\$15
Hennessey VSOP	\$21
Courvoisier VS	\$15
Courvoisier VSOP	\$16

Whiskey

Whistlepig 6 yr "Piggyback"	\$18
Whistlepig 10 yr	\$38
Whistlepig 12 yr	\$63
Whistlepig 15 yr	\$75

Cordials

Boyden Apple Crème	\$14
Boyden Maple Crème	\$14
Eden Ice Cider	\$13


Scotch

Macallan 12	\$14
Balvenie 12 Doublewood	\$39
Balvenie 14 Caribbean	\$48
Laphroaig 10	\$25
Lagavullin 16	\$40
Oban 14	\$32
Talisker 10	\$35

Viennese Kaffe Specialties


Maria Theresia

\$17

Double Mocha, Cointreau, Orange Zest, House Whipped
Cream 


The Landtman

\$17

Double Mocha, Hennessy, Kahlua, Cinnamon, House Whipped
Cream 


Amadeus

\$17

Double Mocha, Mozart Chocolate Liqueur, House Whipped
Cream, Chocolate 

Maple Coffee

\$17

Boyden Maple Bourbon Cream, Double Mocha, House
Whipped Crème 

Vermont Artisan Coffee, Decaf or Tea

\$4

Espresso

\$5

"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. 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. Please enjoy our seasonal menu from our family farm and understand we are a little of Austria, here in Vermont."

Sincerely, The von Trapp Family - Johannes, Lynne, Kristina, and Sam

Taxes and service fee not included. Parties of six or greater include 20% service fee. Please refrain from cellphone use.

**The consumption of raw or under-cooked meat, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

