Trapp Family Lodge

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

White Wine

Scarpetta Pinot Grigio

Friuli Venezia Giulia, Italy, 2021 Glass \$15 Bottle \$54

Pacificana Chardonnay

California, 2020 Glass \$14 Bottle \$56

Biscaye Baie Sauvignon Blanc

Cotes de Gascogne, France, 2021 Glass \$14 Bottle \$50

Sparkling Wine

Caposaldo Prosecco Brut NV

Veneto, D.O.C. Glass \$14 Bottle \$50

Red Wine

Trapp Family Pinot Noir

Höpler, Burgenland, Austria, 2020 Glass \$17 Bottle \$64

The Insider Cabernet Sauvignon

Paso Robles, California, 2020 Glass \$18 Bottle \$65

High Note Malbec

Unco Valley, Mendoza Argentina, 2020 Glass \$14 Bottle \$50

Rosé

Laroque Rosé

Cite de Carcassonne, Languedoc, France, 2021 Glass \$13 Bottle \$44

Seasonal Cocktails

Mad River Mulled Hot Cider

Mad River Maple Cask Rum | Cold Hollow Apple Cider | cinnamon \$18

Trapp Bees Knees

Barr Hill Gin | fresh lemon juice | Barr Hill Honey \$18

Autumn Aperol Spritz

Aperol | Cinnamon Jack Daniels | Cold Hollow Cider | prosecco \$25

EZ Dreamer

Barenjager | chamomile tea | honey | fresh lemon juice \$18

Lingonberry Margarita

Espolon Silver Tequila | Cointreau | lingonberry simple syrup | fresh lime juice \$18

Orange Thyme Old Fashioned

Smugglers Notch Bourbon | orange thyme simple syrup | orange bitters \$25

Hot Rum Apple Cider

Angostura Caribbean Rum | Cold Hollow Apple Cider | spiced simple syrup \$18





Appetizers

Soup du Jour

\$12

House Made Crab Cake

Pan seared lump crab cake, prosciutto, Trapp Family Farm poached egg, hollandaise sauce \$24

Duck Confit Poutine

Confit duck leg, fingerling fries, duck gravy, local cheese curds \$22

Trapp Family Farm Beef Liver Pate

Grilled baguette, fig spread, balsamic reduction \$20

Vermont Cheese Board

Local Vermont cheeses, house jam, candied walnuts, grilled baguette or gluten free rice crackers \$20

Salads

Bibb Salad

Bibb lettuce, spring peas, asparagus, radishes, hard boiled Trapp Family Farm egg, crispy shallots, house buttermilk ranch dressing \$18

Roasted Beet and Goat Cheese Salad

Tri-color roasted beets, local goat cheese croquette, arugula, white balsamic vinaigrette \$16

Fried Brussels Sprout Salad GF

Parmesan cheese, crispy chickpeas, Caesar dressing \$18

Austrian Potato & Field Green Salad GF

Yukon gold potatoes, mixed field greens, crispy bacon bits, gruyère, whole grain mustard vinaigrette \$18

Add to any salad:
Chicken \$8 | Salmon \$10 | Shrimp \$9

Main Course

Grilled 10oz New York Sirloin Steak GF

Herb roasted marble potatoes, haricots verts, roasted tomato chimichurri sauce \$46

Pan Seared Salmon with Crispy Skin

Dashi farro risotto, wild mushrooms, sweet pea purée \$40

Baked Chicken Roulade GF

Spinach artichoke stuffing, prosciutto, celery root purée, asparagus, white wine mushroom sauce \$38

Maple Miso Glazed Trumpet Mushrooms GF

Maple miso, trumpet mushroom medallions, vegan cashew cream risotto

\$38

Wiener Schnitzel vom Schwein

Breaded pork loin, herbed spätzle, cucumber salad, red cabbage, fresh lemon, lingonberry jam \$32

Add two Trapp Family Farm eggs \$3 Gluten free "natür" \$32

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



