



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. 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. 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

Appetizers

Soup du Jour

\$12

House made Crab Cake

pan seared lump crab cake | prosciutto | poached Trapp Family Farm egg | hollandaise sauce

\$24

Duck Confit Poutine

duck confit | fingerling fries | duck gravy | local cheese curds

\$22

Trapp Family Farm Beef Liver Pâté

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

Summer 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

(gluten free)

parmesan cheese | crispy chickpeas | Caesar dressing

\$18

Austrian Potato & Field Green Salad

(gluten free)

yukon gold potatoes | mixed field greens | crispy bacon bits | gruyère | whole grain mustard vinaigrette

\$18

Add Protein to any Salad

Shrimp \$10

Chicken \$7

Vegetarian chicken \$7



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Entrées

Grilled 10oz New York Sirloin Steak

(gluten free)

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

(gluten free)

spinach artichoke stuffing | prosciutto | celery root purée | asparagus | white wine mushroom sauce

\$38

Maple Miso Glazed Trumpet Mushrooms

(gluten free)

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 fried Trapp Family Farm eggs \$3

Gluten free, "natür" \$32

We offer a selection of freshly baked breads and desserts from our own bakery. After dinner drinks are available on our dessert menu. Taxes and service fee not included. Parties of 6 or greater include 20% service fee. 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.