

# 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 \$56

### 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

### Honey, Take Me to Trapps

Barr Hill Gin | St. Germain Liqueur | Fresh Lemon

Juice Soda Water | Luxardo Cherry

\$18

### Hills are Alive Lemonade

Green Mountain Lemon Vodka | Rookies Maple

Lemonade | Ginger Lemon Simple Syrup

\$18

### Omega Old Fashioned

Smugglers Notch Bourbon | Lingonberry Simple

Syrup | Walnut Bitters | Luxardo Cherry

\$25

### Pineapple Jalapeño Margarita

Jalapeño-infused Espolon Silver Tequila | Cointreau

Pineapple Juice | Fresh Lime Juice | Tajin Rim

\$18

### Something Good Spirit

Simonet Blanc de Blanc | St. Germain | Vermont

Blueberry Water | Seltzer | Fresh Lime Juice

\$18

### Vermont Mule

Smugglers Notch Bourbon | Fresh Lime Juice | Reeds

Ginger Beer | Maple 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

### 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 <sup>GF</sup>

Parmesan cheese, crispy chickpeas, Caesar dressing

\$18

### Austrian Potato & Field Green Salad <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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

\$38

### Maple Miso Glazed Trumpet Mushrooms <sup>GF</sup>

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.

*\*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.*

