



First

Vermont Cheese & Charcuterie Board VEG

Chef's Selection of Local Vermont Cheese, Charcuterie, House Jam, Candied Walnuts, Grilled Baguette or Gluten Free Crackers

\$28 

Smoked Trout Cake

Ducktrap Smoked Trout, Roasted Garlic Aioli

\$21   

Crispy Pheasant Potato Hash GF

Trapp Family Farm Poached Egg, Fingerling Potatoes, Petite Greens

\$21  

Shrimp & Jonah Crab Claw Cocktail GF

Champagne Cocktail Sauce, Fresh Lemon

\$25 

Second

Watermelon Salad VEG GF

Arugula, Feta, Cucumber, Fresh Mint, Red Onion, Trapp Family Farm Honey Vinaigrette

\$17 


Green Salad V GF

Mixed Greens, Tomatoes, Cucumbers, Red Onion, Radish, Trapp Family Farm Maple Balsamic Dressing

\$17

Blue Crab Gazpacho GF

Blue Crab, Vine Ripe Tomatoes, Petite Greens

\$15 

Corn Chowder

Mansfield Dairy, Applewood Smoked Bacon, Sweet Corn

\$13 

Add to Any Salad: Chicken \$8 | Salmon \$10 | Shrimp \$9

Third

Beef Duet* GF

Bacon Wrapped Tenderloin Medallions, One Topped with Grilled Shitake, Bordelaise and One Topped with Blue Crab and Bearnaise, House Brioche, Grilled Asparagus

\$55  

Wiener Schnitzel vom Schwein

Breaded Pork Loin, Herbed Spätzle, Cucumber Salad, Red Cabbage, Fresh Lemon, Lingonberry Jam

\$33  

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

Herb Crusted Rack of Lamb*

Trapp Family Farm Honey Rosemary Mint Glaze, Corn Succotash, Fresh Herb Parmesan Roasted Yukon Gold Potatoes

\$49 

Pan Seared Statler Chicken Breast

Mushroom Dijon Demi Glace, Mashed Sweet Potatoes, Broccoli Rabe

\$33 

Cauliflower Risotto VEG GF

Ground Cauliflower, Chef's Vegetables, Parmesan Cream

\$33 

Pan Seared Duck Breast*

Lingonberry Pan Sauce, Mushroom Spätzle, Crispy Brussels Sprouts

\$40  

Grilled Halibut GF

Grilled Pineapple Salsa, Roasted Fingerling Potatoes, Spaghetti Squash

\$53  

Chef's Primavera V

Please ask about Chef's Nightly Offering

\$33

Grilled 8oz. Wagyu Burger

Garlic Aioli, Lettuce, Tomato, Boursin Cheese, Foie Gras, Trapp Family Farm Fried Egg, Bacon Onion Jam, House Pickles, Brioche Bun, White Truffle Parmesan French Fries

\$45  

GF- Gluten Free, VEG - Vegetarian, V - Vegan

Contains:  Milk,  Eggs,  Nuts,  Fish,  Mollusks

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.*





Desserts

Linzertorte VEG

Spiced Walnut Shortbread, Lingonberry Coulis,
House Whipped Cream

\$12  

Sachertorte 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 | \$32 |
| Whistlepig 12 yr | \$47 |
| Whistlepig 15 yr | \$59 |

Cordials

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


Scotch

| | |
|------------------------|------|
| Macallan 12 | \$39 |
| Balvenie 12 Doublewood | \$30 |
| Balvenie 14 Caribbean | \$41 |
| Laphroaig 10 | \$24 |
| Lagavullin 16 | \$37 |
| Oban 14 | \$34 |
| Talisker 10 | \$26 |

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.*

