



## 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

#### *Beef Tartare* (GF)

Trapp Family Farm Beef | shallots | capers |  
Trapp Family Farm Egg yolk | fingerling crisps

\$22

#### *Wild Mushroom Toast* (GF)

Sauteed herb garlic wild mushrooms | creamy goat cheese spread | Trapp Family Farm Poached Egg |  
Trapp Family Bakery Brioche Bread

\$20

#### *Vermont Cheese Board*

two local Vermont cheeses | house made chutney |  
candied walnuts | Trapp Family Bakery grilled baguette

\$20

### *Salads*

#### *Baby Romaine Caesar Salad* (GF)

parmesan cheese | Caesar dressing | white anchovies  
| croutons

\$14

#### *Crab and Grapefruit Salad*

citrus vinaigrette | crispy leeks |  
arugula

\$21

#### *Quinoa Salad*

Spinach | sundried tomatoes | feta cheese | lemon  
vinaigrette | quinoa crisp

\$19



# Trapp Family Lodge

## Entrees

### *Maple Glazed Duck Leg Confit* (GF)

Trapp Family Farm Maple | mixed lentils | sauteed baby carrots | pearl onions | baby spinach | duck pan jus  
\$42

### *Pan Seared Statler Chicken Breast* (GF)

Honey glaze | peach relish | balsamic drizzle | faro grains | seasonal vegetables  
\$38

### *Bucatini Carbonara*

Plant based bacon | peas | Trapp Family Farm Egg  
\$30

Add grilled chicken \$7, shrimp \$10 or vegetarian chicken \$7

### *Dunkel Beer Marinated Herb Crusted*

### *Venison Tenderloin*

lingonberry jam demi | cheddar herb potato | grilled asparagus  
\$48

### *Butter Herb Basted NY Sirloin* (GF)

Garlic mashed potatoes | chipotle | hollandaise sauce | brussels sprouts  
\$46

### *Cauliflower Risotto* (GF)

Seasonal vegetables | garlic cream sauce | parmesan Reggiano cheese  
\$32

### *Wiener Schnitzel vom Schwein*

Trapp Family Farm Breaded pork loin | herbed spätzle | cucumber salad | red cabbage | fresh lemon | lingonberry jam  
\$32

### *Pan Seared Scallops* (GF)

butternut squash risotto | grilled asparagus | gremolata sauce  
\$44

add 2 Trapp Family Farm eggs \$3

Gluten Free "Natur" \$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