



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, 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 English Muffin

\$20

Gluten Free "Natur" \$20

Vermont Cheese Board

two local Vermont cheeses | lingonberry jam | candied
walnuts | grilled baguette or gluten free rice crackers

\$20

Salads

Baby Romaine Caesar Salad

parmesan cheese | Caesar dressing | white anchovies
| croutons

\$14

Crispy Sweet Potato & Kale Salad (GF)

Tuscan kale | candied pecans | roasted tomatoes | goat
cheese | lingonberry vinaigrette

\$21

Quinoa Salad (GF)

spinach | sun-dried tomatoes | feta cheese | lemon
vinaigrette | quinoa crisp

\$19

add to any salad: grilled chicken \$7, shrimp \$10 or
vegetarian chicken \$7



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Entrees

Maple Glazed Duck Leg Confit (GF)

maple syrup | mixed lentils | sauteed baby carrots |
pearl onions | baby spinach |
duck pan jus
\$42

Pan Seared Statler Chicken Breast

honey glaze | peach relish | balsamic drizzle | farro 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

Rosemary Crusted Rack of Lamb

chipotle mashed sweet potatoes | broccoli rabe | shiitake
mushroom demi glace
\$46

Trapp Winter Blend Lager and Herb Marinated Grilled Hanger Steak

roasted tri-color fingerling potatoes | grilled baby
bok choy | black truffle garlic herb butter
\$46

add shrimp \$10

Cauliflower Risotto (GF)

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

Pan Seared Chilean Sea Bass

lemon herb couscous | rustic Mediterranean sauce
\$40

Wiener Schnitzel vom Schwein

breaded pork loin | herbed spätzle | cucumber salad
| red cabbage | fresh lemon | lingonberry jam

\$32

Gluten Free "Natur" \$32

add 2 Trapp Family Farm eggs \$3

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