

# Trapp Family Lodge

## White Wine

**Trapp Family Pinot Blanc**  
Höpler, Burgenland, Austria, 2021  
Glass \$15 | Bottle \$56

**Pacificana Chardonnay**  
California, 2020  
Glass \$14 | Bottle \$50

**Cave de Lugny Macon-Villages  
Unoaked Chardonnay**  
Burgundy, France, 2021  
Glass \$13 | Bottle \$46

**Höpler Gruner Veltliner**  
Burgenland, Austria, 2021  
Glass \$14 | Bottle \$50

**Höpler Riesling**  
Burgenland, Austria, 2019  
Glass \$18 | Bottle \$65

**Scarpetta Pinot Grigio**  
Friuli Venezia Giulia, Italy, 2021  
Glass \$15 | Bottle \$54

**Biscaye Baie Sauvignon Blanc**  
Côtes de Gascogne, France, 2021  
Glass \$14 | Bottle \$50

**S.A. Prüm Riesling “Essence”**  
Mosel, Germany, 2021  
Glass \$13 | Bottle \$46

**Ferrari-Carano Chardonnay**  
Sonoma County, California, 2021  
Glass \$20 | Bottle \$72

## Rosé

**Laroque Rosé**  
Cite de Carcassonne, Languedoc, France, 2021  
Glass \$13 | Bottle \$44

## Red Wine

**Trapp Family Pinot Noir**  
Höpler, Burgenland, Austria, 2020  
Glass \$17 | Bottle \$64

**Höpler Zweigelt**  
Burgenland, Austria, 2018  
Glass \$18 | Bottle \$68

**High Note Malbec**  
Unco Valley, Mendoza Argentina, 2020  
Glass \$14 | Bottle \$50

**Benzinger Merlot**  
California, 2020  
Glass \$14 | Bottle \$50

**The Insider Cabernet Sauvignon**  
Paso Robles, California, 2020  
Glass \$18 | Bottle \$65

**Saint-Cosme, Cotes du Rhone**  
Rhône Valley, France, 2021  
Glass \$16 | Bottle \$60

**Belle Glos Pinot Noir “Las Alturas”**  
Santa Lucia Highlands, California, 2020  
Glass \$22 | Bottle \$80

**Quilt Cabernet Sauvignon**  
Napa Valley, 2020  
Glass \$30 | Bottle \$110

## Sparkling Wine

**Simonet Blanc de Blancs Brut NV**  
France  
Glass \$13 | Bottle \$46

**Calvet Cremant Bordeaux Brut Rosé NV**  
Glass \$15 | Bottle \$56

**Caposaldo Prosecco Brut NV**  
Veneto, D.O.C.  
Glass \$14 | Bottle \$50





## von Trapp Brewing

\$6.50 | Small .33 liter / 11.2oz

\$9.00 | Full .5 liter / 16.9oz

### Helles

4.9% AVB

From the German word for “Bright,” this Munich-style golden lager is the original beer that our brewery was built upon. Perle and Tettnang hops lend aromatics of honeysuckle and fresh cut grass balanced by the soft and bready malt character from the continental Pilsner malt. Complex yet balanced and highly drinkable, Helles is brewed for every occasion.

### Vienna

5.2% AVB

Named for the city where the signature style was born, this Austrian-style amber lager has malt notes of bread crust, toffee, and toast combined with a grassy and floral hop bouquet making for a balanced and full-flavored drinking experience.

### Bohemian Pilsner

5.4% AVB

Our award-winning interpretation of the original Czech-style pale lager. Spicy and zesty aromatics from Saaz hops combine with notes of honey and hay from continental Pilsner malt to create a fulfilling and quenching bright lager with a dry, and subtly bitter finish.

### Dunkel

5.7% AVB

This Munich-style dark lager is brewed and fermented with traditional Bavarian ingredients and techniques, creating robust malt notes of caramel and chocolate with a smooth mouthfeel and crisp finish.

### Kölsch

5.0% AVB

Brewed with continental Pilsner malt, noble hops, and fermented cool with a traditional yeast strain from Cologne, Germany, this bright and refreshing blonde ale is crisp and dry with a floral and subtly fruity finish.

### Trösten

6.0% AVB

Trösten, translating to “comforting,” is a dark lager with rich notes of chestnut and toast. Carafo and smoked malts create rich flavors lingering on a surprisingly light, smooth finish. Brewed for the cold winter nights in Vermont, but can be enjoyed on any occasion.

### Tmavé Pivo

4.5% AVB

Our homage to the original dark beers of Bohemia. Brewed with floor-malted pilsner and dark malts, this roasty Czech-style dark lager has a subtle sweetness balanced by spicy Saaz hops and is naturally carbonated using traditional techniques.

### Stowe Style Czech

5.0% AVB

This collaboration with Human Robot of Philadelphia, Pennsylvania is the next offering in the Stowe Style Series: a showcase of traditional techniques and 100% Czech ingredients. Brewed with Bohemian floor malted barley, Czech Saaz hops, and fermented with Budvar lager yeast, this unfiltered, double decocted pale lager is gold in color with spicy and earthy hop aromatics, a round honeyed malt character, and a smooth and crisp finish.

## Seasonal Cocktails & Hard Cider

Orange Thyme Old Fashioned \$25

Smugglers’ Notch Bourbon | orange thyme simple syrup | orange bitters

Snuggly Snowman \$14

Malibu Coconut Rum | Vermont Ice Maple Cream Liqueur | hot chocolate | whipped cream | chocolate chips

Lingonberry Margarita \$18

Espolon Silver Tequila | Cointreau | lingonberry simple syrup | fresh lime juice

Trapp Bees Knees \$18

Barr Hill Gin | fresh lemon juice | Barr Hill Honey

Hot Rum Apple Cider \$18

Angostura Caribbean Rum | Cold Hollow Apple Cider | dried orange granish

EZ Dreamer \$18

Barenjager | chamomile tea | honey | fresh lemon juice

Stowe Cider \$8

## Martini Bar

Mozart Martini \$18

Green Mountain Vodka | Mozart Chocolate Cream Liqueur | Disaronno Velvet Liqueur | chocolate rim

Lynne’s Cosmo \$18

Green Mountain Organic Vodka | Cointreau | fresh lime juice | cranberry juice

Vermont Maple Manhattan \$25

Whistlepig 10 yr. Rye | Saplings Maple Liqueur  
*upgrade to Whistlepig 12 yr. Rye \$36*

Espresso Martini \$18

Green Mountain Organic Vanilla Vodka | Perk Coffee Liqueur | espresso  
*add Boyden Maple Crème \$20*

### Zero Proof

KIS Kombucha	\$7
Cold Hollow Hot Cider	\$6
Rookie’s Root Beer	\$6
Rookie’s Maple Lemonade	\$6
Seasonal Mocktails	\$12
Non-Alcoholic Beer	\$5-\$6





## Appetizers

### Die Suppe des Tages

Soup of the day  
\$12

### Austrian Potato Soup <sup>GF</sup>

\$12

### Steamed Red Curry PEI Mussels <sup>GF</sup>

Garlic, shallots, lemongrass, red curry sauce, grilled  
ba- guette  
\$24

### Baked Burrata

Lo- cal burrata cheese, roasted tomatoes, basil coulis,  
 grilled baguette  
\$22

### Trapp Family Farm Beef Liver Pate

Grilled baguette, fig spread, balsamic reduction  
\$22

### Vermont Cheese Board

Lo- cal Vermont cheeses, house jam, candied wal-  
 nuts, grilled baguette or gluten free rice crack-  
ers  
\$22

### Crispy Maple Glazed Pork Belly

### Statler Chicken Saltimbocca <sup>GF</sup>

Sage and prosciutto demi-glace, roasted root vegetables,  
potato purée  
\$38

*Pair with: Far Niente Chardonnay, Napa, \$162/bottle*

### 7oz Grilled Beef Tenderloin <sup>GF</sup>

Braised greens, maple tarragon glazed baby carrots, potato purée,  
wasabi hollandaise  
\$46

*Pair with: Chateau Haut-Segottes Grand-Cru Bordeaux, Saint Emilion, \$120/bottle*

### Winter Root Vegetable Pasta <sup>VEG</sup>

Seasonal roasted root vegetables, sweet potato Hungarian  
goulash sauce, pasta  
\$38

*Pair with: Fournier Pouilly-Fume Sauvignon Blanc, Loire Valley, \$84/bottle*

### Stuffed Quail

Two quails stuffed with fig, goat cheese and walnuts, roasted  
carrots and parsnips, fig red wine demi  
\$42

*Pair with: Trefethen Chardonnay, Oak Knoll, \$98/bottle*

## Salads

### Caesar Salad

Romaine lettuce, parmesan cheese, white anchovies,  
herb croutons, Caesar dressing  
\$18

### Green Salad <sup>GF, V</sup>

Mixed greens, tomatoes, cucumbers, red onion, radish,  
herb vinaigrette dressing  
\$16

### Austrian Wurstsalat <sup>GF</sup>

Diced bratwurst, red onion, apple, cucumber, green &  
red peppers, mixed greens, tarragon vinaigrette  
\$18

### Warm Spinach Salad <sup>GF</sup>

Roasted beets, red onion, goat cheese, warm bacon,  
shallot vinaigrette  
\$18

Add to any salad:

Chicken \$8 | Salmon \$10 | Shrimp \$9

## Main Course

### Beef Wellington

6oz beef tenderloin, mushroom duxelles and Trapp Family Farm  
beef liver pate wrapped in puff pastry with broccolini, bordelaise  
and bearnaise sauce  
\$52

*Pair with: Chateau D'Angludet Bordeaux, Margaux, \$185/bottle*

### Pan Seared Idaho Rainbow Trout Mullerin

Boiled parsley potatoes, golden raisin green beans, von Trapp  
Brewing Helles beer butter sauce  
\$38

*Pair with: Chateau Vitalis Pouilly Fuisse Chardonnay, Burgundy, \$78/bottle*

### Wiener Schnitzel vom Schwein

Breaded pork loin, herbed spätzle, cucumber salad, red cabbage,  
fresh lemon, lingonberry jam  
\$32

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

*Pair with: Louis Jadot Nuits St Georges Pinot Noir, Burgundy, \$155/bottle*

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

Contains: Milk, Eggs, Nuts, Fish, Mollusks





## Desserts

### Linzertorte

Spiced walnut shortbread, raspberry and red currant jams  
\$12

### Seasonal Cheesecake

With accompaniments  
\$12

### Flourless Chocolate Torte

Chocolate, chocolate ganache, caramel sea salt  
\$12

### Apfelstrudel

Flaky pastry, apples, cinnamon, raisins  
\$12

### Vermont Cheese Plate

Two Vermont cheeses, house made chutney, candied walnuts, grilled baguette  
\$22

### Choice of Ice Creams

\$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

### Cordials

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

### Whistlepig Rye Whiskey

Whistlepig 6 yr	
"Piggyback"	\$18
Whistlepig 10 yr	\$38
Whistlepig 12 yr	\$63
Whistlepig 15 yr	\$75

### Scotch

Macallan 12	\$14
Balvenie 12 Doublewood	\$39
Balvenie 14 Caribbean	\$48
Laphroaig 10	\$25
Lagavullin 16	\$40
Oban 14	\$32
Talisker 10	\$35

## Viennese Kaffe Specialties

### Maria Theresia

\$17

Double Mocha | Cointreau | Whipped Cream | Orange Zest

### The Landtman

\$17

Double Mocha | Hennessy | Kahlua | Whipped Cream | Cinnamon

### Amadeus

\$17

Double Mocha | Mozart Chocolate Liqueur | Whipped Cream | Chocolate

### Vermont Artisan Coffee, Decaf or Tea

\$17

"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.*

