



*Trapp Family Lodge
Spring Lounge Menu*

Soup du Jour

\$12

Pretzel Board with Dunkel Beer Cheese Dip and Maple Mustard

\$19

Duck Confit Poutine

duck confit | fingerling fries | duck gravy | local cheese curds

\$22

House Made Bratwurst Currywurst Style

house made bratwurst | fingerling fries | curry ketchup

\$18

Vermont Cheese Board

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

\$20

Green Garden Salad

tomatoes | cucumbers | red onion | balsamic dressing

\$15

Summer Bibb Salad

bibb lettuce | spring peas | asparagus | radishes | hard boiled
Trapp Family Farm egg | crispy shallots | house buttermilk ranch dressing

\$18



Croissant Chicken Salad Sandwich

red wine poached chicken | lingonberry mayo | celery | onion |
lettuce | tomato

\$19

Johannesburger

Trapp Family Farm grass-fed beef | Cabot cheddar | black pepper aioli
fries or side salad

\$19

add Trapp Family Farm egg \$3

Wiener Schnitzel vom Schwein

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

\$32

Vegan Grilled Vegetable Quesadilla

roasted red pepper hummus | grilled vegetables | mixed greens |
smoked vegetable barbecue sauce

\$20

We offer a Selection of Freshly Baked Breads and Desserts from our own Bakery. Underlined Trapp Family Farm Items are raised right here on property. Please try our specialty cocktails from our drink menu. Taxes and Gratuity Not *Included*. Parties of 6 or greater include 20% Gratuity. 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.