



*Trapp Family Lodge
Fall Lounge Menu*

Soup Du Jour

\$12

Pretzel Board with Helles Beer Cheese Dip and Maple Mustard

\$19

House Made Hummus Dip with Pita Chips

assorted pickled vegetables

\$20

Green Gardem Salad

tomatoes | cucumbers | red onion | balsamic dressing

\$15

Baby Romaine Caesar Salad

parmesan | caesar dressing | white anchovies | croutons

\$15

Vermont Cheese Board

local Vermont cheeses | grilled baguette

\$20

Grilled Prime Rib Sandwich

caramelized onions | horseradish mayo | au jus

fries or side salad \$20



Grilled Chicken Sandwich

avocado ranch | bacon | lettuce | tomatoes | grilled sourdough

fries or side salad

\$25

Grilled Bratwurst, Appetizer or Entrée

sauerkraut | farmer's potato salad | maple mustard

appetizer \$12 or entrée \$22

Trapp Bakery Grilled Flatbread

maple fennel sausage | caramelized onions | creamy garlic sauce

arugula | balsamic

\$17

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

Cauliflower Risotto

seasonal vegetables | garlic cream sauce | Parmesan Reggiano cheese

\$32

Vegan option available

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.