



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. 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

Dinner Special

Pan Seared Salmon Filet (GF)

pan seared skin on salmon filet | dashi farro risotto | wild mushrooms

sweet pea purée

\$40

Wine Bottle Features

Reds

(669) Rocky Top Zinfandel \$40

Sobon Estate | Shenandoah Valley | 2020

(847) Nebbiolo \$45

Cantina Vignaioli Elvio Pertinace | Italy | 2018

(728) Elk Cove Pinot Noir \$60

Willamette Valley | Oregon | 2020

(538) Artemis Cabernet Sauvignon \$150

Stag's Leap | Napa Valley | 2019

(523) Rubicon Red \$350

Inglenook | Rutherford | Napa Valley | 2000

Whites

(166) Pine Ridge Chenin Blanc \$40

Viognier California | 2021

(144) Sonoma Cutrer Chardonnay \$60

Russian River Ranches | Sonoma Coast | 2020

(138) Oak Knoll Chardonnay \$75

Trefethen Vineyards | Napa Valley | 2020

(285) Spätlese Riesling \$75

Merklelbach | Germany | 2020

Sparkling

(18023) Veuve Clicquot \$150

France

Rosé

(300) Cistercien Rosé \$45

Schlosskellerei Gobelsburg | Austria | 2019



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Appetizers

Vermont Cheese Board (GF)

local Vermont cheeses | grilled baguette
caramelized pecans | house made jam
\$20

Soup du Jour

\$12

Salads

Baby Romaine Caesar Salad (GF)

parmesan cheese | Caesar dressing | white
anchovies | croutons
\$14

Garden Salad (GF)

mixed greens | maple balsamic vinaigrette
cucumbers
\$14

Spring Cobb Salad (GF)

bibb lettuce | spring peas | asparagus | radishes |
hard boiled Trapp Family Farm egg | crispy shallots
house buttermilk ranch dressing
\$18

Entrees

Pan Seared Statler Chicken Breast

(GF)
honey glaze | peach relish | balsamic drizzle | farro
grains | seasonal vegetables
\$38

Cauliflower Risotto (GF)

seasonal vegetables | garlic cream sauce | parmesan

Maple Glazed Duck Leg Confit (GF)

Trapp Family Farm maple syrup | mixed lentils |
sautéed baby carrots | pearl onions | baby spinach
duck pan jus
\$42

Bucatini Carbonara

plant based bacon | peas | Trapp Family Farm egg
\$30
add grilled chicken \$7, shrimp \$10 or
vegetarian chicken \$7

Wiener Schnitzel vom Schwein (GF)

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

gluten Free, "Natür"

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 a 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. *GF denotes items that can be prepared gluten free.