

# Trapp Family Lodge

## Lounge Menu

### Pretzel Board

Dunkel Beer Cheese Dip and maple mustard  
\$19

### Vermont Cheese Board

Local Vermont cheese, house made jam, candied walnuts, grilled baguette or gluten free rice crackers  
\$20

### Green Garden Salad

Tomatoes, cucumbers, carrots, 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

### Duck Confit Poutine

Duck confit, fingerling fries, duck gravy, local cheese curds  
\$22

### Soup du Jour

\$12

Add to any salad:

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



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### House Made Bratwurst Currywurst Style

House made bratwurst, fingerling fries, curry ketchup  
\$18

### Croissant Chicken Salad Sandwich

Red wine poached chicken, lingonberry mayonnaise, celery, onion, lettuce, tomato, fries or side salad  
\$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

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.*

