



ON TAP

	\$ HALF/FULL/GROWLER
Saison de Foam	4.5/6.5/NA
House Beer (4.5%) citrus, peppery, crackling dryness	
Easey Kesey	4.5/6.5/9
American Wheat Ale (5.0%) toasty, doughy, refreshing	
Deep City	4.5/6.5/9
American Pale Ale (5.0%) piney, tangerine, fresh	
Tranquil Pils	4.5/6.5/9
Pilsner (5.2%) biscuity, spicy, crisp	
The Froth	5/7/10
Farmhouse Saison (6.3%) spicy, peach, juicy	
Lupi Fresh	5/7/10
India Pale Ale (6.5%) orange peel, piney, dank	
Built to Spill	5.5/7.5/11
Double IPA (8%) citrus, pineapple, mango	

We will fill any clean 750ML growler. Growlers are for off-premise consumption. New growlers can be purchased for \$3. At this time we do not fill larger growlers.

GUEST

Ginger Tumeric Kombucha	5
House of Fermentology - Burlington, VT Made from raw sugar, Oolong and Darjeeling Tea. Aged in barrels on lemon zest, ginger, and tumeric.	
Nitrogenated Cold Press Coffee	5
Brio Coffee Works - Burlington, VT New World Mokka Java is full bodied with brown sugar, dark chocolate, and lemon notes.	



ON THE SLATE

All slates are served with house made pickled red onions, marcona almonds, cornichons, and fresh baked August First Bread

	\$ PER SLATE
Small Cheese Slate	8
Choose two cheeses	
Large Cheese Slate	14
All four cheeses	
Charcuterie Slate	10
All four meats served with house	
Small Combo Slate	9
Choose two cheeses, served with salami	
Large Combo Slate	16
All four cheeses and meats	

FEATURED CHEESES

Von Trapp Farmstead - Mt. Alice
Bloomy rind Camembert-style cheese, mild yet elegantly smooth and creamy. Waitsfield, Vermont.
Blue Ledge Farm - Lake's Edge Goat Cheese
Ash-veined pasteurized goat cheese, rich with a hint of saltiness. Salisbury, Vermont.
Piave Vecchio
Aged Italian cow's milk cheese. Nutty, strong, sweet. Veneto, Italy.
Shelburne Farms - 2 Year Old Cheddar
Extra sharp, rich, and creamy. Shelburne, Vermont.

FEATURED MEATS

Salumi Cured Meats - Salumi Salame
Mild flavor with hints of garlic, red wine, and ginger. Seattle, Washington.
Salumi Cured Meats - Argrumi Salame
Fragrant and colorful with cardamom, orange peel, and red chili flakes. Seattle, Washington.
Salumi Cured Meats - Coppa
Cured pork shoulder rolled in chili flakes. Beautiful and marbled. Seattle. Washington.
Fermin - Chorizo
Iberico dry-cured sausage seasoned with garlic and smoked paprika. La Alberca, Spain.

Before placing your order, please inform your server if a person in your party has a food allergy.