



## Food Love @ the Taproom...

### **Pulled Pork Burrito \$13**

Slow roasted pork shoulder, sautéed peppers & onions, house refried beans, cheddar, roasted sweet potatoes and rice...served w/ a light citrus slaw, fresh salsa & crema.

### **Tamale Pie \$10**

Hearty veggie chili w/ a pepperjack cornbread topping, served w/ salsa & crema.

### **Baja Bowl \$12**

Seasoned rice, roasted sweet potatoes, shredded cabbage topped w/ a black bean & sweet corn salad, queso and avocado crema.

\*add pulled pork \$5

### **Chicken Stew \$10**

Hearty, from scratch, chicken stew. It's what you need to get you through...served w/ a hunk of local bread.

\*add greens & dressing \$3

### **Loaded Mac & Cheese \$13**

House mac & cheese topped w/ pulled pork, maple bbq sauce and fritos!!

### **Key Lime Pie \$5**

### **Farmhouse Mac & Cheese \$8**

Classic sharp VT cheddar sauce, pasta & topped with crisp buttery bread crumbs.

### **Cheddar Ale Dip \$9**

Sharp VT cheddar spread, featuring Hogback ale, whipped 'til creamy and served w/ warm pretzel knots & Pin Up Girl pickles.

### **Traveler's Plate \$13**

VT sharp cheddar, herbed chevre, VT Smoke & Cure summer sausage, fresh fruit, sweet & salty roasted nuts, pickles, house maple mustard & fresh bread.

### **Side of Greens & Dressing \$3**

*You'll thank your lucky stars.*