



Food Love @ the Taproom ... Friday 5/13 & Saturday 5/14

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 chèvre, summer sausage, fresh fruit, sweet & salty roasted nuts, pickles, house maple mustard & fresh bread.

Charred Scallion Dip \$6

Our cool, creamy house dip...salty, bright & herby w/ a little kick...served w/ kettle chips.
Perfect with a pint!

Bacon & Chevre Panini \$13

Our herby chèvre, tomatoes, VT bacon and a light, creamy tahini sauce on house focaccia served w/ a side of greens & dressing.

Elote Nachos \$8

Fresh corn salsa, house lime crema and herby cotija cheese on a mound of tortilla chips.
*add bacon \$3

Baja Bowl \$12

Rice, shredded cabbage and a bright tomato & black bean salad, topped w/ queso & crema.
*add bbq shredded chicken \$3

Sweet Corn Quesadilla \$12

Flour tortilla filled w/ sharp VT cheddar, sweet corn & fresh herbs... served w/ our house lime crema and a side of greens & dressing.
*add bbq shredded chicken \$3

Wisco Beer Brat \$10

Local bratwurst, beer braised onions and a malt vinegar aioli on a toasted bun served w/ a side of kettle chips.

Peanut Noodle Bowl \$12

Sesame noodles topped w/ an herby salad of carrot, cucumber, radish, chick peas & pickled red onion and our house peanut sauce.
*add shredded chicken \$3

Key Lime Pie \$7

Chocolate Stout Cake \$5

Side of Greens & Dressing \$3

You'll thank your lucky stars.