



**The Bomb BLT \$13**

Local greens, tomatoes and VT bacon on toasted white bread w/ our house aioli & a side of kettle chips.  
\*add sharp cheddar \$2 \*add greens & dressing \$3

**Sweet Corn Quesadilla \$12**

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

**Traveler's Plate \$15**

Cheddar curds, herbed chèvre, summer sausage, fruit & veggies, sweet & salty roasted nuts, pickles, house maple mustard and fresh bread. (Omit the bread and make it GF!)

**Cheddar Ale Dip \$10**

Sharp VT cheddar spread, featuring Hogback ale, whipped 'til creamy and served w/ warm house pretzel knots, maple mustard & Pin Up Girl pickles.  
\*add a grilled beer brat \$5

**Elote Nachos \$8 (GF)**

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

**Charred Scallion Dip \$6 (GF)**

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

**The Wisco Beer Brat \$10**

Local bratwurst topped w/ beer braised onions & malt vinegar aioli in a toasted bun...served w/ kettle chips.

**Peanut Noodle Bowl \$12 (V)**

Sesame noodles topped w/ a fresh vegetable & chick pea salad and our kickin' peanut sauce.  
\*add shredded chicken \$3 (Sub rice & make it GF!)

**Baja Bowl \$12 (GF)**

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

**Side of Greens & Dressing \$4 (V/GF)**

*You'll thank your lucky stars*