



Snacks & Shares...

Cheddar Ale Dip \$12

House pretzel knots w/ a creamy cheddar ale spread served w/ pickles & maple mustard.

Traveler's Plate \$18

Fresh fruit & veggies, cheddar chunks, herby chèvre, summer sausage, pickles, maple mustard, sweet & salty roasted nuts and house focaccia.

Focaccia & Dip \$8

Our fluffy house focaccia paired w/ a selection of rotating seasonal dips & spreads.

Elote Nachos \$12 (GF)

Fresh corn salsa, house crema, cotija cheese & pickled red onions on a mound of tortilla chips.

Chips & Salsa \$5 (V, GF)

Sweet & Salty Maple Roasted Nuts \$7 (V, GF)

Greens & Dressing \$5 (V, GF)

Plates & Bowls...

The Bomb BLT \$15

Local bacon, tomatoes & greens on toasted white bread w/ our house aioli, served w/ kettle chips.
Add cheddar...\$2

The Fold \$15

House refried beans & queso fresco folded in a flour tortilla, topped w/ salsa roja & crema...served w/ a citrus slaw or greens & house dressing.

Baja Bowl \$14 (GF)

A saucy tomato & black bean salad on a bed of citrus slaw, topped w/ queso fresco, crema & pickled red onions...served w/ tortilla chips.

Hogback Beer Brat \$10

Grilled bratwurst in a toasted bun w/ maple mustard & sauerkraut...served w/ chips.

Sweet Corn Quesadilla \$13

A flour tortilla filled w/ sharp VT cheddar, sweet corn & fresh herbs... served w/ our house lime crema & a side of citrus slaw or greens & house dressing.

Peanut Noodle Bowl \$12 (V)

Sesame noodles topped w/ herby chick peas, carrots, sweet peas, chopped peanuts, sesame seeds & our kickin' peanut sauce.

Add-ons \$5 each... local chicken / bacon / bratwurst / greens & dressing

You'll thank your lucky stars