



## **Lucky Star Offerings @ the Taproom...**

### **Employee of the Month \$15**

A rotating dish highlighting local & seasonal ingredients. Check with your server for what's stewing in the kitchen! \*add greens & dressing \$4

### **The Hogback Caesar \$13**

Local winter greens tossed in our house caesar dressing, topped w/ shaved pecorino, pine nuts and toasted, buttery breadcrumbs served w/ fresh bread.....\*add sliced chicken breast or grilled italian sausage \$5

### **Cheddar Ale Dip \$10**

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

### **Herbed Chevre Toasts \$9**

Our herby chevre on toasted baguette slices, drizzled w/ house dressing on a bed of local greens.

### **Roasted Tomato Bisque w/ Grilled Cheese Dippers \$13**

A grilled panini of sharp VT cheddar on our house focaccia served w/ a cup of classic, creamy tomato soup .....add greens & dressing \$4

### **Beer Brat \$10**

Grilled local bratwurst w/ house maple mustard & sauerkraut on a toasted bun...served w/ kettle chips.

### **Farmhouse Mac & Cheese \$12**

Classic sharp VT cheddar sauce, pasta & toasty buttered bread crumbs.

### **Traveler's Plate \$15**

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

### **Sweet & Salty Roasted Nuts \$7**

### **Chocolate Stout Cake \$7**

### **Bowl of Greens & Dressing \$6**

*You'll thank your lucky stars*