



Shelburne Farms is an education nonprofit inspiring learning for a sustainable future.  
Our pastures, gardens, and woodlands provide the ingredients and inspiration for your meal today.  
In addition to our own farm products, we're proud to source from local farms and producers.

---

## Dinner

**Roasted Beets** pickled onion, sherry vinaigrette, mint \$16

**Shelburne Farms Mac & Cheese** bechamel, breadcrumbs, Shelburne Farms 6-month, smoked and clothbound cheddars \$16

**Garden Salad** spring greens, garden vegetables, Shelburne Farms 2-year cheddar, sunflower seeds, maple balsamic vinaigrette \$19

**Spiced Sweet Potato Soup** ancho chile, pepitas, maple whipped cream \$18

**Brick Roasted Parsnip** spiced quinoa, herbs \$28

**Maple Wind Chicken** mushrooms, cabbage, dill \$36

**Shelburne Farms Beef** roasted beets, carrots, onions \$38

**Grilled Market Fish** roasted potatoes, chimichurri, charred lemon \$MKT

**Shelburne Farms Shepherds Pie for Two** potato puree, braised lamb, garden vegetables \$65

## Dessert

**Shelburne Farms Cheese** selection of cheddar with seasonal accompaniments \$22

**Cake by the Slice** ask your server about our selections, served a la mode \$16

**Marshall's Sundae** caramel ice cream, maple syrup \$15 (add Goslings Rum \$4)

A 20% gratuity will be added to parties of six or more guests. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions.