



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.

- Crushed Potatoes** mustard vinaigrette, market garden herbs \$15
- Roasted Cabbage** buttermilk vinaigrette, house-made pickle relish, parsley \$16
- Cauliflower Soup** brown butter, pickled peppers, asian pear \$16
- Garden Salad** spring greens, Shelburne Farms cheddar, sunflower seeds, maple balsamic vinaigrette \$18
- Radicchio & Apple Salad** radicchio, blue cheese, burnt apple puree, fennel, seeded crackers \$20
- Maplebrook Burrata** basil pesto, blistered tomatoes, toasted sourdough \$21
- Shelburne Farms Mac & Cheese** bechamel, breadcrumbs, Shelburne Farms cheddars \$18
- Tomato Leaf Bucatini** tomato leaf pasta, blistered tomatoes, parmesan, basil, chili \$30
- Harissa Lamb** spicy chili paste, polenta, eggplant, peppers \$30 (add extra Lamb + \$15)
- Maple Roasted Celery Root** kohlrabi puree, white beans, red onions, poblano peppers \$28
- Maple Wind Chicken** roasted chicken, oyster mushrooms, fall squash, kale \$35
- Grilled Rainbow Trout** beurre blanc, white mirepoix, smashed potatoes, greens \$40
- Shelburne Farms Shepherds Pie for Two** braised lamb, potato purée, garden vegetables \$80