



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.

Marinated Olives Olive Medley, Citrus \$7

Cheddar Dip Shelburne Farms Cheddar, Crostini \$10

Marinated Lamb Spiedini Pequillo Pepper Emulsion \$8 each

Crushed Potatoes Mustard Vinaigrette, Market Garden Herbs \$15

Garden Salad Spring Greens, Shelburne Farms Cheddar, Sunflower Seeds, Maple Balsamic Vinaigrette \$18

Spiced Sweet Potato Soup Ancho Chile, Pepitas, Maple Cream \$16

Kale Cheddar Salad Kale, Creamy Cheddar Dressing, Cheddar Chips, Black Pepper \$17

Maplebrook Burrata Beet-top pesto, Miso Pickled Beets, Grilled Sourdough \$21

Shelburne Farms Mac & Cheese Bechamel, Breadcrumbs, Shelburne Farms Cheddars \$17

Roasted Parsnip Quinoa, Tofu Cream, Pickled Peppers, Chili Oil \$28

Grilled Rainbow Trout Chimichurri, Crispy Sunchokes, Spring Greens, Charred Lemon MKT

Maple Wind Chicken Half Chicken, Mad Cap Mushrooms, Mushroom Jus, Crispy Mushrooms \$39

Shelburne Farms Lamb Roasted Carrots, Confit Onion, Green Olive, Yogurt \$45

Shelburne Farms Shepherds Pie for Two Braised Lamb, Potato Purée, Garden Vegetables \$80