



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.

Charred Garden Cabbage buttermilk vinaigrette, fried caper, herbs \$9

Cheddar Dip Shelburne Farms Cheddar, O Bread Crostini \$10

Adams' Farm Chicken Wings ½ Doz. Smoked Chicken Wings, Alabama White BBQ Sauce, Dry Rub \$10

Grilled Garden Cauliflower Guajillo Pepper Powder, Cilantro, Aji Verde Sauce \$12

Miso Mushroom Soup Dill Oil, O Bread Croutons, Chives \$14

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

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

Shelburne Farms Carrots Pickled Banana Peppers, Lime, Shiso, Green Coriander Yogurt \$16

Maplebrook Burrata Roasted Beets, Salsa Verde, Tomatillos, Grilled O Bread Sourdough \$22

Shelburne Farms Mac & Cheese Bechamel, Breadcrumbs, Dijon, Shelburne Farms Cheddars \$18

Brick Roasted Gilbertie Tomato Lentil Rice Cake, Poblano Pepper, Onion, Cucumber, Tofu Cream \$30

Risotto Summer Squash, Fried Squash Blossoms, Parmesan, Butter \$34

Tomato Leaf Bucatini House Made Pasta, Blistered Cherry Tomatoes, Crispy Garlic, Basil \$32

Grilled Market Fish garden delicata squash, kale, pickled peppers and onions, chimichurri \$MKT

Maple Wind Farm Chicken Mushrooms, Broccoli, Shallots, Mushroom Cream \$45

Shelburne Farms Lamb Heirloom Bean Salad, Piperade of Peppers, Grilled Scallions \$41