



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.

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**Marinated Olives** Olive Medley, Citrus \$7

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

**Grilled Lamb Skewers** Spring Pea-Mint Pesto (\$8 each)

**Shelburne Farms Beef Tartare** Mushroom Conserva, Mustard Greens, Fermented Turnip, Horseradish \$23

**Crushed Potatoes** Miso 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

**Maplebrook Burrata** Roasted and Pickled Vegetables, Golden Beet Sauce, O'Bread Sourdough Croutons \$21

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

**Applewood Smoked Carrot** Spring Onion, Quinoa, Coriander, Spring Greens \$28

**Maple Wind Farm Chicken** Chamomile Tea Brined, Roasted Mushrooms, Grilled Cabbage, Sunchokes \$39

**Shelburne Farms Lamb** Lemon Chickpeas, Spinach, Sumac Yogurt \$42

**Grilled Trout** Crushed Fingerling Potatoes, Market Garden Greens, Chimichurri, Grilled Lemon \$MP

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