



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, O'Bread Crostini \$10

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

Crushed Potatoes Miso Mustard Vinaigrette, Market Garden Herbs \$15

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

Cheddar Kale Salad Cheddar Crisps, Creamy Cheddar dressing, Black Pepper \$18

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

Chilled Pea Soup Snow Peas, Green Garlic, Zucchini, Mint \$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 \$29

Cacio e Pepe Risotto Asparagus, Black Pepper, Pecorino \$32

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

Shelburne Farms Pork Loin Swiss Chard, Local Tri-Color Beans, Romesco \$45

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