



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

**Shelburne Farms Pork Kofta Skewer** Orange Curry, Mint, Chives \$8 each

**Herbed 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** Asparagus, Summer Squash, O Bread Croutons, Squash Blossom Vinaigrette \$21

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

**Applewood Smoked Carrot** Spring Onion, Quinoa, Coriander, Spring Greens \$29

**Maple Wind Farm Chicken** Chamomile-Brined, Mushrooms, Broccoli, Cabbage, Broccoli Puree \$39

**Shelburne Farms Pork Belly** Polenta, Bok Choy, Charred Onion, Piquillo Sauce, Chili Oil \$48

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

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

A 20% gratuity will be added to parties of six or more guests. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions.