



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, Rosemary \$7

Cheddar Dip Shelburne Farms Cheddar, O Bread Crostini \$12

Herbed Potatoes Sour Cream & Onion Dressing, Market Garden Herbs \$15

Roasted Mushrooms Madcap Mushrooms, Thyme, Charred Scallion Puree \$16

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

Grilled Market Garden Cucumber Whipped Feta, Orange, Fennel, Pickled Blueberries \$16

Panzanella Salad Tomatoes, Cucumber, Tomatillo, Sourdough Croutons, Green Goddess Dressing \$19

Shelburne Farms Beef Tartare Pickled Garlic Scape, Fermented Turnip, Horseradish \$24

Maplebrook Burrata Summer Squash, Pole Beans, O Bread Croutons, Squash Blossom Vinaigrette \$22

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

Applewood Smoked Carrot Scallion, Quinoa, Coriander, Summer Greens \$29

Maple Wind Farm Chicken Eggplant, Wheatberry "Tabouleh", Tomatillo, Sesame \$39

Shelburne Farms Lamb Polenta, Shishito Peppers, Charred Onion, Piquillo Pepper Sauce \$48

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

Halibut Corn Succatash, Broccoli, Lime, Mint, Yuzu Kosho Cream Sauce \$46