



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, Cherry Tomato Vinaigrette \$16

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

Maplebrook Burrata Market Garden Tomato, Tomatillos, O'Bread Croutons, Basil Pesto \$22

Market Garden Watermelon Salad Sweet Corn Salsa, Coriander Yogurt, Brown Butter Crumble \$19

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

Maple Wind Farms Chicken Liver Mousse Pickled Blueberries, Reduced Balsamic, Herbed Crostini \$19

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

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

Shelburne Farms Lamb Polenta, Shishito Peppers, Charred Onion, Piquillo Pepper Sauce \$52