



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.

Starters

Roasted Beets pickled onion, sherry vinaigrette, mint \$16

Garden Salad spring greens, garden vegetables, Shelburne Farms 2-year cheddar, sunflower seeds, maple balsamic vinaigrette \$19

Shelburne Farms Beef Tartare assorted pickled salad, dijon, egg, fresh horse-radish, grilled O'bread \$21

Shelburne Farms Mac & Cheese bechamel, breadcrumbs, Shelburne Farms smoked, clothbound and 6-month cheddars \$16

Kale Salad kale, broccoli, cheddar crisps, creamy cheddar dressing \$19

Maplebrook Burrata arugula pesto, tomato jam, toasted sourdough \$21

Shelburne Farms Cheese selection of our house cheddars with seasonal accompaniments \$22

Mains

Smoked Golden Beets spiced quinoa, vadouvan curry, garden herbs \$28

Maple Wind Chicken roasted chicken, parisian gnocchi, shiitake mushroom, cream, cabbage \$30

Grilled Market Fish chimichurri, sugar snap peas, roasted potatoes, charred lemon \$MKT

Shelburne Farms Lamb roasted leg, carrots, onions, turnip tzatziki \$38

Shelburne Farms Shepherds Pie for Two braised lamb, potato purée, garden vegetables \$70