Tracks Menu

Salads and Appetizers

Carrot Ginger Soup, Fine Herbs, Toasted Walnuts $14

Local Greens Salad, Maple Balsamic Vinaigrette, English Cucumber, Cherry Tomatoes, Red Onion $14
add Grilled Chicken Breast or 4oz Grilled Shrimp $13

Poached Pear Salad, Frisee, Blue Cheese, Prosciutto $16

Wild Mushroom Tempura, Truffle Aioli, Micro Greens $18

Warm Corn Tortilla Chips and Guacamole $13

Bread & Butter Plate, Local Butter, Sea Salt $6
GF available for an additional $2 GF available for an additional $2

Northeast Cheeses and Charcuteries

1 selection $9
3 selections $23
5 selections $34

Cheeses	Charcuteries
Clothbound Cheddar, Cabot, Cow	Lonza
Bayley Hazen Blue, Jasper Hill, Raw Cow	Pâté Grand-Mère
Alpha Tolman, Jasper Hill, Raw Cow	Saucisson Sec
Bijou, VT Creamery, Goat	Maple Prosciutto Cotto
Coupole, VT Creamery, Goat	Finocchiona

Entrees

Steak Sandwich $29
Grilled Local Beef, Roasted Mushrooms, Blue Cheese, Watercress, Chimichurri

Local Beef Burger $25
Bourbon BBQ, Vault #5 Cheddar, Lettuce, Fries

Local Falafel Burger $23
French Fries, Tzatziki, Local Lettuce

Pesto Bucatini $37
Seared Shrimp, Garlic Scape and Basil Pesto, Crispy Garlic, Cherry Tomatoes

Wild Mushroom Risotto $35
Local Wild Mushrooms, Shaved Parmesan, Asparagus

Fish and Chips $32
Battered and Fried Cod, Tartare Sauce, Fries

Vermont Department of Health Notice: Consuming raw or undercooked meat, eggs, poultry, fish, or shellfish increases the risk of food borne illness.