



## Appetizers

<b>Smoked Wings</b>	15
Eight dry cured and smoked Chicken Wings. Choice of: Buffalo, Maple BBQ, Dry Chipotle Rub or Mango Habanero. Served with Celery, Carrots and Ranch or Blue Cheese.	
<b>Spinach and Artichoke Dip</b>	14
A hot and creamy dip filled with Spinach and Artichokes. Served in a Bread Bowl with Crackers.	
<b>Poutine</b>	14
Smoked Turkey Thigh, Maple Brook Farms Cheese Curds, Fries and Poutine Gravy topped with Fried Rosemary and Sage.	
<b>Seared Ahi Tuna</b>	16
Seared Ahi Tuna served over Wakame Salad with Soy Sauce, Wasabi and Pickled Ginger.	
<b>Fried Cheese Curds</b>	12
Beer battered Cheese Curds served with Bove's of Burlington Marinara.	
<b>Spiced Cauliflower</b>	12
Cauliflower sautéed with Clarified Butter, Cumin, Garlic, Saffron, Ginger and Chili Peppers. Served with a Green Goddess Yogurt Sauce. We can make it vegan on request and switch the Butter for Oil!	

## Soup & Salads

**Tram Ale Chili or Soup du Jour** Cup 7 / Bowl 9 / Bread Bowl 11

Ask your server about the chef's soup of the day.

<b>Kale Caesar Salad</b>	Small 6/ Large 12
Baby Kale tossed in our House Caesar Dressing. Topped with Blueberries, Sunflower Seeds and Shaved Asiago.	
<b>Winter Harvest Salad</b>	Small 7/ Large 14
Golden Beets, Parsnips, Sweet Potato, Turnips, Frisee, Feta, Almond Slivers, and crispy Onions with a Red Wine-Honey Vinaigrette.	
<b>Vermont Country Salad</b>	Small 6/ Large 12
Mixed Greens tossed in a Maple Balsamic Dressing. Topped with Cucumbers, Tomatoes, Red Onions and Carrots.	



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 9% meals tax will be added.





Flatbreads

15. Gluten Free Dough Available.

Vermonter

Applewood Bacon, Spiced Apple Chutney, Sharp Cheddar, Spinach, Maple Mustard, Garlic Oil.

Sausage and Peppers

Hot Italian Sausage, Roasted Sweet Peppers, Caramelized Onions, Spinach, Mozzarella and Provolone.

Tree Hugger

Hearth Fired Mushrooms, Roasted Onions, Spinach, Roasted Red Peppers, Garlic Oil, Mozzarella and Provolone.

Haynes

Sharp Cheddar, Mozzarella, Provolone, Shaved Parmesan and Marinara. Yes, we have Pepperoni if you would like to add it.

White Pizza

Roasted Garlic Ricotta Base, Mozzarella, Provolone, Sliced Rainbow Fingerling Potatoes, Applewood Bacon and Scallions.

Entrées

<b>Steak Frites</b>	28
12oz Sirloin Steak with Parmesan Garlic Steak Fries, Creamy Spinach, Roasted Mushroom and Onion Bordelaise.	
<b>Lamb Chops</b>	30
Grilled Lamb Chops topped with a Olive, Feta, Pomegranate Relish. Served with Garlic Roasted Fingerling Potatoes and Grilled Asparagus.	
<b>Vegan Carbonara</b>	24
Penne, Spinach, Artichokes, White Beans, Peas, Roasted Garlic, White Wine and Cashew Sauce, Nutritional Yeast and Panko Bread Crumbs.	
<b>Apple Cider Glazed Salmon</b>	28
Salmon Broiled with an Apple Cider Glaze served with Wild Rice Pilaf and Broccolini.	
<b>Smoked St. Louis Ribs</b>	26
Smoked Ribs, Smoked Cheddar Grits, Kale Coleslaw, Poblano Cheddar Cornbread and Bread & Butter Pickles.	
<b>Chicken Marsala</b>	26
Pan seared Chicken Breast topped with Mushrooms and a Creamy Marsala Sauce, served with Herb and Garlic Roasted Fingerling Potatoes and Grilled Asparagus.	
<b>Jay Burger</b>	16
8oz Ground Beef, Cabot Cheddar, Lettuce, Tomato, and Onion on a Hamburger Bun.	



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