



Appetizers

<b>Chicken Wings</b>	15
Jumbo Chicken Wings Tossed in Your Choice of Buffalo, BBQ or Dry Chipotle Rub 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.  
Add Fried Shrimp \$6, Salmon \$8 or Chicken \$4 to any Salad

<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, Mixed Greens, Feta, Almond Slivers, and crispy Onions with a Red Wine-Honey Vinaigrette.	
<b>Vermont Country Salad</b>	Small 6/ Large 12
Mixed Greens, Cucumbers, Tomatoes, Red Onions, Carrots and Maple Balsamic Dressing.	



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, Marinara, 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>New York Strip Steak</b>	30
10oz New York Strip Steak with a Red Wine Demi-Glace. Served with Garlic Herb Potato wedges and Grilled Asparagus.	
<b>Duck Confit Ragout</b>	26
Linguine tossed with Shredded Duck Confit, Mushrooms and a Whiskey-Goat Cheese Cream Sauce. Garnished with a Parmesan Tuille.	
<b>Rosemary Chicken Breast</b>	28
An 8oz oven roasted Skin On Chicken Breast served with a Rosemary Chicken Demi, Garlic Cheddar Mashed Potatoes and Rainbow Carrots.	
<b>Apple Cider Glazed Salmon</b>	28
Salmon Broiled with an Apple Cider Glaze served with Rice Pilaf and Broccolini.	
<b>Smoked St. Louis Ribs</b>	26
House Smoked Pork Ribs, Garlic Cheddar Mashed Potatoes, Coleslaw, Honey-Jalapeno Cornbread and Bread & Butter Pickles.	
<b>Vegan Eggplant Caponata</b>	26
Roasted Eggplant, Zucchini, Squash and Edamame stewed in a Garlic Tomato Sauce over Linguine.	
<b>Jay Burger</b>	16
8oz Ground Beef, Cabot Cheddar, Lettuce, Tomato, and Onion on a Hamburger Roll.	



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