



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.

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## Starters

**Roasted Zucchini** zhoug (a cilantro and hot pepper sauce) lime juice, radish, fresh cilantro \$16

**Maplebrook Burrata** basil pesto, blistered tomatoes, toasted sourdough \$21

**Shelburne Farms Beef Tartare** spicy chili crunch, egg, dijon, kohlrabi, broccoli florets, \$21

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

**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

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

## Mains

**Grilled Cabbage** grilled cabbage, quinoa, pickled peppers, currants, buttermilk vinaigrette, herbs \$28

**Maple Wind Chicken** roasted chicken, shiitake mushroom, cream, cabbage, parisian gnocchi \$32

**Grilled Market Fish** chimichurri, green beans, roasted potatoes, charred lemon \$MKT

**Shelburne Farms Lamb** roasted leg, eggplant, cucumber, onion, turnip tzatziki \$38

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