



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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- Roasted Squash** zhoug sauce (a cilantro and hot pepper sauce) lime juice, radish, fresh cilantro \$16
- Garden Salad** spring greens, Shelburne Farms cheddar, sunflower seeds, maple balsamic vinaigrette \$18
- Tomato Gazpacho** cucumber, tomato, O'bread croutons, chile oil \$16
- Maplebrook Burrata** basil pesto, blistered tomatoes, toasted sourdough \$21
- Shelburne Farms Beef Tartare** spicy chili crunch, egg, dijon, kohlrabi, broccoli florets \$21
- Shelburne Farms Mac & Cheese** bechamel, breadcrumbs, Shelburne Farms cheddars \$18
- 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, summer greens, roasted potatoes, charred lemon MKT\$
- Shelburne Farms Beef** mixed beans, shallots, shishito peppers, house-made barbeque sauce \$39
- Shelburne Farms Shepherds Pie for Two** braised lamb, potato purée, garden vegetables \$70