

## SMALL PLATES \$7

**MARINATED OLIVES (GF•V)**  
With toasted spices and herbs

**BABAGANOUSH (GF\*•V)**  
Creamy eggplant, fresh bread\*

**BREAD & DUKKAH (GF\*•V)**  
Fresh baguette\*, olive oil, dukkah

**CHIPS & DIP (GF)**  
Potato chips, caramelized onion dip

**LEMON POSSET**  
Zingy soft cream, ginger syrup,  
sweet crostini

## CHEESE & CHARCUTERIE ROTATING SELECTIONS

**SINGLE: \$7**  
Select one

**SMALL: \$19**  
Select three

**LARGE: \$28**  
Select five

**HOUSE BOARD: \$35**  
Seven house selections

## CHARCUTERIE

MOODY'S LOMO **PORK**

MOODY'S SOPPRESSATA **PORK**

MOODY'S BRESAOLA **BEEF**

PROSCIUTTO **PORK**

Ask about our Moody's Weekly Pick!

## CHEESE

**MOSES SLEEPER**  
Jasper Hill Farm • Greensboro, VT  
**COW, BLOOMY RIND**

Inspired by French brie; mild, gentle  
and savory with a creamy milk core.

**OMA**  
Von Trapp • Waitsfield, VT  
**COW, WASHED RIND**

Stinky. Balances pungent and  
sweet flavors with aromas of nuts,  
cured meat and butter.

**TRES BONNE**  
Boston Post Dairy • Enosburg Falls, VT  
**GOAT, HARD**

An aged, raw goat peasant Tomme,  
this cheese has a nutty, earthy bite.

**READING**  
Springbrook Farm • Reading, VT  
**COW, SEMI-SOFT, WASHED RIND**  
Alpine style. Like a Swiss raclette,  
with salty funk and nutty undertones.

**TARENDAISE**  
Springbrook Farm • Reading, VT  
**COW, SEMI-FIRM, WASHED RIND**  
Alpine style. Robust nutty flavors  
with a hint of spiciness.

**CHEDDAR**  
Cabot Clothbound • Cabot, VT  
**COW, HARD**  
Tangy, caramel nuttiness; a balance  
of savory and sweet.

**VERANO**  
Vermont Shepard • Putney, VT  
**SHEEP & COW, SEMI-HARD**  
Rich butter and mushroom flavor.

**BAYLEY HAZEN BLUE**  
Jasper Hill Farm • Greensboro, VT  
**BLUE-VEINED**  
Like a Stilton, sweet, nutty and  
grassy. Pepper and licorice notes.

## BEER & CIDER

**DRAFT**  
Ask about our rotating selection!

**CANNED**  
Wolfer Dry White & Rosé Cider: \$8  
Narangansett: \$5  
Nightshift Whirlpool APA: \$8  
Nightshift Santilli IPA: \$8  
Nightshift Night Lite: \$5  
Left Hand Milk Stout Nitro: \$8  
Down the Road Porter: \$8

Something may have just arrived;  
ask about our newcomers!

## ESPRESSO DRINKS

**FEATURING LOCAL SMALL  
BATCH ROASTER, KARMA  
COFFEE**  
Espresso: \$3.50  
Americano: \$3.50  
Milk-based coffees: \$4

## OTHER BEVERAGES

**MEM TEA**  
Assorted flavors: \$3/pot

**MAINE ROOT SODAS**  
Assorted flavors: \$3

**SPINDRIFT**  
Assorted flavors: \$3

A one-time charge of \$2 is applied to each  
table. A portion of the revenue is donated  
to the Whole World Water Initiative, whose  
mission is to bring clean and safe water to  
the 1 billion people who currently do not  
have it. Thank you for supporting this  
important cause.

**GF: GLUTEN-FREE, V: VEGAN \* CAN BE MODIFIED TO BE GLUTEN-FREE OR VEGAN**

ALLERGY DISCLAIMER: Before placing your order, please inform your server if a person in your party has a food allergy. Your food may contain nuts, wheat, alcohol, sugar, chocolate, dairy or other ingredients. All products are prepared in a kitchen where these ingredients are in the open and share equipment.

\*These items are cooked to order and may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.