

Small Plates

New England Clam Chowder 12/14 Green Mountain Smokehouse Bacon, Scallions, Pommes Gaufrettes

Roasted Squash & Tomato Soup 10/12

Billings Farm Cheddar Torn Croutons

Fourteen the Green 14

Farm Greens, Radishes, Maple Cider Vinaigrette

Caesar Salad 17

Kale, Brussels Sprouts, Cured Hen Yolk, Calabrian Croutons, Grana Padano, Grainy Mustard Caesar Dressing

Salad Enhancements

Hanger Steak 26 Faroe Island Salmon 18 Grilled Chicken Breast 15

Maple Roasted Carrot Hummus 16

Harissa, Za'atar, Extra Virgin Olive Oil, Pita Bread

Smoked Chicken Wings 19 Dry Rub, Mad River Blue Cheese Dip, Celery

Mussels 18

Pepper Bacon Lardons, Herbs, Red Onions, Leeks, White Wine Cream, Red Hen Sourdough

Bone Marrow 20

Onion Jam, Chimichurri, Red Hen Bakery Baguette

Large Plates

Woodstocker Burger 26

Local Beef Burger, Pimento Cheese, Bacon Jam, House Made Sesame Seed Bun, Choice of Fries, Side Salad or Fresh Fruit

Turkey Panini 24

Roasted Turkey, Apples, Arugula, Cranberry Aioli, Brie, Red Hen Bakery Sourdough, Choice of Fries, Side Salad or Fresh Fruit

Falafel Tacos 23

Arugula, Radishes, Red Onions, Cilantro Yogurt, Local Corn Tortillas, Choice of Fries, Side Salad or Fresh Fruit

Hanger Steak 40

Brussels Sprouts, Local Blue Cheese, Onion Marmalade, Bourbon Demi-Glace, Herb Frites

Corned Beef Reuben 24

House Corned Beef, Bread & Butter Cabbage, Local VT Baby Swiss, Russian Dressing, Red Hen Bakery Rye Bread, Choice of Fries, Side Salad or Fresh Fruit

Mushroom Bolognese 26

Forest Mushroom Ragu, Baby Spinach, Cauliflower, House Gemelli Pasta, Grano Padano

Vermont Grilled Cheese & Soup 22

Jasper Hill Vault #5 Cheddar, Billings Farm Butter Cheddar, Onion Marmalade, Escarole, Red Hen Bakery Sourdough, Squash & Tomato Soup, Cheddar Croutons

Executive Chef Matthew McClure, Chef de Cuisine Paul LeClair & Culinary Team

We are proud to serve Vermont Certified Organic produce, fresh from our Kelly Way Gardens.