

# Shepherd's Pub

## SMALL PLATES

### **House Salad 5**

Mix greens, cheddar cheese, fresh vegetables  
maple balsamic vinaigrette

### **Harvest Salad 12**

Local mix greens, freshly harvested vegetables,  
Cabot Cheddar, cider shallot vinaigrette  
**add herb seasoned 4oz chicken breast...5**  
**add local marinated 4oz tri-tip steak.....6**

### **Shepherds Board 14**

Thick cut local ham lightly grilled  
House pickled organic vegetables, Mustard  
Cabot Cheddar Cheese  
**Add: 2 lamb chops.....10**  
**½ rack.....16**  
**6oz tri-tip steak.....8**

### **Pulled Pork Sliders 12**

3 house pulled pork BBQ sliders, caramelized onions, Cabot Cheddar  
served with citrus slaw

## SAVORY PIES

**served with an assortment of pickled veggies**

### **Shepherd's 17**

Vermont Shepherd's pie with lamb and beef, Yukon Gold potato top, Cabot cheddar

### **Mexican Pie 16**

Vermont seasoned beef, green chili sauce, tomatoes, Baked locally made tortilla,  
topped with re-fried beans, Cabot cheddar

### **Pulled Pork 16**

House pulled pork, caramelized onions, tangy BBQ sauce, sweet potato top, Cabot cheddar

### **Chicken Pie 15**

Herb roasted chicken with local veggies, creamy leek gravy, puff pastry top, Cabot cheddar

### **Fisherman's Gratin 16**

Fresh Icelandic flounder, creamy tarragon cremini gravy, au gratin crust, Cabot cheddar

### **Mushroom Walnut Bourguignon 14 (GF,V)**

Topped with creamy cauliflower mashed potatoes  
**add Cabot cheddar if you like**

### **Cheesy Macaroni 12**

House made Cabot Cheddar cheese sauce, Panko bread crumb topping  
**add: 2.00 each** sauteed mushrooms, roasted carrots,  
fresh spinach and garlic, house made pesto  
**add: 4.00 each** chicken, sausage, steak, BBQ pork, smoked bacon chunks

Shepherd's Pub strives to use only Local, Organic, Bio-dynamic and Sustainable farmed foods, wine and beer.

\* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may cause food-borne illness, if you have a medical condition.