

Shepherd's Pub

SMALL PLATES

House Salad 5

Mix greens, cheddar cheese, fresh vegetables
maple balsamic vinaigrette

Pickled Eggs 4

a traditional pub favorite,
2 house beet pickled local eggs, pickled onions

Red Ale and Cheddar Soup 7

Drop in Brewing's Red Ale and Cabot Cheddar
served with oyster crackers

Spinach Artichoke Dip 12

Cheesy and hot, topped with golden Panko bread crumbs
served with tortilla chips

Today's Meatballs 6

4 meatballs made from scratch, ask your server for tonight's creation

Shep's Board 9

House pickled organic vegetables,
Cabot Cheddar Cheese and Crackers

Add: 2 lamb chops.....10

6oz tri-tip steak...8

LARGE PLATES

Maine Reds 4

2 Maine red hot dogs with a side pickle and potato chips
ask for: Mustard, Ketchup, or diced red onions
add: 1.00 Flack Family Farms Sauerkraut

Pulled Pork Sliders 12

3 house pulled pork BBQ sliders, pickled onions, Cabot Cheddar
with a house pickle

Beef and Lamb Stew 12

Pub made rich and hearty beef stew, melted cheddar, served in a bread bowl

Cheesy Macaroni 14

House made Cabot Cheddar cheese sauce, bread crumb topping
add: 1.00 each sauteed mushrooms, fresh spinach and garlic, house made pesto
add: 5.00 for 4oz cubed tri-tip steak

SAVORY PIES

served with an assortment of pickled veggies

Shepherd's 19

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

Chicken Pie 17

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

Fisherman's Gratin 17

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

Mushroom Walnut Bourguignon 16 (GF,V)

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