

Shepherd's Pub



Spring Menu

Pickled Eggs \$4

A pub favorite,
two house beet-pickled local eggs

Shep's Board \$14

2 Vermont Cheeses, House pickled organic vegetables, and crackers
Choose 4oz tri-tip steak or 1 lamb Chops

Mediterranean Slate \$14

Beef and pork sausage meatball over mix greens, crisp cucumbers, fresh tabbouleh,
tzatziki dip, hummus dip, tandoori naan bread

Baked Wings \$12

Ten crispy baked wings flipped in your choice of sauce, with Blue Cheese sauce
Choose: Hot, Sweet BBQ, Spicy BBQ, Spicy horseradish,
Jamaican Jerk, Teriyaki, Garlic Parmesan, Maple Chipotle

Nachos \$12 (V)

Loaded Nachos with Black Bean served with Sour Cream and Salsa on the side
Add Guacamole \$2, **Add** Chicken \$4

Mexican bean dip \$11

Vermont seasoned beef, green chili sauce, tomatoes, rice, re-fried beans,
topped with baked tortilla crumbs and Cabot cheddar
served with tortilla chips

Beef and Lamb Stew \$12

Served with an assortment of pickled veggies
Pub made rich and hearty beef stew, melted cheddar, served with bread

Veggie Lentil Stew \$12

Served with an assortment of pickled veggies
Cremini Mushrooms, Green Lentils, toasted walnuts, tomato base

Fisherman's Pie \$17

Wild Icelandic flounder, creamy tarragon mushroom and spinach gravy,
toasted bread crumb and cheese topping

***Go to www.ShepherdsPubVT.com for information about catering
Rent the space for private events here at the Pub.***

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.