

OKEMO

TAPHOUSE

FLAT BREADS

- You're Driving Me Capresse** 14.
Maplebrook Farms Fresh Mozzarella, Fresh Tomatoes, Olive Oil, Garnished with Fresh Basil, Pickled Red Onion & Balsamic Reduction
- Notorious F.I.G** 14.
Bayley Hazen Blue, Mozzarella & Asiago Cheeses, Thin Sliced Prosciutto, Dried Mission Figs, Micro Greens, & Truffle Honey
- The Wright Π** 14.
Smoked Gouda, Crispy Pork Belly, Caramelized Onions, Baby Spinach, White Sauce
- Hey Zeus – the Greek** 14.
Northeast Family Farms Ground Lamb, Garlic Oil, Arugula, Maplebrook Farms Feta, Spicy Tzatziki Aioli
- Plain Jayne** 12.
You probably already guessed what this is, but just in case, it's just plain ol' Mozzarella and Tomato Sauce

SOUPS & SALADS

To Any Salad, Add Chicken \$5, Shrimp \$7, or Sliced Tuna \$7

- Tap House Soup Du Jour** 7.
Ask your server about today's Inspired creation
- Classic Caesar** 9.
Yeah, you know what it is...
- Into the Woods Salad** 11.
Arugula, Toasted Farro, Roasted Root Vegetables, Grafton 2-Year Aged Cheddar, Malt & Honey Vinaigrette
- Bacon & Blue Salad** 12.
Mixed Greens, North Country Smokehouse Bacon, Bayley Hazen Blue Cheese Crumbles, Tomato, Cucumber, Herbed Croutons, & Charred Sweet Onion Vinaigrette

CHEESE & CHARCUTERIE

Build Your Own Board, \$5 for each Selection. Served with Castleton Crackers, Side Hill Farm Raspberry Jam, & House Giardiniera.

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| Olli Red Wine Garlic Salumi | Von Trapp Savage |
| Consider Bardwell Pawlet | Prosciutto di Parma |
| Grafton 2-Year Cheddar | Jasper Hill Bayley Hazen |
| Boggy Meadow Farm Fiddlehead | Danielle Capicola |

SMALL BITES

- TapHouse Chips** 5.
Housemade Potato Chips Served with our French Onion Dipping Sauce
- Duck Confit Nachos** 13.
Tri-Color Corn Tortillas, Shredded Duck Confit, Cheddar Jack Cheese, Black Beans, Olive, Jalepenos, Salsa, & Sour Cream
- Oysters** 15.
Half Dozen Fresh Shucked Oysters, Served with Classic Cocktail, Cucumber Mignonette, & Scotch Bonnet Vinegar
- Fiddlehead Mussels** 15.
Fiddlehead IPA Steamed PEI Mussels, North Country Smokehouse Bacon, Butter, Garlic Crostini
- Poutine, EH?** 13.
Maplebrook Farms Cheese Curds, Tater Tots. Brown Gravy, Fresh Herbs

LARGE PLATES

Served with Choice of TapHouse Chips or Side Salad

- TapHouse Sliders** 18.
Robie Farms Beef, Cabot Cheddar, Whistle Pig BBQ, Onion Tangles
- The Cubano** 14.
Slow Roasted Cuban Spiced Pork, Ham, Swiss cheese, Dill Pickle Chips & Mojo Mustard Served on Pressed Cuban Bread
- Red Ale Ruben** 14.
Corned Beef, Swiss Cheese, Sauerkraut & Russian Dressing Served on Pressed NY Rye Bread
- French Canadian Dip** 14.
Shaved Roasted Top Round, Boursin Cheese, Spinach, Roasted Red Peppers, Toasted Focaccia Bread, Au jus
- VT Kimchee Dog** 14.
North Country Smokehouse Bratwurst, VT Artisan Kimchee, Toasted Bun

TAPHOUSE MAC

- Not Your Mothers Mac & Cheese** 15.
TapHouse Mac & Cheese, Pulled Pork Onion Tangles & Hickory Smoked Bacon
- Herbavore Mac & Cheese** 15.
TapHouse Mac & Cheese, Roasted Root Vegetables, Kale Pesto, Baby Spinach. Onion Tangles
- How Mac Likes His Mac** 13.
TapHouse Mac & Cheese straight up, no frills about it..except for the extra cheese on top!
- The Blue Buffalo** 15.
TapHouse Mac & Cheese, Buffalo Chicken, Bayley Hazen Blue Cheese Crumbles

Food Allergies? Please notify your server. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.