
Menu

ESSEX, VERMONT



Mon-Sun

BITES ◆

Pitchfork Pickle Spicy Squickles. Butternut Squash Pickles.	8	Cotton Candy Grapes	3
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Pitchfork Pickle Sunshine Beets	8	Artisan Chips	4
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Pickle Sampler. For 2 or 4.	16 / 24	Crispy Fries	7
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		Fried Calamari. Spicy Aioli. Lemon	19
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		Bavarian Pretzel Sticks. Malted Mustard. Cheddar Ale Dipping Sauce.	8

SMALL PLATES & SALADS ◆

Chicken Wings. Jumbo. Choice of Plain, 9-Spice Dry Rub, House Buffalo 🌶️ or Honey Dijon Glaze. Choice of Buttermilk Ranch or Blue Cheese Dressing.	18	Dirty Martini Salad. Mixed Greens. Capers. Parmesan. Olives. Dirty Martini Vinaigrette with BF London Dry Gin.	13
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Blistered Shishito Peppers. Cilantro Lime Aioli. Crumbled Cotija Cheese.	14	Classic Caesar Salad. Lemon. Asiago. Croutons. Caesar Dressing.	13
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Soup du Jour. Grilled Red Hen Bakery Bread.	12	Add Grilled Chicken	4
		Add Grilled Salmon	12

CHARCUTERIE AND CHEESE ◆

ACCOMPANIED WITH GRILLED BREAD, JAM & MALTED MUSTARD

Selection of locally sourced meats and cheeses. Choice of:

- Cheese Board for two or four 17 / 29
- Charcuterie Board for two or four
(includes meats, cheeses, pickled items)

We are proud to work with these local farms:

Pitchfork Farm and Pickle. Red Hen Bakery. FUNJ. Shrooming Co. Murmuration Farm. Jasper Hill Cheese. Cabot Creamery. Earth & Sea Fish Market. LaPlatte River Angus Farm. Misty Knoll Farm. Rocky Hill Farm. Vermont Salumi. Vermont Farmstead Cheese. Vermont Butter and Cheese. Green Mountain Blue Cheese. Grafton Village Cheese. Maplebrook Farm. Green Mountain Smokehouse. Stonewood Farm.

Head of Brewing Operations
DAN SARTWELL ◆*Founder / Brewer*
CHRIS KESLER ◆*Executive Chef*
SCOTT GODDARD →



FLANNEL FAVORITES

Chef's Daily Pasta. [Add Chicken +4; Add Salmon +12] See your server for details.	21
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Seared Duck Breast. Four Berry Reduction. Crispy Fries. <i>Pair with King of the Picts or Velnias</i>	34
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Black Flannel Steamed PEI Mussels. Dijon. Black Flannel 12 Hour Sour. Grilled Bread. <i>Pair with 12 Hour Sour or Wits & Giggles</i>	23
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Maple Roasted Cauliflower "Steak" Frites <i>Pair with Märzen or VT Common</i>	21
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Black Bean Burger. Vermont Bean Crafters Black Bean Patty. Roasted Red Pepper. American Cheese. Spinach. Brioche Bun. Choice of Chips, Side Salad or Fries [+3]. <i>Pair with VT Heavy or Disco Montage</i>	16
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Steak Frites. 12oz. Ribeye. Crispy Fries. Cilantro Lime Aioli. <i>Pair with Märzen or Dark Embrace</i>	41
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Fried Chicken Sandwich. Pickle Brined. Maple Hot Sauce. Lettuce. Pickles. Onions. Brioche Bun. Choice of Chips, Side Salad or Fries [+3]. <i>Pair with Dent Head or Pilsner</i>	17
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Chicken & Waffles. Cream Hot Honey Sauce. Topped with Bacon. VT Maple Syrup. <i>Pair with King of the Picts or Märzen</i>	24
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Fish & Chips. Tartar Sauce. Crispy Fries. <i>Pair with Birra d'Oro or VT Common</i>	22
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Black Flannel Smash Burger. Single Smash Patty. American Cheese. Shredded Lettuce. Pub Cheese. Onion. Dill Pickles. Mayo. Brioche Bun. Choice of Chips, Side Salad or Fries [+3]. [Extra Patty +4; Bacon +2] <i>Pair with Disco Montage or Pilsner</i>	16

DESSERTS

Chocolate Peanut Butter Pie	12	Flourless Chocolate Torte	12
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Molten Chocolate Chip Cookie. Vanilla Ice Cream.	14	Raspberry Lemon Drop Cake	12

Vegetarian, vegan, and gluten-free options are available so please be sure to let us know if you have any dietary restrictions, we'll be happy to accommodate!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.