

AMERICAN FLATBREAD



LAREAU FARM KITCHEN

FARM TO TABLE PIZZA BAKED IN A PRIMITIVE WOOD-FIRED OVEN

EVOLUTION SALAD

SEASONAL MIX OF LOCALLY AND/OR ORGANICALLY GROWN LETTUCES TOSSED IN OUR HOMEMADE GINGER-TAMARI VINAIGRETTE, TOPPED WITH CARROTS, CELERY, PICKLED CABBAGE AND TOASTED SESAME SEEDS. ADD VON TRAPP MAD RIVER BLUE CHEESE OR VERMONT CHEVRE 9.00
3.50

THE FLATBREADS

WE MAKE OUR DOUGH WITH 100% ORGANICALLY GROWN WHEAT, GOOD VERMONT WATER, KOSHER SALT AND FRESH YEAST. EACH FLATBREAD IS BRUSHED WITH GARLIC-INFUSED EXTRA VIRGIN OLIVE OIL AND SALT BEFORE BEING TOPPED WITH OUR FAVORITE SEASONAL AND LOCAL INGREDIENTS. WE CAN ALSO ASSEMBLE YOUR PIZZA ON A GLUTEN FREE CRUST.

CHEESE AND HERB GARLIC-INFUSED OLIVE OIL, WHOLE MILK MOZZARELLA, ITALIAN GRANA PADANO AND FRESH HERBS 16.00

MEDICINE WHEEL OUR TAKE ON A CLASSIC CHEESE PIZZA, MADE WITH HOMEMADE ORGANIC TOMATO SAUCE, WHOLE MILK MOZZARELLA, ITALIAN GRANA PADANO AND FRESH HERBS. 18.00

WINTER GARDEN BREAD ROASTED UNION BROOK FARM CHICKEN, ORGANIC ROASTED SQUASH PUREE, BOGGY MEADOWS BABY SWISS, GARLIC ROASTED LOCAL KALE, ROASTED LAREAU FARM ONIONS AND CALABRIAN PEPPERS. AVAILABLE VEGETARIAN. 26.00

SUNDRIED TOMATO AND MUSHROOM HOUSE-SEASONED SUNDRIED TOMATOES, CARAMELIZED ONIONS, CLAY OVEN-ROASTED MUSHROOMS, GREEN ONIONS, CHEESES AND HERBS. ADD HOMEMADE MAPLE-FENNEL LOCAL PORK SAUSAGE / 3.50 23.00

PUNCTUATED EQUILIBRIUM KALAMATA OLIVES, CLAY OVEN-ROASTED SWEET RED PEPPERS, VERMONT CHEVRE, MOZZARELLA, RED AND GREEN ONIONS AND FRESH ROSEMARY. 24.00

REVOLUTION OUR HOMEMADE ORGANIC TOMATO SAUCE, CARAMELIZED ONIONS, CLAY OVEN-ROASTED MUSHROOMS, GREEN ONIONS, CHEESES AND HERBS ADD HOMEMADE MAPLE-FENNEL LOCAL PORK SAUSAGE / 3.50 24.00

PEPPERONI AND PEPPERS ALL NATURAL NITRATE-FREE PEPPERONI, SWEET GREEN PEPPERS, RED ONIONS, OUR HOMEMADE ORGANIC TOMATO SAUCE, CHEESE AND HERBS 25.00

NEW VERMONT SAUSAGE HOMEMADE MAPLE-FENNEL LOCAL PORK SAUSAGE, CARAMELIZED ONIONS, CLAY OVEN-ROASTED MUSHROOMS, CHEESES AND HERBS WITH OUR HOMEMADE ORGANIC TOMATO SAUCE AND GREEN ONIONS 27.50

FLATBREAD ADDITIONS ON TOP OF NEXT PAGE

ADDITIONS:

WHOLE MILK MOZZARELLA, GRANA PADANO, FRESH HERBS, CAULDRON STYLE TOMATO SAUCE, RED ONION, GREEN PEPPER, SUNDRIED TOMATOES, CARAMELIZED ONION, FRESH GARLIC, GARLIC INFUSED OLIVE OIL, KALAMATA OLIVES /2.50

ROASTED RED PEPPER, PEPPERONI, HOUSE MAPLE FENNEL SAUSAGE, MAPLE WIND FARMS PASTURED CHICKEN, HOUSE CURED BACON, ROASTED MUSHROOMS, VERMONT CHEVRE, VONTRAPP MAD RIVER BLUE, OIL CURED ANCHOVY /3.50

SALAD ADDITIONS: CARROTS, PICKLED CABBAGE, CELERY, HOUSE VINAIGRETTE (2 OZ) / 2.50
ANY SPECIAL INGREDIENT / 4.00

DESSERTS

SEASONAL FRUIT DESSERT (ASK YOUR SERVER)	7.75
GRANDMA'S CHOCOLATE CHIP BROWNIE SUNDAE	6.75
MOUNTAIN CREAMERY ICE CREAM (TWO SCOOPS)	5.00
WITH HOT FUDGE	6.00
BLUE MOON SORBET	5.00

SODA AND JUICE

ROOKIE'S ROOT BEER:	3.00
A PINT OF BURLINGTON'S SUPERB DRAUGHT ROOT BEER	
ALL NATURAL SODAS AND SELTZERS	3.00
SOME OF THE SELECTIONS: GINGER ALE, VANILLA CREAM SODA, ROOT COLA, ORANGE SODA, BLACKBERRY SPINDRIFT, LEMON SPINDRIFT	
THOMAS FARMS WHOLE MILK	3.00
CRANBERRY JUICE	3.00
FLORIDA'S NATURAL LEMONADE	3.00

COFFEE AND TEA

HOUSE-BREWED ICED TEA	3.00
AWAKE ORGANIC COFFEE	3.00
TEA FROM VERMONT ARTISAN COFFEE CO.	3.00

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR PREFERENCES
CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.