



Chef-Owner: Doug Mack
Chef: Tyler Scherer

Farm Manager:
Hilary Gifford

Mixologist & Vermont's
Bartender of the Year:
Martha Mack

Libations

the janice

barr hill gin, aperol, lillet blanc,
lavender bitters, orange 12.50

the damian

Sapling maple bourbon, do-
main de canton, fresh lemon,
black walnut bitters 12.50

the gretchen

house lavender infused vodka,
creme de violet, lemon,
prosecco 11.25

the karen

house-infused vanilla bean-
orange dark rum, lime, house
ginger beer 10.

the regina

citron vodka, cointreau,
cilantro, jalapeño, lemon 12.25

the cady

pimms, st germain elderflower
liqueur, garden basil, lemon,
strawberries 11.25

Craft Beers

6 on tap - always changing.

Ask for today's selection.

Zero Gravity, Queen City, Infinity,
Switchback, Otter Creek, Peak
Organic, Lost Nation, Von Trapp,
Frost, Fiddlehead, Dogfish Head,
Northshire, Shed, 14th Star,
1st Republic, Burlington Beer

Soups • Salads • Appetizers

Cream of Garlic Soup

Our signature soup is a garlic lover's delight
"best soup in Vermont" Vermont Magazine
cup 6.50 • bowl 8.00 • Take-home quart 14.50

Poached Shrimp

In basil extra-virgin olive oil; chilled and served with
cucumber-radish-caper relish, with micro greens GF 8.95

Mexican Street Corn

Grilled sweet corn brushed with chipotle-tequila-garlic mayonnaise;
finished with squeeze of lime and grated cotija cheese GF 8.25

Pecorino Flan

Served warm sided with D'Avignon breakfast radish, candied
nuts, drizzle of extra virgin olive oil; grilled bread GF* 7.25

Caprese Salad

Vine ripened tomato, fresh basil and Maple Brook burrata GF 12.95

Pigs at a Picnic

North Country Smoke House andouille sausage,
with green tomato relish; honey-jalapeño
mustard and cranberry ketchup GF 8.75

Octopus Salad

Grilled, marinated with extra-virgin olive oil, garlic and
red pepper flakes; served chilled and sliced over
garden micro-greens GF 10.50

Farm Salad

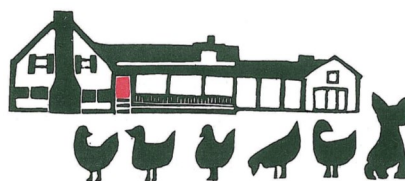
Thinly sliced zucchini, beets, carrot, and cherry tomatoes
over garden greens; garlic-maple vinaigrette dressing GF 7.75

▪ Tuscan Culinary Tours ▪

EDIBLE EXPERIENCES: EAT | TRAVEL | MEET | LEARN

Guided food & wine tours to Tuscany every April led by
owners Linda Harmon and Chef Doug Mack.

Ask about our 2016 tour itinerary.



Main Entrees

Joel Salatin

Bone-in 32 ounce rib eye steak, lightly spice rubbed and grilled, with spicy pickled onions, our own steak sauce and horseradish cream; hand-cut fries GF 56.75

Julia Child

Spit roasted Maplewind Farm organic half chicken; sided with potato salad and pickled garden vegetables GF 34.50

Mark Bittman

Baby Wellfleet clams tossed with spaghetti, white wine, garlic, lemon and fresh herbs GF 17.75

Julie Packard

Local brown trout filleted and roasted, lemon-vegetable sauce; with garden vegetables and herbed pancake topped with bacon butter GF* 22.75

Alice Waters

Assortment of fresh vegetables from our garden- including peppers, turnip, carrot, onion, beets, grilled and basted with lemon-thyme-mustard vinaigrette; served with cannelloni beans in rosemary-olive oil and Maple Brook burrata GF 21.75 Add shrimp 7.

Carlo Petrini

Eggplant, tomato and potato sautéed with soy-garlic-sriracha; topped with two poached eggs from our own chickens GF 14.75

Ruth Reichl

Grilled, sliced hangar steak over garden greens with cherry tomatoes, red onion, blue cheese, edible flowers; balsamic drizzle GF 22.75

Michael Pollan

Boyden Farm beef burger with lettuce, tomato, French fries GF* 13.50

No beef? No problem, order a black bean burger ▪ Gluten-free? No problem, order a gluten-free roll 1.75

Add Ons: 1.25 toppings - bacon ▪ fried egg

1.00 toppings: Cabot sharp cheddar ▪ blue cheese ▪ herbed goat cheese

.75 toppings: sautéed or raw onion ▪ sautéed mushrooms ▪ chipotle aioli ▪ horseradish cream

Pioneering Vermont's farm to table movement since 1983



Slow Food Snail of Approval

SNAIL OF APPROVAL
SLOW FOOD VERMONT | GOOD CLEAN FARM

Our "sister" company...



(loo-loo) noun:

a remarkable, outstanding and wonderful object or thing

e.g. small batch artisan ice cream

11 Main St, Bristol • luluv.com

Owner-Manager Laura Mack

Sides

Side Vegetable 5.00

Picked fresh from our farm every day.

Ask about today's offering.

Potato Salad 4.50

Tuscan White Beans with rosemary 4.00

French Fries with chipotle aioli 6.25

Pickled Vegetables 4.00

Summer 2015 Events

Burger & Beer ▶ every Wednesday

Boyden Farm burger, specially designed by the kitchen each week, sided with fries and paired with your choice of craft micro-beer on tap. Only \$15

Classic Revival ▶ Fridays, June 26 - August 25

Every Friday, 5:00-7:00, enjoy a classic cocktail from the cocktail vault created by our bartender Martha, voted Vermont's Best Bartender of 2015, for only \$5. Limit 2

Movie Night in the Red Barn ▶ Thursdays

Once a month, beginning in June, see a classic movie in the Red Barn. Movies begin at 8:00 and are free, but seating is limited so arrive early. Cash bar, popcorn and ice cream are available for sale at the movie.

Or come at 6:00 for a specially designed 3 course dinner to pair with the movie. Dinner is \$25; reservations please.

June 25: When Harry Met Sally

July 23: The Big Night

August 20: Julie and Julia

Tuscan Social ▶ Friday July 17, 6:30

Enjoy Tuscan wine, antipasto, and conversation while you learn about our 2016 Culinary Tour to Tuscany.

It's the perfect way to get all the details and begin to think about packing your bags! Past tour participants will join us also, adding their personal details and insight.

Tuscan Social is free, but let us know you are coming!

Cocktail & Appetizer Cooking Class ▶

Saturday July 18; 12:00-2:00 (must be 21)

Craft classic cocktails, create new drinks and make infusions with the Bartender of the Year. Hands-on class also includes terrific appetizers to pair with your cocktails. \$35 pp

Smuggler's Notch Spirits Dinner ▶

Saturday July 18; 6:30

Five course dinner, each course paired with a different Smuggler's Notch Distillery spirit-centric cocktail: vodka, rum, gin, hopped gin, and straight bourbon.

The Elliotts, owners of Smuggler's Notch, join us to discuss their spirits and our "Bartender of the Year", Martha, plans specially designed cocktails for this dinner.

\$75. per person plus tax and tip. Reserve early.

Summer Cooking Classes ▶ July-Sept

The Cook & the Garden ▪ July 16, 18 or 19

Celebrating Julia ▪ August 13, 15 or 16

Steakhouse at Home ▪ September 10 or 13

Hands-on class includes meal ▪ \$75 pp | \$140 couple

Fall Sneak Preview ▶ Wed & Thurs Sept 17, 18

Welcome the new season with our new fall menu!

Summer's Farm Partners

#15 Schoolhouse Maple

Baldwin Creek Farm

Blue Ledge Farm

Boyden Family Farm

Cabot Creamery

Earth and Sea Fish Market

Last Resort Farm

I.U.I.U Artisan Ice Cream

Yankee Magazine Editor's Choice:
"best hand-made in VT" (It's our very own!)

Maple Brook Farm

Maple Meadow Farm

Maplewind Farm

Misty Knoll Farm

Monument Farms Dairy

Vermont Coffee Co

Vermont Butter & Cheese Creamery

Vermont Family Farms

Wanabea Farm

Wilcox Farms Dairy

Spirited Producers

Caledonia Spirits

Burlington Beer

14th Star Brewery

Dunc's Mills

First Republic Brewery

Green Mountain Organics

Lincoln Peak Winery

Otter Creek & Wolaver's Organic

Queen City Brewery

Sapling Maple

Shed Brewery

Shelburne Vineyards

Smuggler's Notch Distillery

Switchback Brewery

Vermont Spirits

Whistlepig

Owners Linda Harmon and Chef Doug Mack

1868 North 116 Road ▪ Bristol, Vermont 05443

802-453-2432 ▪ baldwincreek.net





Summer 2015

Influential People in Our Food World

Joel Salatin

is a farmer, lecturer, and author. Salatin raises livestock using holistic management methods of animal husbandry, free of harmful chemicals, on his 550 acre Polyface Farm in in the Shenandoah Valley. Polyface, Inc. is a family owned, multi-generational, pasture-based, beyond organic, local-market farm and is featured prominently in Michael Pollan's Omnivore's Dilemma. The farm produces Salad Bar Beef, Pigaerator Pork, Pastured Poultry (Eggs, Broilers, Turkeys), Forage-Based Rabbits, Forestry Products. www.polyfacefarms.com

Julia Child

was an American chef, author, and television personality. She is recognized for bringing French cuisine to the American public with her debut cookbook, *Mastering the Art of French Cooking*. American cuisine was revolutionized through her PBS cooking shows, the most notable of which was *The French Chef*, premiering in 1963. She had the talent to adapt complex French cooking for everyday Americans with her groundbreaking cookbooks and TV shows and taught a generations of people how to cook and the love of cooking. www.pbs.org/food/chefs/julia-child/

Mark Bittman

is an American food journalist, author, and food columnist for *The New York Times*. One of the country's most impassioned and opinionated observers of the food landscape, Bittman routinely makes us think twice about how the food we eat is produced, distributed, and cooked, and shines a bright light on the profound impact that diet, both good and bad, can have on our health and that of the planet. His books include *How to Cook Everything* (and *Everything Vegetarian*). His newest book is *A Bone to Pick*. www.markbittman.com

Julie Packard

is a marine biologist and has run the Monterey Aquarium since it opened in 1984. The aquarium spearheads numerous movements aimed at ocean conservation, but the most visible immediate effect on the American food community has been through its efforts as a pioneer in the sustainable seafood movement. Chefs and responsible consumers all over the country now consult its Seafood Watch list of sustainable choices in fish and shellfish, thus impacting the seafood marketplace from coast to coast. www.montereybayaquarium.org

Alice Waters

is an American chef, restaurateur, activist, and author. She is the owner of *Chez Panisse*, a Berkeley CA restaurant famous for its organic, locally-grown ingredients and for pioneering California cuisine. Often called the mother of American food, Waters is one of the most well-known food activists in the US and around the world and serves as a public policy advocate on the national level for school lunch reform and universal access to healthy, organic foods. She created the *Edible Schoolyard* program. www.chezpanisse.com/about/alice

Carlo Petrini

is an Italian sociologist and founder of the international Slow Food movement. Petrini, who first campaigned against a McDonald's in Rome now heads a global movement aimed at preserving cultural cuisine and in so doing also preserving the food plants and seeds, domestic animals and farming within an ecoregion. As the Slow Food guru he has authored many books and in 2004 he founded the University of Gastronomic Sciences, a school intended to bridge the gap between agriculture and gastronomy. www.fondazione Slow Food.com/en/

Ruth Reichl

is a chef, food writer, co-producer of PBS's *Gourmet's Diary of a Foodie*, host of PBS's *Gourmet's Adventures with Ruth*, and the last editor-in-chief of *Gourmet* magazine. She has written a trilogy of critically acclaimed, best-selling memoirs: *Tender at the Bone: Growing Up at the Table*, *Comfort Me with Apples: More Adventures at the Table*, and *Garlic and Sapphires: The Secret Life of a Critic in Disguise*. In 2009 she published *Gourmet Today* a cookbook containing over 1,000 recipes. She published her first novel, *Delicious!* in 2014. www.ruthreichl.com/

Michael Pollan

is an American author, journalist, activist, and professor of journalism at the UC Berkeley Graduate School of Journalism. He writes about the places where nature and culture intersect: on our plates and in our farms. A leading voice in the national discussion about where our food comes from and how it is produced, no conversation about modern commercial foodways and the American agricultural system would be complete without mention of this best-selling author. His books include *Cooked*, *Food Rules*, *In Defense of Food*, *The Omnivore's Dilemma*, *The Botany of Desire*, *A Place of My Own* and *Second Nature*. www.michaelpollan.com