

STARTERS

Duende Salad (VT) \$8

*Organic mixed greens, *house-pickled beets, *carrots, herb whipped *VT goat cheese & walnuts tossed in our house vinaigrette **+GF**

Frites (Belgium) \$6

Hand-cut potato French fries with house-made garlic aioli & grilled banana ketchup **+GF**

Sweets (Kentucky) \$6

Hand-cut potato French fries with house-made chipotle aioli & grilled banana ketchup **+GF**

Steamed Kale (VT) \$6

Steamed organic kale with fried garlic chips and lemon **+GF/V**

Hummus Plate (Middle East) \$6

Grilled pita bread brushed with za'atar oil & served with house-made hummus and olives **V**

Tempeh Manis (Indonesia) \$7

Crispy fried *tempeh tossed in Kecap Manis sauce, sweet soy sauce with garlic, ginger, shallots and chilis, served over coconut rice **V/+GF**

Bangin' Bangkok Wings (Thailand) \$10

5 whole garlic ginger marinated, lemongrass galangal dry rubbed organic chicken wings, fried and tossed in spicy lime cilantro wing sauce. **+GF**

Ponorogo Sate Skewer (Indonesia) \$3

Lime chili marinated *Misty Knoll chicken breast with peanut sauce

Tamarind Glazed Tofu Skewer (Thailand) \$3

Crispy fried *Tofu with sweet tamarind ginger glaze **+GF/V**



POUTINE

Duino Poutine (VT) \$10

Hand-cut frites and sweets with *Bridport Creamery cheese curds, butternut squash gravy, and love sauce **+GF**

Volcano Fries (Hawaii) \$12

A mountain of hand-cut frites and sweets with black beans, house-pickled onions and jalapeños, avocado, pineapple salsa & butternut squash gravy **+GF/V**

Add-ons:

*Pork +\$3

*Grafton Cheddar +\$1

*Sour cream +\$1

Avocado +\$2

One *egg +\$1.50

House-made Kimchi +\$1



TACOS

Freshwater Fish Tacos

(New England) \$15

Cornmeal crusted *local Yellow Perch fillets, topped with spicy remoulade and curtido slaw in two soft corn tortillas, served with coconut rice and pineapple salsa **+GF**

Garnitas Tacos (Mexico) \$13

Two soft corn tortillas stuffed with slow cooked pulled pork, house-pickled cabbage & pineapple salsa, served with coconut rice and black beans **+GF**

Korean Tacos (California) \$13

Two soft corn tortillas stuffed with your choice of pork, seitan or tofu, griddle fried with house Korean BBQ sauce, & house-pickled cabbage served with coconut rice and house kimchi

Frijoles Tacos (Mexico) \$13

Two soft corn tortillas stuffed with black beans, house-pickled cabbage and pineapple salsa, served with coconut rice, tomatoes and greens **+GF/V**

Add-ons:

*Grafton cheddar +\$1

Avocado +\$2

Extra taco +\$4.50



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

ENTREES

Panang Gurry (Thailand) \$13

Spicy coconut & red curry broth with bell peppers, shallots, carrots and bean sprouts, served with coconut rice **V**

(add: *tofu +\$3/ *Misty Knoll chicken +\$3/
*Sheffield seitan +\$3/
*local perch +\$3/ *one egg +\$1.50/
house-made kimchi +\$1)

Pupusas (El Salvador) \$11

Two griddled corn cakes stuffed with black beans, pickled jalapeños and *Grafton cheddar, topped with lime sour cream, house curtido and house pico de gallo **+GF**

(add: *pork +\$3/ avocado +\$2/ *one egg +\$1.50)

Sweet Potato & Black Bean Burger (Mexico) \$12

Seasoned and fried sweet potato black bean patty with organic mixed greens, chipotle aioli, pineapple salsa, house-pickled onions on a *Stewart's bun, with a side of mixed fries

(add: *VT Smoke & Cure bacon +\$2/ *local bleu cheese+\$2/ *one egg +\$1.50/ avocado +\$2/ house-made kimchi +\$1/ +GF Bun +\$2)

Cheeseburger (USA) \$13

*Grassroots Farm grass-fed ground beef, *Grafton cheddar, house-made pickles and house-pickled onions, shredded iceberg lettuce & chipotle aioli on a *Stewart's bun, with a side of hand-cut fries

(add: *VT Smoke & Cure bacon +\$2/ *local bleu cheese+\$2/ *one egg +\$1.50/ avocado +\$2/ house-made kimchi +\$1/ +GF Bun +\$2)

Falafel (Middle East) \$10

Organic chickpea, black eyed pea & urad dal falafel wrapped in a warm pita with house-made pickles, house-pickled red cabbage, tomatoes, *mixed greens, raita and tahini, served with hummus and olives

(add: *VT Smoke & Cure bacon +\$2/ *local bleu cheese+\$2/ *one egg +\$1.50/ avocado +\$2/ house-made kimchi +\$1/ +GF wrap +\$2)



Beef & Mushroom Bulgogi (Korea) \$15

Sesame marinated *Grassroots Farm grass-fed sirloin & shiitake mushrooms, sauteed in ginger garlic sesame sauce, with Boston bibb lettuce, house kimchi, & coconut rice

(add: *one egg +\$1.50/ avocado +\$2)

Chicken & Waffles (USA) \$13

Boneless, breaded fried *Misty Knoll chicken strips atop a waffle with honey butter & Southern-style sausage gravy

Cubano (Cuba) \$12

Shredded pork, *VT Smoke and cure ham, *Grafton cheddar, chipotle aioli, house-made pickles & house-pickled onions in pressed *Red Hen Fat Tire sourdough, with a side of black beans

(add: *VT Smoke & Cure bacon +\$2/
*local bleu cheese+\$2/ *one egg +\$1.50/
avocado +\$2/ house-made kimchi +\$1/
+GF Bun +\$2)

Seitan Cubano (VT) \$12

*Sheffield seitan, *Grafton cheddar, chipotle aioli, house-made pickles & house-pickled onions in pressed *Red Hen Fat Tire sourdough, with a side of black beans

(add: *VT Smoke & Cure bacon +\$2/
*local bleu cheese+\$2/ *one egg +\$1.50/
avocado +\$2/ house-made kimchi +\$1/
+GF Bun +\$2)

Lamb Gyro (Greece) \$13

VT grown *Lamb gyro with lettuce, tomato & onion in a warm grilled pita. Served with a side of frites

Vegan Dragon Hell Bowl (USA) \$14

Fried tofu and sauteed vegetables tossed in spicy dragon's breath sauce, served over house-made kimchi and coconut rice with pickled serrano peppers & mandarin orange slices **+GF/V**

(add: *Misty Knoll chicken +\$3/ *one egg +\$1.50/ avocado +\$2)