

FRITZ

BAR + RESTAURANT

SMALL SHARES

HOUSE MADE PRETZELS | \$6 🌿
OUR OWN CIDER MUSTARD

P.E.I. MUSSEL BOIL | \$15
HOUSE MADE BRATWURST
CORN + POTATOES + GRILLED BREAD

LOCAL SUMMER SALAD | \$12 🌿
SANDIWOOD FARM LETTUCES
GARDEN VEGETABLES
GREEN GODDESS DRESSING

SMOKED WINGS | \$10 (GF)
WHOLE WING + SPICE RUBBED + SMOKED
-PLAIN
-MAPLE CHIPOTLE
-JERK BBQ

PICKLED VEGETABLES | \$6 (GF) 🌿
ROTATING SELECTION OF HOUSE PICKLES
AND FERMENTS

HEIRLOOM TOMATO SALAD | \$11 🌿 (GF)
GARDEN HERBS + MAPLEBROOK BURRATA

HOUSE MADE CAPALETTI | \$12 🌿
ZUCCHINI + RICOTTA + CHERRY TOMATO

ALSATIAN FLATBREAD | \$12
GRUYERE + AMMERLANDER
CARAMELIZED RED ONION + BACON
NASTURTIUM

FRITZ FRY | \$6 (GF) 🌿 🌿
SIDE OF FRIES

LOCAL PARTNERS

At the heart of our cooking is our love for all things Vermont: Most of our meats, cheeses, and produce come from local Vermont farms. We passionately support our fellow Vermonters including Sandiwood Farm, Knee Deep Farm, and Boyden Valley Farm. Our belief in local sustainable produce has also led us to cultivate our first garden this year with seed starters and plants provided by Half Pint Farm in Burlington. Thank you for your support and for supporting hardworking Vermonters!

DRAUGHT BEER

SWITCHBACK ALE | SWITCHBACK BREWING CO.
ABV 5.0 | IBU 28
\$6

HELLES LAGER | VON TRAPP BREWING
ABV 4.9 | IBU 20
\$6

STOWE CIDER | TIPS UP
ABV 6.5
\$7

WEEKLY SMALL BATCH IPA | 10 BENDS BEER
ABV 5.8 | IBU 55
\$8

MAPLE BREAKFAST STOUT | 14TH STAR BREWING
ABV 6.5 | IBU 20
\$8

TRIO OF MELON SORBETS | \$10 🌿 🌿 (GF)
HONEYDEW MINT + CANTALOUPE CITRUS
WATERMELON HABANERO

FROZEN STRAWBERRY BARS | \$8 🌿
PRETZEL CRUST + WHIPPED CREAM

ENTRÉES

HOUSE MADE GRILLED SAUSAGE | \$18 (GF)
SWEET CORN POLENTA + GRILLED ZUCCHINI RELISH

BOYDEN FARM FLAT IRON STEAK | \$24 (GF)
SUCCOTASH + GREEN ONION WALNUT SALSA VERDE

PARISIAN GNOCCHI | \$20 🌿
CHERRY TOMATO + EGGPLANT + ZUCCHINI + MOZZARELLA
PARMESAN

CHEESEBURGER | \$13
LETTUCE + SPECIAL SAUCE + PICKLES
WHITE AMERICAN CHEESE + FRIES

CAST-IRON SEARED COD | \$22
HERB COUSCOUS + HUSK CHERRY SALSA

CHEESE
BAYLEY BLUE | \$3
CHEDDAR | \$2

TOP IT OFF
BACON | \$2
FRIED EGG | \$2

CURATED BY CHEF KYLE HATHAWAY | 08.15.2019

(GF) WE DO FRY ITEMS IN OUR FRYER CONTAINING GLUTEN | ITEMS NOTED AS GLUTEN FREE DO NOT CONTAIN GLUTEN INGREDIENTS | 🌿 VEGETARIAN | 🌿 VEGAN
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PRICES ARE SUBJECT TO CHANGE TO A 10% MEALS AND/OR 11% BEVERAGE TAX | 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE