Hyde Away

Your dinner should travel the shortest distance possible from where it was grown. By supporting local producers, we help to strengthen our community. Farm-fresh, fair price, supporting each other, our environment, our world.

Enjoy!
Chef Ryan Mayo

Starters & Soups

Soup du Jour — *cup 4 bowl 6*
House-Made using the freshest ingredients.

Caramelized Brussels Sprouts — *8*
Roasted Brussels Sprouts. Caramelized with Soy-Chili Vinaigrette.

Grilled Flatbread du Jour — *Changes Daily*
Our House-Made Grilled Flatbread Specialty. Add a House Salad for a Meal.

Pork Fat Wings [8] — *12*
Chicken Wing Confit (Roasted In Pork Fat, Then Deep Fried). Vasseur Brothers Maple Chipotle Sauce.

Hyde Away Wings — *11*
Wings Deep Fried and Tossed with either Classic Buffalo OR Vasseur Brothers Maple BBQ Sauce. Celery. Carrot. Bleu Cheese.

Fish & Crab Cakes — *12*
Pan Seared Lump Crab and White Fish Cakes. Topped with local Arugula, Avocado and Local Green Garlic Vinaigrette.

Spring Rolls — *8*
Chilled Marinated Veggies wrapped in Rice Paper. Soy Lime Dipping Sauce.

Nachos Queso — *8*
Crispy White Corn Tortilla Chips. Cabot Cheddar. Pico de Gallo. Scallion Sour Cream. Add Chicken ($3)

Dip Plate — *9*
House-Made White Corn Tortilla Chips. Carrots. Celery Broccoli, Red Peppers. French Onion Dip. Herb Veggie Dip.

Salads

Greens Grown Locally By Green Mountain Harvest

House Salad — *5/8*
Mixed Local Greens. Carrots. Local Cucumbers. Toasted Almonds. Choice of House-Made dressings (Maple Mustard, Bleu Cheese, Ranch or Balsamic Vinaigrette, Poppy Seed Vinaigrette).

Classic Caesar — *6/9*
Romaine. House-Made Caesar Dressing. Parmesan. Croutons.

Sesame Noodles with Salmon — *17*
Chef Ryan's Chilled House-Made Sesame Noodles with Veggies. Topped with Grilled Farm Raised Canadian Salmon Filet.

Cobb Salad — *15*
Mixed Local Greens. Misty Knoll Farm Grilled Chicken. Avocado. Tomato. Carrot. Cabot Cheddar. Bleu Cheese. House-Cured Bacon. Maple Meadow Farm Egg. Choice of House-Made dressings (Maple Mustard, Bleu Cheese, Ranch or Balsamic Vinaigrette, Poppy Seed Vinaigrette).

Seasonal Salad — *14*
Local Bibb Lettuce. Local Strawberries. Fresh Blueberries. Crunchy Jicama. Poppy Seed Vinaigrette. Topped with Misty Knoll Grilled Sliced Chicken. Sub Vermont Tofu if you'd like!

Add to Salad

Grilled Salmon Filet... add 6 — Grilled Misty Knoll Chicken... add 5 — Pan Seared Vermont Tofu... add 5

House Specialties

Zach's Tavern Meatloaf — *16*
Family Recipe. Ground Beef. Ground Pork. Traditional Brown Gravy. Mashed Potatoes. Local Vegetables.

Vermont Chicken Plate — *20*
Roasted Misty Knoll Farm Quarter Chicken (Leg and Breast). Maple Beurre Blanc. Local Potatoes. Local Carrots.

BBQ Local Ribs — *22*
Vermont Raised Smoked St. Louis Ribs. Vasseur Brothers Maple BBQ. Apple Coleslaw. Local Potato Wedges.

Pan Seared Salmon — *20*
Farm Raised Canadian Salmon Filet. Pan Seared. Marsh Hollow Peach and Habenero Jam and Fruit Compote. Quinoa. Sautéed Veggies.

House-Made Fettuccine — *18*
House-Made Basil Fettuccine. Broccoli. Grilled Zucchini and Squash. Red Peppers. Light Citrus Sauce. Topped with Vermont Grafton Cheddar. Add Misty Knoll Grilled Chicken- $23

Gaylord Farm Pork Cut — *Market Price*
We Purchase Whole Hogs Directly From Gaylord Farm (2 Miles Down the Road) and Offer a Rotating Cut Based on Availability.

Market Strip Steak — *27*
12 oz Strip Steak Grilled to Your Liking. Topped with Demi-Glace. Mashed Potatoes and Sautéed Veggies.

MEAT TEMPERATURES

RARE - Cool Red Center	MED RARE - Warm Red Center
MEDIUM - Warm Pink Center, Touch of Red	
MED WELL - Warm Brown/Pink Center	WELL - Hot Brown Center, No Pink

Gratuity of 18% may be added to parties of 6 or more.

Vermont Law requires us to note that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Sandwiches

Served with Fries. Substitute Sweet Potato Fries - add $2

Duck [or Portabello] Reuben 14

Canadian Duck Confit. Prosciutto. House-Made Kraut. Swiss Cheese. Dijon. Thousand Island. Marbled Rye. OR let us know if you'd like to substitute Grilled Portabello Mushroom as a Vegetarian Option!

House-Made Veggie Burger 12

Black Bean and Quinoa House-Made Veggie Burger. Vegan and Gluten Free Patty. Topped with Local Arugula and House-Grown Basil Pesto. Served Over Mixed Greens with Balsamic Vinaigrette OR on a Roll with Lettuce, Tomato and Red Onion.

BBQ Pulled Pork Sandwich 12

House Smoked Gaylord Farm Pork. Vasseur Brothers Maple BBQ Sauce. Apple Coleslaw.

Bacon Avocado Chicken Sandwich 13

Pickle Brined Grilled Chicken Breast. Topped with Gaylord Bacon, Sliced Avocado and Cabot Cheddar. On a Roll with Local Bibb Lettuce. Tomato. Pickled Onion.

Grilled Cheese Sandwiches

Made with Chef Ryan's House-Made Bread. Served with Fries. Substitute Sweet Potato Fries - add $2

The Basic 8

Grafton Cheddar Cheese.

Farmers Market Grilled Cheese 10

Grafton Cheddar. Gaylord Bacon. Maple Meadow Egg. Local Tomatoes. Local Arugula. All Vermont! See us at the Farmers Market!

Steak Grilled Cheese 13

Shaved Beef. Caramelized Onions. Sautéed Red Peppers. Grafton Cheddar Cheese.

Marsh Hollow Veggie 11

Roasted Red Peppers. Avocado. Local Arugula. Vermont Camembert Cheese. Marsh Hollow Heady Topper Beer Jelly.

Vermont Beef Burgers

Served with Fries. Substitute Sweet Potato Fries- add $2

Hyde Away Burger 11

Vermont Grass Fed Ground Beef. Local Bibb Lettuce. Tomato. Pickled Onion. House Aioli. House-Made Pickle.

50/50 Valley Bacon Burger 14

Gaylord Bacon Ground with Vermont Beef (50/50). On a Roll with Vermont Camembert Cheese. Local Bibb Lettuce. Tomato. Pickled Onion. It's really, really good!

The Cowboy Burger 14

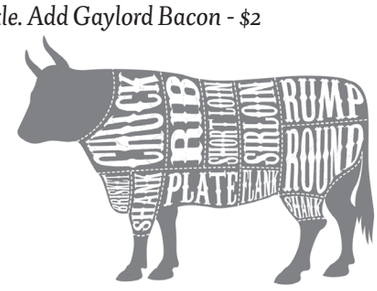
Vermont Grass Fed Ground Beef. Maple BBQ Sauce. Gaylord Bacon. Swiss Cheese. Topped with Crispy Fried Onions. On a Roll with Local Bibb Lettuce. Tomato. Pickled Onion.

Breakfast Burger 13

Vermont Grass Fed Ground Beef. Maple Meadow Egg. Cabot Cheddar. Local Bibb Lettuce. Tomato. Pickled Onion. House Aioli. House-Made Pickle. Add Gaylord Bacon - $2

Add Ons

$1	$2
Cabot Cheddar	House-Cured Bacon
Caramelized Onion	Local Lamb Bacon
Swiss Cheese	Maple Meadow Fried Egg
House-Made Kraut	Blue Cheese Crumbles
Avocado	Grafton Cheddar
BBQ Sauce	Marsh Hollow Onion Jelly
	Local Pickled Chilies



MEAT TEMPERATURES

RARE - Cool Red Center	MED RARE - Warm Red Center
MEDIUM - Warm Pink Center, Touch of Red	
MED WELL - Warm Brown/Pink Center	WELL - Hot Brown Center, No Pink

Local Providers

We're proud to use as many local products as we're able to. Thank you to Cabot, Gaylord Farm, Grafton Farm, Green Mountain Coffee Roasters , Green Mountain Harvest, Maple Meadow Farm, Marsh Hollow, Misty Knoll Farm, Vasseur Brothers Farm, Long Wind Farm, Pete's Greens, Pell Farms, Old Athens Farm.