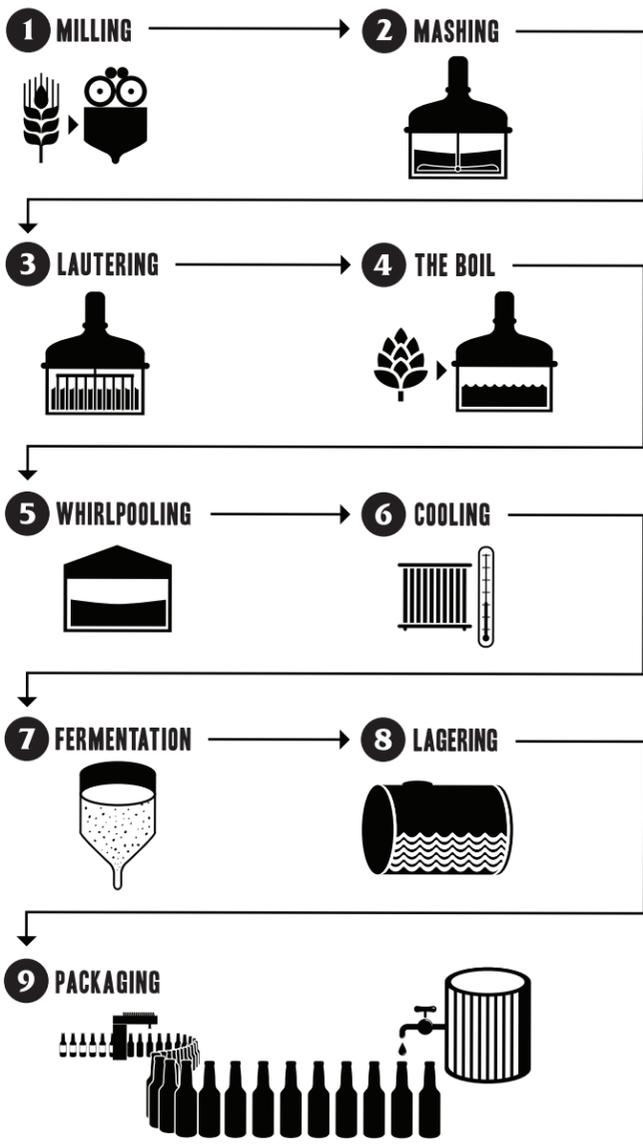


Brewing



Prost!

Trapp Family Lodge - Bierhall

"A little of Austria, a lot of Vermont"™

The History of the von Trapp Family The Story Behind the Story

After fleeing Austria in 1938, our family toured the world as the Trapp Family Singers. The mountains of Vermont were reminiscent of Austria, and we bought our hilltop farm here in 1942. In 1950 we began hosting skiers during the winter, and the family home evolved into the Trapp Family Lodge. In the late 1960s I returned to manage the hotel with my mother Maria. We created the first commercial cross-country ski resort in the Americas in 1968, and began adding to the family's land holdings. After a fire destroyed the original Lodge in 1980, we built the new hotel, re-opening in 1983. Today the Trapp Family Lodge has 2,500 acres that provide world-class cross country skiing, mountain biking, hiking, and serenity in one of the most beautiful locations in Vermont. Our resort is still owned and managed by my children and me.

For decades I dreamed of brewing crisp, clean craft lagers like the ones we tasted on trips back to Austria. In 2010, we opened our first humble brewery in a retrofitted bakery, and the response to our beer was tremendous. We built a new innovative brewery, with a Rolec brewhouse from Bavaria, and now distribute our beer throughout the northeast. Our beers have won multiple awards, and have helped drive the return of craft-brewed lagers in the United States.

We hope you enjoy our beer, and your experience here at the Trapp Family Lodge. Prost!

Johannes von Trapp

Beer



Helles ^Y

4.9% ABV 20 IBU

From the German word for "Bright", our golden lager displays a floral hop aroma with a bready malt balance. Traditional in style, Helles is brewed with pilsner malt to produce a dry, snappy finish while Perle and Tettnanger hops create a spicy, herbal hop aroma. The result is an incredibly clean, yet complex, lager.

Vienna ^Y

5.2% ABV 33 IBU

Named for the city that created the style, our amber lager is malt forward with a grassy, crackery hop aroma. A classic blend of German malts and hops develop lingering flavors of biscuit and caramel on the finish.

Pilsner ^Y

5.4% ABV 42 IBU

Our award winning interpretation of a Bohemian Style Pilsner. Spicy, citrus peel botanicals combine with a dry, peppery finish to create a truly thirst-quenching lager. A beer that demands you take more than one sip.

Dunkel ^Y

5.7% ABV 22 IBU

Creamy, toffee aromas balance the bitterness of Munich malts in our roasted brown lager. Although dark in color, Dunkel is medium in body and finishes dry and clean, resulting in a rich lager that can be enjoyed throughout the year.

Kölsch Style ^S

5.0% ABV 25 IBU

Kölsch is a style of ale that famously originated in Cologne, Germany. A true summer session ale, the kolsch utilizes new, experimental German hop strains, all of which combine to provide a hoppy explosion packed in every can.

Oktoberfest ^S

5.6% ABV 35 IBU

Brewed with a blend of light and dark Munich malts, which not only adds to its depth but delivers a sweetness. Carmel and toffee notes linger but are balanced by the subtle hops additions. Hallertau and Tettnang hops which adds a floral yet peppery aroma.



Prost!

Wines on Tap

White - Grüner Veltliner, Baumgartner, Austria 7.50

Chardonnay, Monvin, Italy 7.50

Red - Zweigelt, Pratsch, Austria 7.50

Merlot / Cabernet Blend, Monvin, Italy 7.50

Beer \$6 Flight (any four) \$7

Other Beverages on Tap

Stowe Hard Cider 7

Rookie's Ginger Beer 4 | Rookie's Root Beer 4

KIS Kombucha 5

Soft Drinks 3

Coke, Sprite, Diet Coke, Dr Pepper, Lemonade, Ginger Ale, Unsweetened Ice Tea, Cranberry Juice

Vermont Artisan Fair Trade Coffee & Tea

(Regular/Decaf) 4

Flip for Food

IBU is an abbreviation for the International Bittering Units scale, a gauge of beer's bitterness. What IBUs measure are the parts per million of isohumulone in a beer. Isohumulone is the acid found in hops that gives beer its bitter bite.

^Y Year-Round / ^S Seasonal

- Trapp Family Lodge -
Bierhall

"A little of Austria, a lot of Vermont"™

Appetizers and Small Plates

Bavarian Pretzels with House Mustards

two large pretzels

8

add beer cheese dip 4

Lager Cheese soup

Helles lager and Cabot white cheddar

8

Austrian Style Cured Sausages and Local Cheese Platter GF

with mustard and crackers

15

Mini Salads GF

sampling of five mini salads: cucumber, tomato, beet, carrot, celery root

8

Shaved Radishes GF

with lemon oil and salt flakes

6

Roasted Asparagus GF

Served with Roasted Pepper and Pepita Pestos

8

Three Dips

hummus, pimento cheese and smoked trout dips with pita and crackers

10

Grilled Bratwurst GF

with apple sauerkraut and house mustards

8

Sandwiches

Sandwiches include one side order

Cheeseburger

local grass-fed beef, Cabot cheddar cheese, local bun, house pickles, iceberg, tomato, black pepper mayonnaise
 single & double option ◀

\$13.00/\$16 double

Johannesburger

7 oz grilled burger with local grass-fed beef, black pepper mayonnaise, Cabot white cheddar, house pickles, iceberg, tomato

18

Brined Grilled Chicken Sandwich

lemon garlic dill sauce, marinated tomatoes, house pickles, shredded cabbage, on house sesame bun

13

Black Bean, Farro Burger

house pickles, mesclun, tomato, garlic dill sauce on house sesame bun

13

Grilled Bratwurst Sandwich

with house Sauerkraut and Mustard on a rye roll

13

Salads

Mixed Green Salad GF

a smaller sized seasonal green salad to accompany your entree

6.50

Garden Salad GF

baby greens, balsamic vinaigrette, pickled beets, shredded carrots, marinated tomatoes, dill cucumbers, shaved radishes

10

Trapp Cobb GF

von Trapp farm pickled egg, tarragon vinaigrette, marinated tomatoes, bacon lardon, grilled chicken, von Trapp farmstead blue cheese and avocado

14

Wedge Salad GF

iceberg lettuce, marinated tomatoes, onions, blue cheese crumbles, bacon lardon, blue cheese dressing, green onions and sprouts

10

We reserve the right to add a 20% gratuity to parties of 6 or more.

Entrees

Bratwurst, Knackwurst, Bauernwurst GF

beer mustard, sauerkraut mashed potatoes and braised cabbage

22

Chicken Schnitzel

with apple kraut, braised red cabbage, arugula, lingonberry vinaigrette and von Trapp farm fried egg

18

Grilled Drunken 14 oz Ribeye GF

Dunkel lager marinated, sauerkraut mashed potatoes, marinated tomatoes, tarragon aioli ◀

29

Large Grill Platter GF

bratwurst, bauernwurst, knackwurst, Austrian potato salad, mustard, pork belly, sauerkraut

59 [3-5 people]

Kebabs GF

Choice (two) of chicken, beef, or vegetable, served with salad and lemon garlic dill yogurt sauce

19

Summer Vegetables and Farro Entrée

Seasonal vegetables, farro, herb vinaigrette, garnish with crispy shallots

18

Grilled Salmon

with maple mustard glaze, roasted vegetables and farro ◀

20

Side Orders

4

Spätzle (small dumpling pasta)

Carrot Salad GF

Celery Root Salad GF

Turnip Slaw GF

Bacon Apple Sauerkraut GF

Sauerkraut Mashed Potatoes GF

Austrian Potato Salad GF

Shaved Salted Radishes GF

Hand Cut Fries GF

Roasted Vegetables and Farro

Grilled Vegetables GF

Braised Red Cabbage GF

Fresh Fruit GF

Pickled Beets GF

Kinder / Kids

Children's menu 12 and under

8

Includes a drink and one side

Chicken Schnitzel Fingers

Cheeseburger | Burger

Homemade Mac & Cheese

Chicken Kebab

Desserts

* Linzertorte

Sachertorte

Apfelstrudel

7

* Contains nuts

👑 a Trapp Family Lodge Farm harvested item

GF - Gluten Free Item, or can be prepared gluten free- please ask your server

Disclaimer: von Trapp Brewing is not a certified gluten free restaurant

► consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions