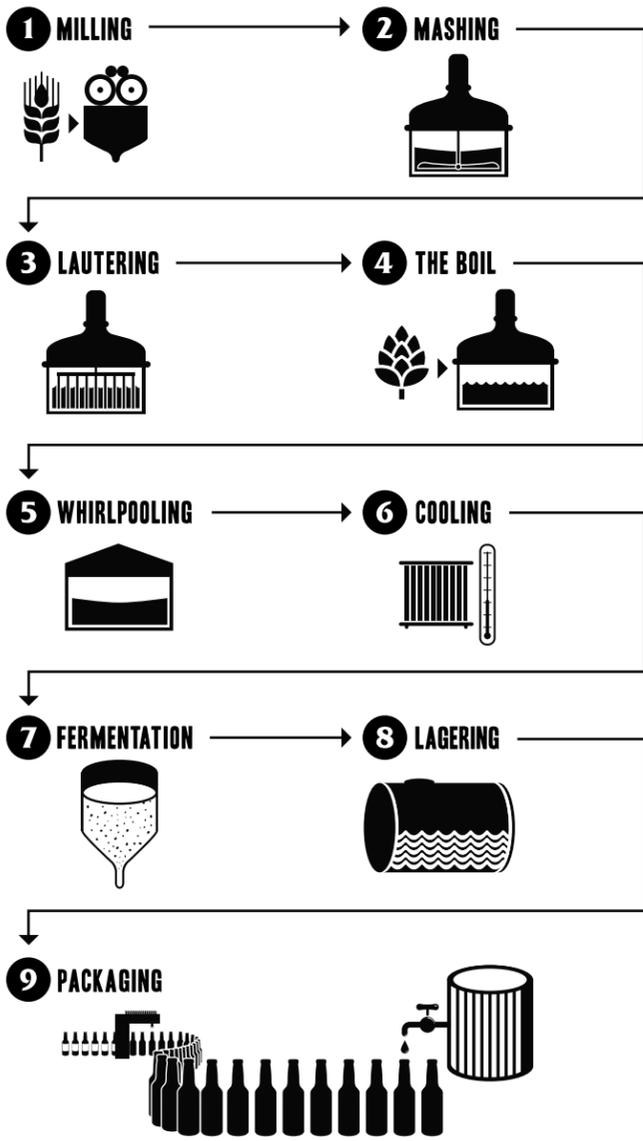


Brewing



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



Vienna 🍷

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 🍷

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 🍷

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.

Frösten 🍷

6.0% ABV 19 IBU

Translating to "comforting", is a dark lager with rich notes of chestnut and toast. Carafa and smoked malts create rich flavors lingering on a surprisingly light, smooth finish. Brewed for the cold winter nights in Vermont, but can be enjoyed on any occasion.

Prost!

Kölsch Style 🍷

5.0 % ABV 28 IBU

Kölsch is a German ale, famously Brewed in Cologne.

A true Summer session ale, this kölsch utilizes new, experimental German hop strains all of which combine to provide a hoppy explosion packed in every can.

Natur Helles 🍷

4.9 % ABV 20 IBU

This specialty release was brewed by JP Williams in honor of the 50th Anniversary of America's first cross country ski touring center, created at the Trapp Family Lodge by Johannes von Trapp. Brewed colder and longer than a typical Helles, this style is known in Europe as a "Hell Naturtrüb"

Weissbier 🍷

5.2% ABV 14 IBU

Our Vermont take on a Bavarian classic, this "white beer" exudes a spicy, citrusy aroma with a lush, tropical pallet. The malted wheat used to brew our ale imparts a fruity, peppery character without the banana esters that often define the style. Rich mouth feel that yields to a lovely, brightly carbonated finish.

Wines on Tap

White - Grüner Veltliner, Baumgartner, Austria 7

Chardonnay, Monvin, Italy 7

Red - Zweigelt, Pratsch, Austria 7

Merlot / Cabernet Blend, Monvin, Italy 7

Beer 6 Flight 7 Growler 5 Fill 11

Other Beverages on Tap

Stowe Hard Cider 7

Rookie's Ginger Beer 4 | Rookie's Orange Cream Soda 4
Rookie's Root Beer 4

Soft Drinks 3

Coke, Sprite, Diet Coke, Dr Pepper, Lemonade, Ginger Ale,
Unsweetened Ice Tea, Cranberry Juice
KIS Kombucha 5

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.

🍷 Year-Round / 🍷 Seasonal

- Trapp Family Lodge -
Bierhall

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

Appetizers and Small Plates

von Trapp 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

with mustard and crackers 14

Mini Salads

sampling of five mini salads: cucumber, tomato, beet, carrot, celery root 7

Shaved Radishes

with lemon oil and salt flakes 6

Caramelized Brussels sprouts

with von Trapp farm egg and toasted pumpkin seeds 8

Three Dips

hummus, pimento cheese and smoked trout dips with pita and crackers 10

Grilled Bratwurst

with apple sauerkraut and house mustards 8

Sandwiches

Sandwiches include one side order

Cheeseburger

grass-fed beef, Cabot cheddar cheese, local bun, house pickles, iceberg, tomato, black pepper mayonnaise single & double option ◀ \$9.50/\$15 double

Johannesburger

7 oz grilled burger with von Trapp farm grass-fed beef, black pepper mayonnaise, Cabot white cheddar, house pickles, iceberg, tomato ◀ 16

Brined Grilled Chicken Sandwich

lemon garlic dill sauce, marinated tomatoes, house pickles, shredded cabbage, on house sesame bun 12

Black Bean, Farro Burger

house pickles, mesclun, tomato, garlic dill sauce on house sesame bun 12

Grilled Bratwurst Sandwich

with house Sauerkraut and Mustard on a rye roll 12

Salads

Mixed Green Salad

a smaller sized seasonal green salad to accompany your entree 6

Garden Salad

baby greens, balsamic vinaigrette, pickled beets, shredded carrots, marinated tomatoes, dill cucumbers, shaved radishes 9

Trapp Cobb

von Trapp farm pickled egg, tarragon vinaigrette, marinated tomatoes, bacon lardon, grilled chicken, von Trapp farmstead blue cheese, avocado, pretzel crouton 13

Wedge Salad

iceberg lettuce, marinated tomatoes, onions, blue cheese crumbles, bacon lardon, blue cheese dressing, green onions and sprouts 9

👑 a Trapp Family Lodge Farm harvested item

Entrees

Bratwurst, Knackwurst, Bauernwurst

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

Dunkel lager marinated, sauerkraut mashed potatoes, marinated tomatoes, tarragon aioli ◀ 29

Large Grill Platter

bratwurst, bauernwurst, knackwurst, Austrian potato salad, mustard, pork belly, sauerkraut 49 [3-5 people]

Kebabs

Choice (two) of chicken, beef, or vegetable, served with salad and lemon garlic dill yogurt sauce 19

Winter 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
Celery Root Salad
Turnip Slaw

Bacon Apple Sauerkraut
Sauerkraut Mashed Potatoes
Austrian Potato Salad
Shaved Salted Radishes
Hand Cut Fries
Roasted Vegetables and Farro
Grilled Vegetables
Braised Red Cabbage
Fresh Fruit
Pickled Beets

Kinder / Kids

Children's menu 12 and under

7

Includes a drink and one side

Chicken Schnitzel Fingers
Cheeseburger | Burger
Homemade Mac & Cheese
Chicken Kebab

Desserts

* Linzertorte
 Sachertorte
 Apfelstrudel

7

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

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

* Contains nuts