

SMALL PLATES



- **HOUSE CHARCUTERIE** \$26
Cured meats, interesting cheeses, dried fruit, pickled vegetables, fruit jams, flavored mustard, nuts, chocolates & flat bread
- **HALFWAY TO MONTREAL POUTINE** sm \$8 lg \$12
Blanched & fried hand cut Chipperbec potatoes, Maplebrook cheese curds topped with a rich beef gravy - add barbocoa sm \$4 lg \$6
- **HOUSE SPICED NUTS** \$6
House blend of sweet, spicy and savory nuts
- **HOUSE MEATBALLS** \$3 each
Ground beef and pork blend served with our basil marinara sauce
- **MEDITERRANEAN FLAT BREAD** \$15 (GF cauliflower flatbread \$4)
Grilled naan style bread with chic pea hummus, mixed greens, seedless cucumber, diced feta, chopped Mediterranean olives, marinated heirloom tomato and a light fresh dill, lemon & sour cream drizzle
- **SAUTEED MUSHROOMS** \$16
A seasonal blend of fresh mushrooms, harvested by local growers, sauteed with chopped garlic, shallots, fresh herbs, prosecco and a splash of cream - served in a puff pastry
- **STREET CORN** \$9
Twin ears of grilled fresh corn bathed in salted crema with copped cilantro, feta and parmesan cheeses, mild chili, zested lime and minced garlic.

HANDHELDS



* served with superfood slaw - sub hand cut fries \$3, GF Bun \$2)

- **SMASH BURGER** \$12
Bibb lettuce, tomato, Vermont cheddar, shaved Vidalia onion, bourbon pickle & smash sauce on toasted spent grain bun
Add Pork belly \$5, fried egg \$2, sliced avocado half \$4
- **BEEF BARBACOA** \$16
Slow cooked and shredded beef, spicy chipotle marinade on a spent grain bun
- **BOURBON BLT** \$15
Maple pork belly, sliced heirloom tomato, crisp bibb lettuce, served on a spent grain bun with smokey bourbon aioli
Add fried egg \$2, sliced avocado \$4
- **GROWN UP GRILLED CHEESE** \$16 (GF bun not available with this item)
Sliced provolone, pepper jack and Vermont cheddar Cheeses with ricotta, caramelized balsamic onion, sliced green apple and grilled pork belly - served twin pearl waffles

HOUSE FAVORITES



- **BOURBON MAC** small \$12 large \$16
Cavatappi pasta, fresh herbs, pork belly bites, Vermont cheese blend, oreganata crust
- **POWER BOWL** \$18
Hydroponic greens topped with toasted garbanzo beans, dried whole cranberries, avocado & local feta cheese - served with our toasted pistachio vinaigrette (V, Vegan optional)
add grilled chicken \$5, pork belly \$4, hard boiled egg \$2 or grilled shrimp \$8
- **GRILLED SALMON SALAD** \$24
Pan roasted 8 ounce salmon filet served on a bed of local hydroponic greens with pickled green beans, hard boiled egg, mixed olives, boiled heirloom potatoes and seedless cucumber - served with a side of maple bourbon dressing.
- **CHICKEN & WAFFLES** \$21
Twin battered fried chicken breasts on pearl waffle with sriracha maple syrup with house slaw
- **SPRING PRIMAVERA** \$21 (GF chic pea pasta \$4)
Pappardelle noodles, caper berries, micro greens, heirloom tomato, fresh basil, local mushrooms, roasted garlic tossed in extra virgin olive oil.
Add grilled chicken \$5, pork belly \$4 or grilled shrimp \$8
- **HOUSE RAMEN** \$16 (GF rice noodles \$4)
Ramen noodles, soy-miso broth, baby boc choy, fresh mushroom, scallions, sesame seeds and oil.
Add grilled chicken (\$5), Shrimp (\$8), Pork Belly (\$4), Soft Boiled Egg (\$2)
- **BONELESS SHORT RIBS** \$24
Slow braised boneless short ribs served with roasted fingerling potatoes and grilled asparagus

SWEETS



- INDIVIDUAL FRUIT TART \$7
- STRAWBERRY WAFFLE \$7
- BOURBON /BROWNIE ICE CREAM \$7
- HOUSE CREME BRULEE \$7



OUR STORY

One wintry Vermont Christmas Eve a few years ago, Village Garage founders Matt Cushman and Glen Sauer shared their dream of opening a craft distillery in their hometown of Bennington, Vermont.

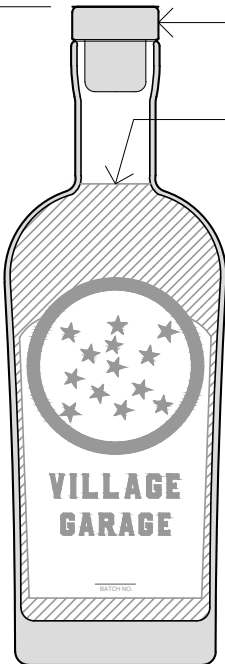
Glen knew of the perfect spot - the historic "Village Garage" near the four corners of downtown Bennington. Originally a tractor dealership that had served the local farm community, in recent decades it had been used to house the town's old highway equipment.

It might have become yet another empty building in the heart of an American town, but Glen and Matt had another idea. Instead, like so many other great American ventures, the Village Garage Distillery was born - out of a garage. Years of hard effort later, we're proud to present our handiwork to the community.

The stars on our label come from the flag the Green Mountain Boys, our forefathers, flew when fighting for our nation's independence. They also represent the sky over the lands our families farmed for over eight generations, right here in Bennington, Vermont.

Whether you're winding down after a hard day's work or stopping by on a long journey, you're always welcome at our table. Pull up a chair, pour a glass, and taste The Spirit of the Green Mountains.

BOTTLES FOR HOME



CORK

FILL LINE

750ml SPRINGFIELD BOTTLE

VILLAGE RYE	\$55
VILLAGE BOURBON	\$50
VILLAGE BONFIRE	\$45
VILLAGE GIN	\$25
VILLAGE VODKA	\$22

9.00

WATER



CORK

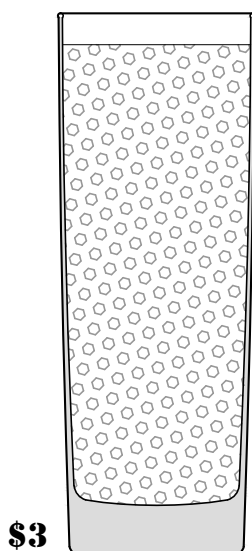
FILL LINE

750ml SPRINGFIELD BOTTLE

SPARKLING	\$3
ALKALINE	\$3
CHILLED	FREE

9.00

JUICE / SODA



- ① ORANGE
- ② CRANBERRY
- ③ COLA
- ④ GINGER ALE
- ⑤ GINGER BEER
- ⑥ TONIC WATER

COFFEE

- COFFEE: single serve french press \$3
- make it adult: add bourbon \$5

MINOR'S MENU

- KID'S BURGER \$7
- KID'S MAC N CHEESE \$6
- KID'S CHICKEN & WAFFLE \$8
- KID'S PASTA MARINARA \$8
- add meatball \$3
- KID'S GRILLED CHEESE \$8
- Yes, on a waffle!

