

SMALL PLATES

- **HOUSE CHARCUTERIE \$26**
Cured meats, interesting cheeses, dried fruit, pickled vegetables, fruit jams, flavored mustard, nuts, chocolates & flat bread
- **LOADED STEAK FRIES \$12**
Hand cut Kennebec potato, blanched, fried and topped with diced pork belly, bleu cheese crumbles, scallion & topped with our Bonfire BBQ sauce
- **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 chickpea hummus, mixed greens, seedless cucumber, diced feta, chopped Mediterranean olives, marinated heirloom tomato and a light fresh dill, lemon & sour cream drizzle
- **AHI POKE \$16**
Lightly seared sashimi grade yellowfin tuna tossed in a light sesame and soy marinade, served with diced watermelon, scallion, feta cubes and seaweed salad
- **STREET CORN \$9**
Twin ears of grilled fresh corn bathed in salted crema with chopped 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)
- **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 on 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 bok choy, fresh mushroom, scallions, sesame seeds and oil.
Add grilled chicken (\$5), Shrimp (\$8), Pork Belly (\$4), Soft Boiled Egg (\$2)
- **SMOKED HALF CHICKEN \$21**
Mesquite smoked half chicken roasted with Bonfire BBQ sauce and served with hand cut steak fries and our superfood slaw

BURGERS

- **SMASH BURGER \$12**
Hydroponic greens, sliced tomato, Vermont cheddar, diced Vidalia onion, bourbon pickle & smash sauce served on a spent grain bun
Add Pork Belly \$5, Fried Egg \$2, Sliced Avocado Half \$4

THE STORY: Some time ago we made an arrangement with Ghost Light Farm in Cambridge NY to take our spent grain from the Bourbon distilling process and feed it to a select number of cattle in his herd. The Village Garage Smash Burger, served on a spent grain bun, is the result of that relationship completing the circle for a truly farm to table experience.

SWEETS

- **CHOCOLATE BONFIRE BALLS \$12**
- **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

9.00

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

WATER

CORK

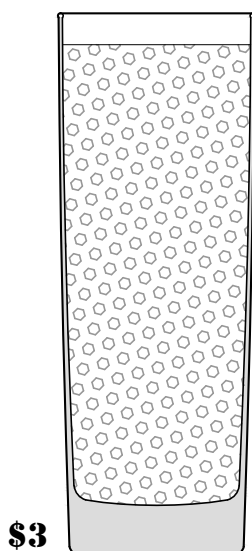
FILL LINE

750ml SPRINGFIELD BOTTLE

9.00

SPARKLING	\$3
ALKALINE	\$3
CHILLED	FREE

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!

