

SHAREABLES / SMALL PLATES

- VERMONT CHEESE BOARD (\$24)
ROTATING SELECTION OF CHEESES WITH FRESH FRUIT & WARM BREAD
- ROASTED BEET & GOAT CHEESE FLATBREAD (\$16)
AVOCADO, HYDROPONIC GREENS, HUMMUS, WHOLE DRIED CRANBERRIES
- POUTINE (SMALL \$12 & LARGE \$18)
HOUSE CUT CHIPPERBEC POTATOES, LOCAL CHEESE CURDS & RICH BEEF GRAVY

MAINS

- CHICKEN & WAFFLES (SINGLE \$15 DOUBLE \$21)
BATTERED FRIED CHICKEN BREAST (SINGLE OR DOUBLE) ON A PEARL WAFFLE & SRIRACHA MAPLE SYRUP WITH A SIDE OF HOUSE SLAW OR FRIES
- BLT (\$16)
GRILLED PORK BELLY, HYDROPONIC GREENS, HEIRLOOM TOMATO, GARLIC/ MAPLE AIOLI, SPENT GRAIN BUN WITH A SIDE OF HOUSE SLAW OR FRIES
ADD AVOCADO \$5, FRIED EGG \$3
- RAMEN (\$18)
TRADITIONAL BROTH (VEG BROTH AVAILABLE) (GF NOODLES AVAILABLE)
ADD SHRIMP \$8, PORK BELLY \$6, 5 OZ ORGANIC CHICKEN BREAST \$6,
FRIED TOFU \$5, SOFT BOILED EGG \$3
- BOURBON MAC (SMALL \$ 14 & LARGE \$18)
CAVATAPPI NOODLES, FRESH HERBS, MAPLE PORK BELLY BITES, BAKED VERMONT CHEESE BLEND, OREGANATA CRUST
- GROWN UP GRILLED CHEESE (\$18)
GOAT CHEESE, AGED CHEDDAR, SHAVED PARMESAN, COLBY JACK, BALSAMIC ONION, FALL APPLE & GRILLED PORK BELLY SERVED ON YOUR CHOICE OF OUR SUGAR PEARL WAFFLE OR TOASTED DEMI BAGUETTE WITH A SIDE OF HOUSE SLAW OR FRIES
- BUDDHA BOWL (\$21)
ANCIENT GRAINS, SWEET POTATO, PICKLED RED ONION, AVOCADO, TOASTED GARBANZO BEANS
ADD FRIED TOFU (\$5)
- SMOKED ST. LOUIS STYLE RIBS (\$21)
A ONE POUND STACK OF OUR HOUSE SMOKED PORK RIBS, FINISHED WITH OUR BOURBON BBQ, SERVED WITH HOUSE CUT FRIES AND COLE SLAW.

BURGERS

- SMASH BURGER (\$12)
HYDROPONIC GREENS, SLICED TOMATO, VERMONT CHEDDAR, DICED VIDALIA ONION, BOURBON PICKLE & SMASH SAUCE SERVED ON A SPENT GRAIN BUN WITH A SIDE OF HOUSE SLAW OR FRIES
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.

NIGHTLY SPECIALS

- EACH NIGHT WE ATTEMPT TO MAKE SOMETHING INTERESTING

PLEASE ADVISE YOUR SERVER IF ANYONE IN YOUR GROUP HAS AN ALLERGY OR SPECIFIC DIETARY REQUIREMENT



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.

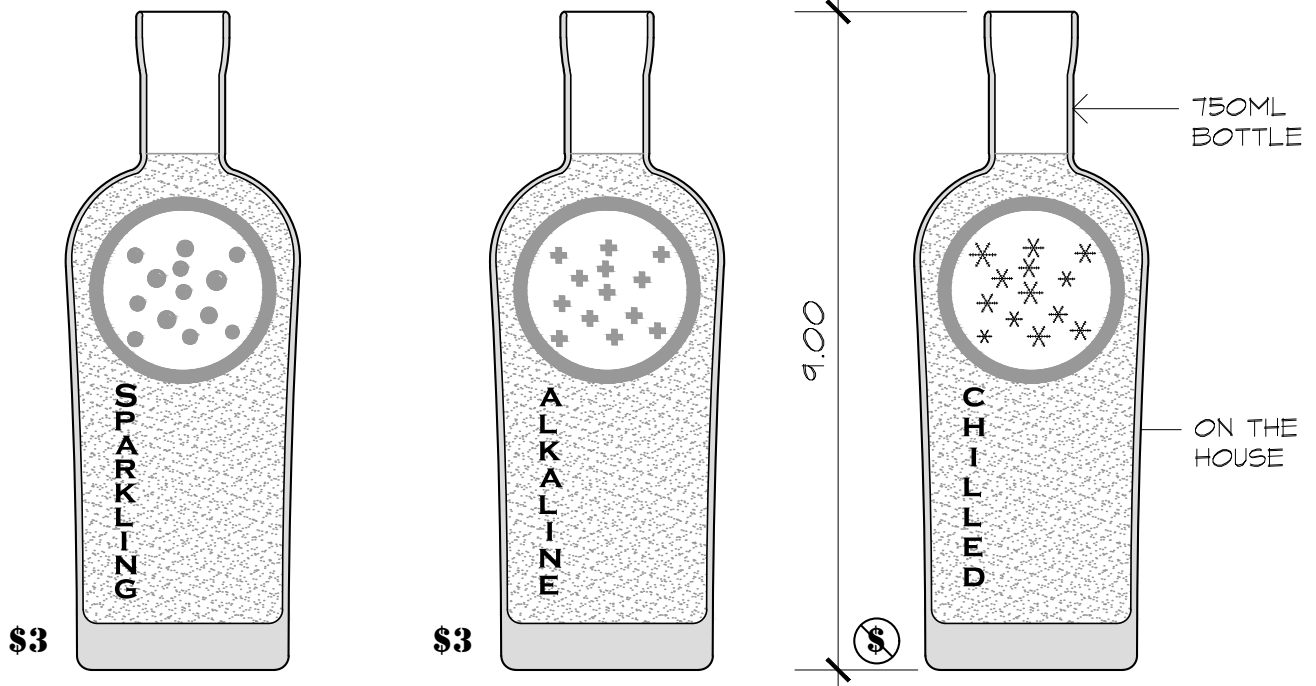
Glen knew of the perfect spot - the historic "Village Garage" near the four corners of downtown Bennington. Originally a tractor dealership that had served the local farm community, in recent decades it had been used to house the town's old highway equipment.

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.

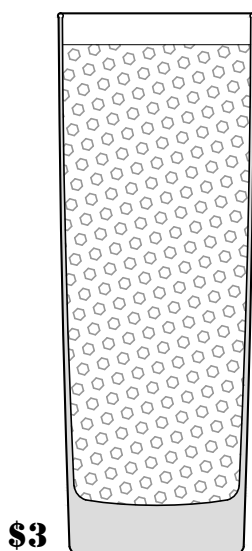
The stars on our label come from the flag the Green Mountain Boys, our forefathers, flew when fighting for our nation's independence. They also represent the sky over the lands our families farmed for over eight generations, right here in Bennington, Vermont.

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.

WATER MENU



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

- KIDS CHICKEN & WAFFLE
sauce on the side, not spicy, no alcohol \$8
- KIDS BURGER w/ FRIES \$7
- REGULAR MAC N CHEESE \$5
- SIMPLE SALAD \$6
add grilled chicken \$5
- HOUSE MADE PASTA
w/ butter or marinara \$8
- PLAIN GRILLED CHICKEN w/ FRIES \$8

