



CHAPELLE'S VERMONT POTATOES

“FOR OVER 20 YEARS WE HAVE COMMERCIALY GROWN POTATOES PRIMARILY FOR THE WHOLESALE MARKET. OUR MARKETS ARE THE HANNAFORD STORES IN NORTHERN VERMONT AND LOCAL WHOLESALEERS WHO DISTRIBUTE OUR POTATOES TO RESTAURANTS AND INDEPENDENT STORES. WE CURRENTLY GROW ABOUT 50 ACRES OF POTATOES ON A LAND BASE OF APPROXIMATELY 120 ACRES. WE ROTATE OUR FIELDS ANNUALLY AND DEVOTE A GREAT DEAL OF EFFORT TO OUR SMALL GRAIN COVER CROPS IN AN EFFORT TO IMPROVE SOIL HEALTH AND IMPROVE THE QUALITY AND YIELDS OF POTATOES IN THE FOLLOWING YEAR.

WE GROW ABOUT 1.5 MILLION POUNDS OF POTATOES WHICH ARE KEPT IN A CONTROLLED STORAGE. STARTING IN SEPTEMBER, WE PACK AND DELIVER ABOUT 20 TONS PER WEEK UNTIL THE CROP IS GONE - GENERALLY ABOUT THE FIRST OF MAY.”

BOB & BARB CHAPELLE

Open:
November thru May
7 days a week 7am – 4pm
June thru October
Open 7 days a week at 7am
Close Sunday – Wednesday 4pm
Close Thursday/Friday/Saturday 8pm

FARMERS DINNER

BEVERAGES



Fountain Pop

Coke, Diet Coke, Cherry Coke, Ginger Ale, Sprite, Raspberry Iced Tea, Lemonade, and Orange Fanta



Strafford Organic Creamery Milkshakes

Made fresh to order. True flavor from fresh Guernsey cream; a Farmers Diner classic

Vanilla, Chocolate, Coffee
(Maple & Strawberry seasonally)



Thomas Brothers Dairy Chocolate Milk

A chocolate milk lover's must.



Thomas Brothers Dairy Hot Cocoa w/ Cabot Whipped Cream



Thomas Brothers Dairy Milk



Organic Orange Juice

Enjoy loading up on your daily dose of Vitamin C with our fresh squeezed organic OJ

Juice

Champlain Orchards pasteurized apple cider in season and available hot or chilled

Cranberry Juice Cocktail, Apple Juice, Tomato Juice

Fresh Brewed VT Coffee Company Coffee

Fresh Brewed VT Coffee Company Iced Coffee

Soothing Tea (Red items from Vermont Liberty Tea Company)

Black, Peppermint, Jasmine Gold Dragon Green, Fruit & Lavender, Chamomile

Black Iced Tea

Fresh Brewed in House



Catering Services

Planning a wedding, family gathering, business lunch or holiday party? Your event deserves better than the same old 'franken-food' from who knows where. The Farmers Diner has a full catering menu for every occasion of any size. Invite us to your event and we'll bring 'food from here'. Delicious, fresh area food, that will delight your guests. Our menu features local farmer and producer culinary sensations that accommodate myriad requests. So, invite us to serve the fare at your next function and we'll invite you to 'Think locally and eat neighborly'.

Our goal is to purchase 80% of our ingredients from area farmers and producers. However, due to the seasonal nature & availability of local farm raised produce we may substitute items from more distant vendors.



- denotes fair trade items

STARTERS

All items in red from area farmers & producers!



South of the (Canadian) Border Nachos

Crispy corn chips topped with Butterworks mildly spicy black beans, smothered with Cabot Cheddar Cheese sauce.
Served with house made Pico de Gallo & a dollop of Cabot sour cream
~ add spicy roasted Misty Knoll Chicken ~ add guacamole

Harvest Soup of the Day - Served with Westminster Oyster Crackers

Bowl or Mug for the lighter appetite

Loaded Fries - Cheddar fries with Vermont Smoke & Cure Bacon, Cabot cheddar cheese & scallions



Gravy Fries A generous portion of hand cut fries smothered with house made beef gravy

Cheddar Fries - A generous portion of fresh cut fries smothered in melted Cabot cheddar & jack cheese



Hush Puppies - Crispy corn fritters with Nitty Gritty organic corn meal, in house made VT Maple BBQ



Harvest Salad - A perfect addition to any meal with choice of house, balsamic or low fat ranch dressing

Dressing Choices: House Italian, Balsamic, Low Fat Ranch, Blue Cheese



SMALL PLATES



Polenta Fries - Wonderfully crispy and creamy Nitty Gritty Organic polenta fries served with house made Maple BBQ sauce. A great starter!



Tomato Sliders - Long Wind Farm organic tomatoes dredged in parmesan cheese, lightly griddled, joined with Maplebrook mozzarella, wilted basil and a balsamic reduction drizzle

Caesar Salad - Classic Caesar, house made dressing, LaPanciata garlic butter croutons & parmesan cheese
Add Misty Knoll roasted chicken
(Classic caesar dressing is made with anchovy paste)

Farmers Salad - A bed of fresh greens, Vermont Smoke & Cure ham & turkey, Cabot cheddar cheese, tomato, cucumber, red onion, carrots & LaPanciata garlic butter croutons

Crisped Smoked Trout - Cold Duck Trap Farm smoked trout, herbed VT chevre over LaPanciata olive oil
brushed and baked bread crisps, topped with a marinated scallion cap

Smoke & Cure Board - Featuring handcrafted pepperoni & summer sausage rounds with Cabot cheddar & jack cheese cubes along side a honey dijon dipping sauce



Farmers Cheese Board - Experience local farmstead cheeses; cheddar, blue, chevre & swiss served with Champlain Apiaries honey and crusty  sanal bread
- denotes vegetarian items

Seperate checks available - please request when ordering

LUNCH ALL DAY

All sandwiches are served with your choice of fresh cut French Fries or Chef's creamy Cole Slaw, and a zesty dill pickle spear!


Smoking Boar – A traditional club sandwich, begins with VSC bacon, lettuce and Long Wind Farm tomato on bottom, slice of Cabot cheddar, VSC ham & turkey on top snuggled between LaPanciata toasted wheat bread and side of mayo.



 *Cock and Fire* – Tender Roasted Misty Knoll Chicken, finished with house made buffalo sauce, topped with local blue Cheese, all wrapped in a soft flour tortilla

 *Blushing Goat* – Vermont Butter & Cheese Company's Chevre joined with roasted red peppers, wilted baby spinach and sauteed mushrooms, all bundled up in a lightly griddled tortilla and served with our house made sweet balsamic sauce.

Sappy Squealer – Slow roasted Vermont raised pulled pork in our Maple BBQ sauce. Served on a lightly griddled LaPanciata Bakery Roll

 *Tanned Cow* – Classic grilled cheese with your choice of Cabot jack or cheddar cheese on LaPanciata Bakery wheat or sourdough white bread

- Tanned Cow with Tomato slices
- Tanned Cow featuring Vermont Smoke & Cure ham
- Tanned Cow with tomato and Vermont Smoke & Cure ham



Meatropolitan – NY style Reuben with Farmers Diner house cured corned beef, Boggy Meadow Swiss, sauteed sauerkraut, creamy 1,000 Island Dressing on grilled LaPanciata rye

 *Sticky Hen* – Slow roasted Misty Knoll Chicken, coupled with our own Vermont Maple Syrup sweet and spicy BBQ sauce served on a LaPanciata Bakery Roll

 *Bear Burger* – Made in house with Butterworks Farm organic beans

Hog Heaven – 2 Farmers Diner hot dogs wrapped in Vermont Smoke & Cure bacon, deep fried, snuggled deep in a bed of coleslaw, served on a lightly griddled bun

WHERE'S THE BEEF... FROM? NATIVE VT & NH 6oz BEEF BURGERS

Served on a LaPanciata Bakery bun with lettuce, tomato and onion

Hamburger – Fresh burger patty with lettuce, Long Wind Farms Tomato, and onion

Cheeseburger – Our burger with your choice of Cabot jack or cheddar

Bacon Cheese Burger – Crispy VT Smoke & Cure bacon top Cabot cheddar or jack cheese

Upgrade to Boggy Meadow Swiss - local blue Cheese - VT Butter & Cheese Chevre

We grill your burgers over an open flame at high temperature to sear in flavor.

Rare - very red center

Medium Rare - red, warm center

Medium - cooked through



- denotes vegetarian items

BREAKFAST ALL DAY

All items in RED are from area farmers & producers

Egg Whites available

Try pasture eggs from hens running around the barn yard and out in the field

For a house made English Muffin instead of toast



Omelette – 3 eggs with choice of Cabot cheddar or jack cheese, one addition (see below), LaPanciata white or wheat toast and homefries

Omelette Additions

Peppers - Onions - Pico de Gallo - Mushrooms - Broccoli - Spinach - Tomato - Vegetarian Sausage - Cheddar - Jack - Swiss Bacon - Ham - Maple Sausage - Chevre or Blue

Kitchen Sink Omelette – 4 eggs with 5 add-ins of your choice, LaPanciata white or wheat toast & homefries


Hash & Eggs – A Farmers Diner Favorite! 2 local eggs cooked your way, over our house cured corned beef hash, Chapelle potatoes, sauteed onions and green peppers, served with LaPanciata white or wheat toast & homefries

Farmers Breakfast – 2 eggs cooked to your way, 2 fluffy buttermilk pancakes with your choice of Vermont Smoke & Cure bacon or maple sausage & homefries

Vermonters – 2 eggs cooked your way, with your choice of Vermont Smoke & Cure bacon or maple sausage (upgrade to a maple cured ham steak for \$1.50), LaPanciata wheat or white toast & homefries



 *Breakfast Burrito* – 2 fluffy scrambled eggs, Chef's mildly spicy Butterworks Organic beans, melted Cabot jack cheese, all wrapped in a soft, warm flour tortilla, served with house made Pico de Gallo & a dollop of Cabot sour cream & homefries

 *Vegetarian Breakfast* – Veggies scrambled with marinated Vermont Soy Company Organic Tofu with veggie sausage, your choice of wheat or white toast & homefries

 *Buttermilk Pancakes* – Gleason Grains Organic Wheat flour blended with local eggs & dairy, served with pure Vermont maple syrup & Cabot sweet cream butter

 *Golden Griddled French Toast* – Local eggs royale kiss LaPanciata Challah bread, lightly griddled to perfection & served with real Vermont maple syrup and Cabot sweet cream butter.

LIGHTER

APPETITE

 *Nutty Steph's Granola*
All natural and delicious!

 *Organic Yogurt*
Butterworks Farm Plain yogurt

 *Organic Yogurt Parfait*
Nutty Steph's, Champlain Apiaries honey & seasonal fruit compote

SIDES

VSC Ham steak or Maple Sausage
VSC Bacon or Veggie Sausage
House Made Corned Beef Hash
Chapelles Farm Home Fries
House Made English
House made Coleslaw
Vegetable of the day
Extra Maple Syrup

Modern Society has grown increasingly separated from the farmers and producers who make our food. This separation has led to the consolidation of food into factories far away from here. It has led to the loss of local farmers and has led to the government insisting on regulations to try and quell citizen's fears about the safety of food. Therefore we are required to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

KIDS MEALS

All items in RED are from area farmers & producers

RISE & SHINE BREAKFAST

Lil' Chicks - 2 farm fresh eggs, slice of LaPanciata toast, homefries & cider, cranberry juice, or milk

Piglet - Cabot jack cheese in a 2 egg omelette, slice of LaPanciata toast, homefries & cider, cranberry juice, or milk

Pony - A slice of French toast or a pancake, served with VT maple syrup, homefries & cider, cranberry juice, or milk

Add a monkey dish of our seasonal fruit compote

AFTER CHORES LUNCH

Little Pup - Farmers Diner all Vermont hot dog, french fries or coleslaw & fountain beverage, milk or cider

Big Dog - Two Farmers Diner dogs, french fries or coleslaw & fountain beverage, milk or cider

Little Bull - Local beef burger, french fries or coleslaw & fountain beverage, milk or cider

Big Bull - Cabot cheese tops a local beef burger, french fries or coleslaw & fountain beverage, milk or cider

Big Chicken - Local BBQ chicken on a LaPanciata bun, french fries or coleslaw & fountain beverage, milk or cider

Scare Crow - Cabot cheese sauce nachos, Cabot sour cream, Pico de Gallo, & fountain beverage, milk or cider

Jersey Heifer - Cabot cheddar or jack, grilled on LaPaciata white or wheat, french fries or coleslaw & fountain beverage, milk or cider



Stafford Organic Creamery Milkshakes

Made fresh to order. True flavor from fresh Guernsey cream; A Farmers Diner classic

Vanilla, Chocolate, Coffee

(Maple & Strawberry seasonally)



SWEET ENDINGS

Brownie Sundae - A moist fudge brownie topped with your choice of **Stafford Creamery organic ice cream** (vanilla, chocolate, coffee), finished with **Cabot whipped cream** and hot fudge.

Fruit Cobbler - **Our seasonal local fruit compote** baked with a sugar cookie topping served warm. Yummy!
Add a scoop of **Stafford Ice Cream**

Lemon Mound Cookie - Fresh squeezed lemon juice & zest combined with **local dairy**, topped with sweet icing drizzle, create the perfect companion for a cup of tea or milk!
Create an ice cream sandwich with **Stafford Vanilla**

The Scoop - A dish of **Stafford Creamery vanilla, chocolate, or coffee**, with or without **Cabot whipped cream**

Please let your server tell you about our daily dessert specials!



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