

This menu is designed to be shared

Shared with family and friends, shared with laughter, shared with stories, shared again, and then shared again.

All items are served family style.

## pies from the wood oven

**the knickerbocker \$19**  
italian pepperoni, new york pizza sauce, mozzarella

**salsiccia \$20**  
picnic provisions' fennel sausage, roasted fennel, tomato, mozzarella

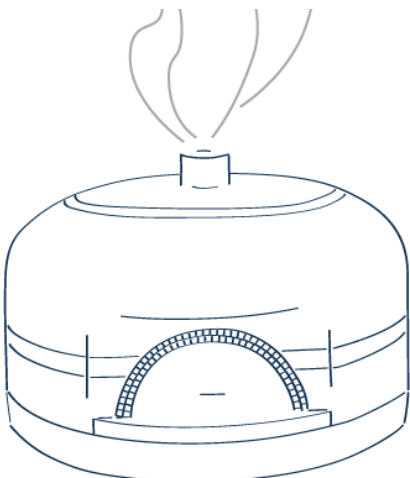
**the motto-guzzi \$20**  
picnic provisions' spicy sausage, salami, roasted red peppers, calabrian chilies, mozzarella

**four cheese \$18**  
mozzarella, mahón, manchego, parmigiano-reggiano, maldon salt, garlic, black pepper

**caponata \$18**  
eggplant purée, roasted red peppers, olives, mozzarella, feta, red onion

**mushroom kingdom \$18**  
bell pepper & tomato sauce, cumin, coriander, blue ledge chèvre, preserved mushrooms

house made gluten free dough \$3  
gluten free oven available upon request



## to nosh & nibble

**fresh oysters \$10 / \$19 / \$34**  
cape cod bay oysters, classic mignonette

**two house baked biscuits \$8**  
vt cheddar & herb biscuits, whipped vt honey butter

**house baked herbed focaccia \$6**  
served with herb oil

**oven warmed olives \$9**  
mixed olives, garlic, citrus, herbs, piquanté peppers

**cheese plate \$16**  
vermont shepherd "invierno", raspberry apple jam, rosemary almond tuile, honeycomb candy

## the garden & the larder

**spinach salad \$14**  
jericho settlers farm spinach, pickled red onions, brown butter sunflower seed brittle, maple shallot vinaigrette

**bramble big green salad \$16**  
local greens, currants, apples, toasted almonds, lemon poppy seed dressing

**wednesday night supper \$45**  
a personalized, curated dinner

**braised chickpeas & kale**  
spicy pomodoro

**wood oven baked atlantic halibut**  
lemon cream sauce, cabbage & radish slaw, vt cheddar bisuit

**carrot cake**  
cream cheese frosting

## from the fire

**crispy duck leg confit \$22**  
blood orange, chicory, citrus gastrique

**'nduja & cheese \$16**  
calabrian chili infused pork sausage, pepper medley, melted cheese, toasted baguette

**roasted brussels sprouts \$14**  
dried cranberries, apple cider vinaigrette

**ramp & mushroom toast. \$10**  
lemon ricotta, wood roasted ramps and oyster mushrooms, red hen bread

most items can be modified for a gluten free diet with very little effort  
please just let us know

we would be nothing without our partners and our team. below is a list of some of our most prevalent partners. this is not everyone, but we will always try to recognize when we can!!  
we are always on the look out for producers that share our ethos

Dandelion Farms - Westford, Vermont  
Adams Farm - Westford, Vermont  
Uncommon Coffee - Essex, Vermont  
Squeals of Joy - Castleton, Vermont  
Picnic Meats - Burlington, Vermont  
Local Mavericks - Essex, Vermont  
Jericho Settlers Farm - Jericho, Vermont  
Grafton Village Cheese - Grafton, Vermont  
Shelburne Orchard - Shelburne, Vermont  
Small Axe Farm - Barnet, Vermont  
Parish Hill - Westminster, Vermont  
Rocky Hill Rabbit - Westford, Vermont  
Hy-On-A-Hill Trout - Plainfield, New Hampshire

Vermont Wine Merchants - Burlington, Vermont  
Footprint Farm - Starksboro, Vermont  
Scratch & Earth Farm - Williston, Vermont  
Pollinators North - Northeast Kingdom, Vermont  
Essex Culinary Resort - Essex, Vermont  
VT Butter & Cheese Co - Shelburne, Vermont  
Cabot Creamery - Waitsfield, Vermont  
Cooper Hill Veggies - East Dover, Vermont  
Mazzas Brothers' Gardens - Essex, Vermont

Thank you to our small producers!

# bramble

May 1, 2024

## MODERN ELIXIRS

### Pistols & Pesos \$16

Vida Mezcal, chili de arbol, fresh lemon

### Scouts Honor \$14

Tempus Fugit Crème de Cacao, Branca Menta, calabrian chili oil, salt

### Flora & Fauna \$15

Barr Hill Gin, Liqueur de Violette, Elderflower Liqueur, fresh lemon, Prosecco

### Dear Rosemary \$16

St. George Gin, Dolin's Genepy, blood orange tea, rosemary, fresh lemon, bitters

### Bramble Cooler \$14

Tito's Vodka, basil, fresh lemon, preserved bramble berries

### Rhum Line \$14

Rhum Barbancourt White, Thai chili coconut, lime, nutmeg

### 5th Avenue \$16

High West Bourbon, Luxardo, demerara syrup, chocolate & black walnut bitters

### The Garden Gnome \$16

Bols Genever, basil, fresh lemon, egg white & bramble berry sweet pickle

### Main Street Buck \$13

Tito's Vodka, ginger, fresh lemon, honey

### Almond Sour \$15

Amaretto Disaronno, egg white, fresh OJ & lemon, Campari, bitters

## CLASSIC POTIONS

### Negroni \$15

St. George Terroir Gin, Campari, Carpano Antica Formula

### Bees Knees \$14

St. George Terroir Gin, fresh lemon, saffron honey

### Old Fashioned \$15

Maker's Mark, bitters blend, demerara sugar

### Margarita \$13

Familia Camarena Reposado, fresh lime, agave

### Manhattan \$15

Rittenhouse Rye, Carpano Antica Formula, Angostura bitters

### Vesper \$16

Botanist Gin, Tito's Vodka, Tempus Fugit "Kina"

### Side Car \$16

Pierre Ferrand Cognac & Curaçao, demerara sugar, lemon juice

### Sazerac \$15

High West Double Rye, Peychaud's bitters, Absinthe rinse

## SOFT REFRESHMENTS

### Bramble Sipper \$8

fresh lemon, basil, preserved bramble berries, club soda

### Thai Chili Breeze \$8

pineapple & cranberry juice, Thai chili coconut syrup, orange slice

### Iced Tea \$4

### House Pink Lemonade \$6

### Club Soda \$3

### Ginger Beer \$4

### Ginger Ale \$4

### Root Beer \$4

### Cane Cola \$4

### Diet Cola \$4

### Lemon Lime Soda \$4

## SPIRITS

### Rum

Rhum Barbancourt White \$10  
Diplomatico Mantuano \$14  
Plantation Pineapple \$13  
Sailor Jerry \$9  
Rhum Barbancourt Reserve Especial \$11

### Imported Whiskey

Jameson \$13  
Paddy's \$9  
Powers \$12  
Tullamore Dew \$12  
Crown Royal \$12  
Suntory Whiskey Toki \$15  
Hatzotaki \$16

### American Whiskey

Basil Hayden \$16  
Basil Hayden Toast \$19  
Mad River Straight Bourbon \$16  
Mad River Revolution Rye \$17  
Elijah Craig \$13  
Knob Creek \$15  
Maker's Mark \$13  
Woodford Reserve \$15  
High West Double Rye \$15  
High West Bourbon \$15  
Rittenhouse Rye \$11  
Whistle Pig 10 Year Rye \$26

### Scotch Whisky

Ardbeg 10 Year \$22  
Balvenie Doublewood 12 Year \$24  
Johnny Walker Black Label \$17  
Lagavulin 16 Year \$28  
Monkey Shoulder \$14

### Brandy & Cognac

Applejack Brandy \$10  
Boulard V.S.O.P. \$16  
Pierre Ferrand Cognac \$16

### Vodka

Barr Hill \$20  
Grey Goose \$12  
Ketel One \$11  
Tito's \$9  
Smuggler's Notch \$12

### Gin

Barr Hill \$14  
Barr Hill Tomcat \$18  
Botanist \$15  
St. George Terroir \$13  
Tanqueray \$10  
Aviation \$12

### Tequila & Mezcal

Familia Camarena Reposado \$11  
Familia Camarena Blanco \$11  
Familia Camarena Anejo \$14  
Casamigos Blanco \$18  
Casamigos Anejo \$22  
Don Julio Blanco \$20  
Illegal Mezcal \$16  
Del Maguey Vida Mezcal \$15  
Oro Sotol Agave Spirit \$15

### Amari

Aperol \$12  
Campari \$13  
Carpano Antica Formula \$15  
Carpano Punt e Mes \$11  
Linie Aquavit \$12  
Cardamaro \$12  
Amaro Montenegro \$15  
Amaro Nonino \$18  
Fernet Branca \$13  
Branca Menta \$13  
Tempus Fugit "Kina" \$16  
Tempus Fugit Fernet \$24  
Tempus Fugit "Alessio" \$12  
Perc Coffee Liqueur \$12

### Port

Warre's White \$9  
Warre's Optima 10 \$16  
Warre's Optima 20 \$18

Bramble Restaurant  
Essex Experience  
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