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

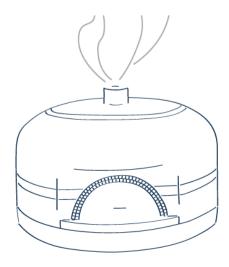
the motto-guzzi \$20 picnic provisions' spicy sausage, salami, roasted red peppers, calabrian chilies, mozzarella

four cheese \$18 mozzarella, mahón, manchego, parmigianoreggiano, 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

tsar nicoulai caviar \$45 / \$80 california tsar nicoulai estate caviar, egg whites, egg yolks, blini, pickled red onion, horseradish crème

steak tartare \$16 locally raised beef, farm fresh egg yolk, cornichons, shallots, capers, toasted bread

\$8

\$6

two house baked biscuits vt cheddar & herb biscuits, whipped vt honey butter

house baked herbed focaccia served with herb oil

leek & potato soup \$10 jericho farm's potatoes & leeks, cream, herb oil

cheese plate \$16 vermont shepherd "invierno", semi hard sheep's cheese, raspberry apple jam, rosemary almond tuile, honeycomb candy

the garden & the larder

spinach citrus salad \$14 jericho settlers farm spinach, brown butter sunflower seed brittle, citrus vinaigrette

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

roasted winter salad \$16 roasted & pickled celeriac, cauliflower, charred broccoli, tahini, sweet chili dressing

rabbit rillette vermont rabbit, pickled red onion, whole wheat lavash crackers

from the fire

crispy duck leg confit \$22 mixed citrus, chicory, citrus gastrique oven warmed olives \$9 mixed olives, garlic, citrus, herbs, piquanté peppers roasted brussels sprouts \$14 dried cranberries, apple cider vinaigrette braised chickpeas \$10 heirloom chickpeas, spicy pomodoro sauce 'nduja & cheese \$18 calabrian chili infused pork sausage, pepper medley, melted cheese, toasted baguette

hearty from the hearth

roasted half chicken \$32 adams farm fire roasted chicken, rancho gordo wild rice, cranberries, shallots, lemon butter, salsa verde braised brisket \$38 local raised beef, duck fat roasted & crushed potatoes, red wine jus \$30 ramp risotto sautéed & charred foraged ramps, preserved meyer lemons, parmigiano-reggiano \$30 spring fettuccine fresh house made pasta, fire roasted mushrooms, spinach cream sauce \$32 seared scallops butter seared scallops, napa

cabbage, bacon, apple cider reduction

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

\$12

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!







Negroni \$15 St. George Terroir Gin, Campari. Carpano Antica Formula

Bee's Knees \$14 St. George Terroir Gin, fresh lemon, saffron honey

Old Fashioned \$15 Maker's Mark, bitters blend, demerara sugar

\$13 Margarita Familia Camarena Reposado, fresh lime, agave

Manhattan \$15 Rittenhouse Rve, Carpano Antica Formula, Angostura bitters

\$16 Vesper Botanist Gin, Tito's Vodka, Tempus Fugit "Kina"

Side Car \$16 Pierre Ferrand Cognac & Curaçao, demerara sugar, lemon juice

\$15 Sazerac High West Double Rye, Peychaud's bitters, Absinthe rinse

SOFT REFRESHMENTS

Bramble Sipper fresh lemon, basil, preserved	\$8	Club Soda	\$3
bramble berries, club soda		Ginger Beer	\$4
Thai Chili Breeze pineapple & cranberry juice, Th	\$8 nai	Ginger Ale	\$4
chili coconut syrup, orange slice		Root Beer	\$4
lced Tea	\$4	Cane Cola	\$4
House Pink Lemonade	\$6	Diet Cola	\$4
		Lemon Lime Soda	\$4
SPIRITS			
Rum Rhum Barbancourt White Diplomatico Mantuano Plantation Pineapple Sailor Jerry Rhum Barbancourt Reserve Especial	\$10 \$14 \$13 \$9 \$11	Vodka Barr Hill Grey Goose Ketel One Tito's Smuggler's Notch Gin	\$20 \$12 \$11 \$9 \$12
Imported Whiskey Jameson Paddy's Powers Tullamore Dew Crown Royal Suntory Whiskey Toki Hatzotaki	\$13 \$9 \$12 \$12 \$12 \$15 \$16	Barr Hill Barr Hill Tomcat Botanist St. George Terroir Tanqueray Aviation Tequila & Mezcal	\$14 \$18 \$15 \$13 \$10 \$12
American Whiskey Basil Hayden Basil Hayden Toast Mad River Straight Bourbon Mad River Revolution Rye Elijah Craig Knob Creek Maker's Mark Woodford Reserve High West Double Rye High West Bourbon Rittenhouse Rye	\$16 \$19 \$16 \$17 \$13 \$15 \$15 \$15 \$15 \$11	Familia Camarena Reposad Familia Camarena Blanco Familia Camarena Anejo Casamigos Blanco Casamigos Anejo Don Julio Blanco Illegal Mezcal Del Maguey Vida Mezcal Oro Sotol Agave Spirt Amari Aperol Campari Carpano Antica Formula	<pre> \$11 \$11 \$14 \$18 \$22 \$20 \$16 \$15 \$15 \$15 \$12 \$13 \$15 </pre>
Whistle Pig 10 Year Rye Scotch Whisky Ardbeg 10 Year Balvenie Doublewood 12 Year Johnny Walker Black Label Lagavulin 16 Year Monkey Shoulder	\$26 \$22 \$24 \$17 \$28 \$14	Carpano Punt e Mes Linie Aquavit Cardamaro Amaro Montenegro Amaro Nonino Fernet Branca Branca Menta Tempus Fugit "Kina"	\$11 \$12 \$12 \$15 \$18 \$13 \$13 \$13 \$16
Brandy & Cognac AppleJack Brandy Boulard V.S.O.P. Pierre Ferrand Cognac	\$10 \$16 \$16	Tempus Fugit Fernet Tempus Fugit "Alessio" Perc Coffee Liqueur Port Warre's White	\$24 \$12 \$12 \$9
Bramble Restaurant Essex Experience 21 Essex Way, 101 Essex, VT, 05452 802.662.3021		Warre's Optima 10 Warre's Optima 20 www.bramblevt.c	\$16 \$18 om