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## Menu

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Essex, Vermont



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Mon - Sun

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### SMALL PLATES & SALADS

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Pickle Sampler. Local Vegetables. Pickled Egg. For 2 or 4. (GF, Veg)	16 / 24
Marinated Olives (GF, Vgn)	9
Artisan Chips (GF, Vgn)	4
Crispy Fries (Veg)	7
Smoked Fish Dip. Haddock. Salmon. Everything Crackers. (GF - sub chips)	13
Bavarian Pretzel Sticks. Malted Mustard. Cheddar Ale Dipping Sauce. (Veg)	8
Chicken Wings. Jumbo. Choice of Sauce: • Plain • 9-Spice Dry Rub • BBQ Sauce • House Smoked Peach Habanero 🌶️ • House Buffalo 🌶️ • Honey Dijon Glaze. Choice of Dressing: • Buttermilk Ranch • Blue Cheese Dressing	18
Blistered Shishito Peppers. Cilantro Lime Aioli. Sea Salt. (GF, Veg)	14
Soup du Jour. Grilled Red Hen Bakery Bread	12
Mixed Green Salad. Cranberries. Toasted Almonds. Goat Cheese. Maple Balsamic Vinaigrette. [Add Chicken +4; Add Salmon +12] (GF, Veg)	13
Classic Caesar Salad. Lemon. Asiago. Croutons. Caesar Dressing. [Add Chicken +4; Add Salmon +12]	13
Pub Cheese. Spiced Cheddar Cheese Spread with Everything Crackers. (Veg, GF - sub chips)	13
Cheese Board. Selection of Locally Sourced Cheeses. Served with Grilled Bread, Jam & Malted Mustard. For 2 or 4	17 / 29
Turkey Meatballs. Cranberry Sage Gravy	14

#### ROASTED GRAPE AND BLUE CHEESE SALAD - 13

Bayley Hazen Blue. Roasted Red Grapes. Mixed Greens.  
Roasted Shallot Vinaigrette (Veg, GF)

*We are proud to work with these local farms :*

Pitchfork Farm and Pickle. Red Hen Bakery. FUNJ Shrooming Co. Murmuration Farm. Jasper Hill Cheese. Cabot Creamery. Earth & Sea Fish Market. LaPlatte River Angus Farm. Misty Knoll Farm. Rocky Hill Farm. Vermont Salumi. Vermont Farmstead Cheese. Vermont Butter and Cheese. Green Mountain Blue Cheese. Grafton Village Cheese. Maplebrook Farm. Green Mountain Smokehouse. Stonewood Farm.

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*Head of Brewing Operations*  
**DAN SARTWELL**

*Founder / Owner*  
**CHRIS KESLER**

*Executive Chef*  
**JONATHAN PACHECO**

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**FLANNEL FAVORITES** ◆

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<b>Chef's Daily Pasta.</b> [Add Chicken +4; Add Salmon +12] See your server for details.	21
<b>Black Flannel Steamed PEI Mussels.</b> Bratwurst. Black Flannel Pilsner. Chili Flakes. Grilled Bread. <i>Pair with Dent Head or 12 Hour Sour</i>	23
<b>Maple Roasted Cauliflower.</b> Crispy Fries. Chimichurri. (Vgn, GF - sub side salad) <i>Pair with Vermont Common or Märzen</i>	21
<b>Black Bean Burger.</b> Vermont Bean Crafters Black Bean Patty. Roasted Red Pepper. American Cheese. Spicy Aioli. Brioche Bun. Choice of Chips, Coleslaw, Side Salad* Cup of Soup [+3], or Fries [+3](Veg, GF Bun Available) <i>Pair with Feats of Strength or Disco Montage</i>	16
<b>Fried Chicken Sandwich.</b> Buttermilk Brined. Pickle. Special Sauce. Brioche Bun. Choice of Chips, Coleslaw, Side Salad* Cup of Soup [+3], or Fries [+3] (GF Bun Available) <i>Pair with Dent Head or Pilsner</i>	17
<b>Chicken &amp; Waffles.</b> Belgian Waffles. Spiced Bacon Maple Syrup. Coleslaw. <i>Pair with Janáček or Märzen</i>	21
<b>New England Fish &amp; Chips.</b> Tartar Sauce. Crispy Fries. Lemon. <i>Pair with Pilsner or Feats of Strength</i>	24
<b>Black Flannel Smash Burger.</b> Single Smash Patty. American Cheese. Shredded Lettuce. Pub Cheese. Onion. Dill Pickles. Mayo. Brioche Bun. Choice of Chips, Coleslaw, Side Salad* Cup of Soup [+3], or Fries [+3] [Extra Patty +4; Bacon +2] (GF Bun Available) <i>Pair with Disco Montage or Pilsner</i>	16

\*Side Salad is dressed with Maple Balsamic Vinaigrette (GF, Vgn).

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**DESSERTS** ◆

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Raspberry Lemon Drop Cake	12	Flourless Chocolate Torte (GF)	12
NY Style Cheesecake	10	Chocolate Peanut Butter Pie	12

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Dietary Abbreviations: GF=Gluten Free. Veg=Vegetarian.  
Vgn=Vegan.

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

◆ An 18% gratuity will be added to parties of 10 or more. A 4% kitchen appreciation fee will be added for each dine-in party.

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