
MENU

ESSEX

**BLK
FLNL**

OPEN 7 DAYS

VERMONT

SMALL PLATES

SALADS & CHEESES

PICKLE SAMPLER**16 / 24**Local Vegetables. Pickled Egg.
For 2 or 4. (GF, Veg)**MARINATED OLIVES** (GF, PB)**9****ARTISAN CHIPS** (GF, PB)**4****CRISPY FRIES****7**

Plain or Seasoned w/9-Spice Dry Rub [+1]. (Veg)

BAVARIAN PRETZEL STICKS**8**

Malted Mustard. Cheddar Ale Dipping Sauce. (Veg)

SMOKED FISH DIP**13**

Cod. Salmon. Everything Crackers. (GF - sub chips)

CHICKEN WINGS**18**Choice of Sauce: Plain • 9-Spice Dry Rub •
BBQ Sauce • House Buffalo 🌶️ • Honey Dijon Glaze
Choice of Dressing: Buttermilk Ranch • Blue Cheese**BLISTERED SHISHITO PEPPERS** **14**

Chipotle Aioli. Scallion. Toasted Sesame. Lime. (GF, Veg)

SOUP DU JOUR**12**

Grilled Red Hen Bakery Bread.

ROASTED BEET SALAD**15**Marinated Beets. Goat Cheese. Candied Walnuts.
Maple Balsamic Vinaigrette.**CLASSIC CAESAR SALAD.****13**Lemon. Asiago. Herbed Bread Crumbs. Caesar
Dressing.
[Add Chicken +6; Salmon +12; Tofu +5]**PUB CHEESE****13**Spread with Everything Crackers.
(Veg, GF - sub chips)**CHEESE BOARD****17 / 29**Selection of Locally Sourced Cheeses.
Served with Grilled Bread, Jam & Malted
Mustard. For 2 or 4.**CURRENT CHEESE BOARD INCLUDES:**Vermont Cheddar, Vermont Farmstead Brie,
Vermont Creamery Honey Truffle Goat Cheese,
Vermont Middlebury Blue Cheese, Mixed 4 Berry
Jam, House Made Malted Mustard.

WE ARE PROUD TO WORK WITH THESE LOCAL ARTISANS:Artisan Tea & Coffee • Big W Farm • Blue House Mushroom • Cabot Creamery • Champlain Valley Hops • Earth & Sea Fish Market
Grafton Village Cheese • Green Mountain Blue Cheese • Green Mountain Smokehouse • Jasper Hill Cheese • LaPlatte River Angus Farm
Maplebrook Farm • Misty Knoll Farm • Rescue Club • Red Hen Bakery • Shrubbly Beverage • Snowcap Cold Brew • Stonewood Farm
Uncommon Coffee • Vermont Bean Crafters • Vermont Butter and Cheese • Vermont Cider Lab • Vermont Coffee Company
Vermont Salumi • Vermont Farmstead Cheese

HEAD OF BREWING
DAN SARTWELL

FOUNDER
CHRIS KESLER

EXECUTIVE CHEF
JONATHAN PACHECO

MENU

ESSEX



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VERMONT

FLANNEL FAVORITES



SANDWICHES

CHEF'S DAILY PASTA**21**

[Add: Chicken +6; Salmon +12; Tofu +5]
See your server for details.

BLACK FLANNEL**23****STEAMED PEI MUSSELS**

White Wine. Tarragon. Lemon. Fennel Cream.
Grilled Bread.

◆ Pair with Wits & Giggles or 12 Hour Sour

SOY GLAZED SALMON**29**

Crispy Orange Sticky Rice. Baby Bok Choy.

◆ Pair with Dammit Janet or Abendbier

CHICKEN & WAFFLES**21**

Belgian Waffles. Spiced Bacon Maple Syrup.
Coleslaw.

◆ Pair with Wortspiel or Rapscaillon

NEW ENGLAND FISH & CHIPS**24**

Tartar Sauce. Crispy Fries. Lemon.

◆ Pair with Pilsner or Vermont Common

SHRIMP & GRITS**26**

Sautéed Shrimp. Maple Black Pepper Grits. Spicy
Tomato Reduction. Bacon.

◆ Pair with Electric Boots or Sledgehammer

FALAFEL BURGER**16**

Vermont Bean Crafters Falafel Patty. Cucumber
Yogurt Sauce. Roasted Red Peppers. American
Cheese. Brioche Bun.

◆ Pair with Märzen or Dammit Janet

IMPOSSIBLE BURGER (PB)**16**

Impossible Patty. Vegan Cheddar. Shredded Lettuce.
Onion. Dill Pickles. Vegan Mayonnaise. Brioche Bun.

◆ Pair with Wortspiel or Birra d'Oro

FRIED CHICKEN SANDWICH**17**

Buttermilk Brined. Pickle. Chipotle Ranch.
Brioche Bun.

◆ Pair with Abendbier or Pilsner

GERMAN WEISSWURST ROLL**14**

Pork and Veal Wurst. Curry Ketchup Relish. Whole Grain
Hoagie.

◆ Pair with Märzen or Wortspiel

BLACK FLANNEL**SMASH BURGER****16**

LaPlatte River Angus Farm Single Smash Patty.
American Cheese. Shredded Lettuce.
Pub Cheese. Onion. Dill Pickles. Mayo.
Brioche Bun. (GF Bun Available)

◆ Pair with Disco Montage or Pilsner

AVAILABLE SMASH BURGER ADD-ONS:

Extra Patty [+4] • Bacon [+2]

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**ALL SANDWICHES COME WITH A
CHOICE OF ONE SIDE:**

- Chips
 - Coleslaw
 - Side Salad with Maple Balsamic Vinaigrette (GF, PB)
 - Cup of Soup [+3]
 - Fries [+3]
 - Seasoned Fries [+4]
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BONE-IN PORK CHOP - 29

Charred Onion Soubise. Roasted
Asparagus. Mushroom Demi.

DIETARY ABBREVIATIONS:

GF = Gluten Free

Veg = Vegetarian

PB = Plant Based / Vegan

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

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