

# FRITZ

## BAR + RESTAURANT

### SMALL SHARES

#### HOUSE MADE PRETZELS | \$6

WHOLE-GRAIN MUSTARD 🌿

#### GRILLED ASPARAGUS | \$9

GRIBICHE + CURED EGG YOLK  
WALNUT CRUMBLE (GF) 🌿

#### ALSATIAN FLATBREAD | \$12

GRUYERE + AMMERLANDER  
CARAMELIZED RED ONION + BACON  
SHAVED ASPARAGUS

#### SMOKED WINGS | \$10

WHOLE WING + SPICE RUBBED + SMOKED  
-PLAIN  
-MAPLE CHIPOTLE (GF)  
-JERK BBQ

#### PICKLED VEGETABLES | \$6

ROTATING SELECTION OF HOUSE PICKLES  
AND FERMENTS (GF) 🌿

#### FARFALLE | \$8

ALPHA TOLMAN CHEESE + SNAP PEAS 🌿

#### LOCAL SPRING SALAD | \$12

MIX OF LETTUCE FROM SANDIWOOD  
FARM + PEAS + RADISH  
GREEN GODDESS DRESSING 🌿

#### FRITZ FRY | \$6

SIDE OF FRIES (GF) 🌿 🌱

### LOCAL PARTNERS

At the heart of our cooking is our love for all things Vermont: Most of our meats, cheeses, and produce come from local Vermont farms. We passionately support our fellow Vermonters including Sandiwood Farm, Knee Deep Farm, and Boyden Valley Farm. Our belief in local sustainable produce has also led us to cultivate our first garden this year with seed starters and plants provided by Half Pint Farm in Burlington. Thank you for your support and for supporting hardworking Vermonters!

### DRAUGHT BEER

### ENTRÉES

#### BOURBON BRAISED CHICKEN LEG | \$22

SPAETZLE + PEAS + RADISH + BOURBON JÚS

#### BOYDEN FARM FLAT IRON STEAK | \$24

SALT-BAKED NEW POTATOES + GREEN ONION WALNUT SALSA VERDE  
PEA SHOOTS (GF)

#### PARISIAN GNOCCHI | \$20

ASPARAGUS + PEAS + OYSTER MUSHROOM + PARMESAN  
GREEN ONION PURÉE 🌿

#### CHEESEBURGER | \$13

LETTUCE + SPECIAL SAUCE + PICKLES  
WHITE AMERICAN CHEESE + FRIES

#### CAST-IRON SEARED SALMON | \$22

ASPARAGUS RISOTTO + BEURRE BLANC (GF)

#### CHEESE

BAYLEY BLUE | \$3  
CHEDDAR | \$2

#### TOP IT OFF

BACON | \$2  
FRIED EGG | \$2

#### SWITCHBACK ALE | SWITCHBACK BREWING CO.

ABV 5.0 | IBU 28  
\$6

#### HELLES LAGER | VON TRAPP BREWING

ABV 4.9 | IBU 20  
\$6

#### YORKSHIRE PORTER | QUEEN CITY BREWERY

ABV 5.0 | IBU 36  
\$7

#### WEEKLY SMALL BATCH IPA | 10 BENDS BEER

ABV 5.8 | IBU 55  
\$8

#### MAPLE BREAKFAST STOUT | 14TH STAR BREWING

ABV 6.5 | IBU 20  
\$8

#### STRAWBERRY + RHUBARB GALETTE | \$10

FROZEN WHIPPED CREAM 🌿

#### BERRY SHORTCAKE | \$10

MACERATED BERRIES + SHORTCAKE BISCUIT  
BUTTERMILK WHIPPED CREAM 🌿

CURATED BY CHEF KYLE HATHAWAY | 06.24.2019

(GF) WE DO FRY ITEMS IN OUR FRYER CONTAINING GLUTEN | ITEMS NOTED AS GLUTEN FREE DO NOT CONTAIN GLUTEN INGREDIENTS | 🌿 VEGETARIAN | 🌱 VEGAN  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
PRICES ARE SUBJECT TO CHANGE TO A 10% MEALS AND/OR 11% BEVERAGE TAX | 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE