THE Hungry DINER

A FARMER-OWNED, FARM-TO-TABLE RESTAURANT



to share

PICKLE JAR vG 9 assortment of seasonal pickled veggies & fruits

CHICKEN LOLLIPOPS GF 13

pasture-raised Walpole Valley Farms drumsticks tossed with your choice of: buffalo, Moxie BBQ, soy-ginger, or Korean BBQ. Served with housemade ranch & Wicked dill pickles

HUNGRY FRIES

hand-cut local potatoes, sea salt, fresh herbs assorted housemade dipping sauces 50¢

tacos

SERVED ON VERMONT ORGANIC HEIRLOOM CORN TORTILLAS

KOREAN BBQ PORK TACOS GF 16

pasture-raised Walpole Valley
Farms pork served with housemade
kimchi, pickled carrot, Tiger sauce,
cilantro, & toasted sesame seeds
enjoy as a rice bowl

1

CRISPY FISH TACOS

craft beer battered Maine white fish, served with housemade slaw, spicy lemon mayo, & fresh herbs enjoy as a rice bowl 1

15

16

17

sandwiches

SERVED ON AN ORCHARD HILL BREADWORKS BUN WITH HUNGRY FRIES or SUBSTITUTE GREENS

Sandwiches can be served as a rice bowl or over greens.

15

THE LINE BUSTER

craft beer battered Maine white fish with lettuce, pickled red onions, & housemade tartar

HUNGRY BURGER

unless otherwise specified.

100% grass-fed Walpole Valley Farms beef with local cheddar cheese, shaved onion, lettuce, secret sauce, & Wicked dill pickles * All beef burgers cooked medium

16

HUNGRY VEGGIE BURGER

Housemade veggie pattie with lettuce, shaved red onion, and roasted garlic mayo

HUNGRY CHICKENWICH

buttermilk fried pasture-raised Walpole Valley Farms chicken, lettuce, onion, & secret sauce with Wicked dill pickles

THE THREE LITTLE PIGS

pasture-raised Walpole Valley Farms pork burger with nitrate-free WVF bacon, Bonnie's bacon jam, local cheddar, lettuce, & onion

mains

THE CHIPPY

craft beer battered fish 'n' chips with crispy Maine white fish served with Hungry Fries, grilled lemon, & housemade tartar sauce

HUNGRY MAC & CHEESE vg 15 local cave-aged cheeses & Par-

mesan cream, housemade potato straws, & fresh chives local additions: WVF bacon 4 WVF fried chicken 7 jalapeños 3 WVF ham 3 WVF fried egg 3

KOREAN BBO BEEF SALAD 17

Walpole Valley Farms Korean BBQ beef, local organic greens, cilantro, house-pickled carrots and kimchi, sesame seeds, and housemade kimchi vinaigrette

Meats & **eggs** served here are lovingly raised at



without the use of hormones, antibiotics, or GMOs.

Our beef is 100% grass-fed &

finished. Our *pork*, *poultry*, & *eggs* are pasture-raised.

A \$2 split charge will be added to split meals. In compliance with the department of public health, we advise that consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of food-borne illness.

Our fryer is neither gluten-free nor vegetarian.

kiddos

FOR DINERS 12 & UNDER includes juice box and housemade, local milk Soft Serve

LIL' CHIPPY & FRIES 10
LIL' MAC & CHEESE 10
LIL' HUNGRY BURGER & FRIES 10
LIL' HUNGRY CHEESEBURGER
& FRIES 10

milkshakes

HOUSEMADE WITH LOCAL MILK

REAL VANILLA	VG/GF 7
CHOCOLATE	VG/GF 7
NITRO COFFEE	VG/GF 7
WALPOLE MAPLE	VG/GF 8
MOCHA	VG/GF 8
NITRO STOUT	VG 8

soft serve

HOUSEMADE WITH LOCAL MILK

REAL VANILLA	VG/GF
CHOCOLATE	VG/GF
kiddo 4	grown up 6





WE COOK EVERYTHING FROM SCRATCH, BY HAND, EVERYDAY.

Your order is prepared fresh for you using high-quality local meats, vegetables, fruits, eggs, and dairy products.

We believe in supporting our regional producers by showcasing their efforts in dishes that let their hard work shine. Even our changing roster of craft beers on tap celebrates the quality and range of brews available regionally.

YOU'LL TASTE THE DIFFERENCE.



All of the beef, pork, chicken, turkey, and eggs are raised five miles from the diner at our sister business, Walpole Valley Farms, using sustainable and humane practices.

Thank you for your support.



