

Shelburne Farms Farm Cocktails

Rhubarb Swizzle

*Barboncourt Rum, Fresh Farm Rhubarb, Crushed with Lemon and Lime Juices
& Cane Sugar served on the Rocks*

Apricot Sour Sorrel

*Muddled Brandy Soaked Apricots and Fresh Garden Sorrel, Citron Vodka,
Farm Egg, and Sugared Lemon Peel served on the Rocks*

Ruby Queen Beet Royal

Ruby Queen Beet Puree, French Lillet, and Sparkling Prosecco

Filthy Dirty Martini

*Ice Cold Vodka, Queen Anne Olives and Fresh Pickled Spring Ramps Steeped in
Olive Juice served Up*

“Arancini” Cocktail

*Campari, Sauvignon Blanc, Burnt Orange
and our Garden Fresh Lovage topped with Bubbly*

“Sparkling Rose Mojito”

*Bacardi Silver, Sweet Syrup, Fresh Squeezed Lime Juice, Spanish Tempranillo
Rose, Shelburne Farms Garden Spearmint with a Bubbly Floater*