

YANKEE

Best Dining in Vermont | 2015 Editors' Choice Awards

by Yankee Magazine

Hungry? The Green Mountain State offers plenty of restaurant options for hungry residents and visitors alike. Here are our picks for the best food & dining in Vermont for 2015.

HISTORIC HIGHLIGHT – BEST NEW OLD STORE

J. J. HAPGOOD GENERAL STORE & EATERY, Peru (1827)

Back in 1827, J. J. Hapgood didn't serve pizza—at least not with arugula or feta. With the store's latest incarnation, you'll find wood-fired pizzas, sandwiches, salads, and homemade desserts, along with breakfast, local produce, cheeses, and Vermont microbrews, all served in the beautiful shadow of Bromley Mountain.

Outdoor seating is available.

305 Main St. 802-824-4800; jjhapgood.com

BEST BAKERY LUNCH

CRAZY RUSSIAN GIRLS BAKERY, Bennington

It's more than a bakery. Fresh-from-the-oven rolls might cradle a Vietnamese chicken bánh mì sandwich; there's also maple-sauced pulled pork and Vermont cheddar-stuffed soft baguettes. Desserts are fantasies of pastry, chocolate, and butter cream. Friday is Peasant Lunch Day, featuring hearty Eastern European fare.

443 Main St. 802-442-4688

BEST FRENCH FARE

BRASSERIE L'OUSTAU, Manchester Center

The earthy, satisfying cuisine of Provence will keep you coming back for seconds at this alwayswarm and intimate authentic brasserie. Favorites include coq au vin, stewed rabbit, house-cured duck confit ... and of course, steak frites. Plats du jour and three-course prix fixe offered. Entrées: from \$25.

1716 Depot St. 802-768-8538; brasserieloustau.com

BEST ECLECTIC DINING

THE LOBBY, Middlebury

Local meats, produce, and baked goods, plus a downtown location right on Otter Creek, all play starring roles here. Try a bánh mì pork burger at lunch; dinner might build around ricotta gnocchi or lemon-roasted game hen. You'll find lots of vegetarian options, and a well-crafted wine list that tops out at \$35 per bottle. Entrées: from \$16.

7 Bakery Lane. 802-989-7463; lobbyrestaurantvt.com

BEST CARIBBEAN CUISINE

MELAZA CARIBBEAN BISTRO, Woodstock

Woodstock meets the islands. The Puerto Rico–born chef at this cheery little spot serves up empanadas, plantain chips, and entrées such as mussels in Cuban creole sauce, jerk mahi-mahi, and pork shank with guava glaze. Rum, naturally, rules the cocktail lineup. Outdoor seating is available. Entrées: from \$17.

71 Central St. 802-457-7110; melazabistro.com

BEST STOWE DINING

BISTRO AT TEN ACRES LODGE, Stowe

It's a casual bistro at a popular lodging spot that boasts mountain views and a fireside lounge, but pork shank to Vietnamese grilled shrimp. Burgers? Buns, chips, even mustard and pickles are all house-made. Fresh-pressed cocktails are a house specialty. Entrées: from \$18.

14 Barrows Road. 802-253-6838; tenacreslodge.com

BEST SEASONAL MENU

MICHAEL'S ON THE HILL, Waterbury

Thirty local farms supply provender, and chef Michael Kloeti brings his Swiss homeland's exacting standards to this award-winning restaurant in an 1820 farmhouse. Menus follow the seasons and might include house-made duck prosciutto or chicken with heirloom tomatoes and foraged mushrooms. Finish with a Vermont artisanal-cheese plate. Entrées: from \$27.

4182 Waterbury–Stowe Road (Route 100). 802-244-7476; michaelsonthehill.com

BEST OCEAN FRESH FARE

JEFF'S MAINE SEAFOOD, St. Albans

Proving that a landlocked state doesn't have to fall short when it comes to seafood, Jeff's has been serving ocean-fresh fish and shellfish for 25 years. Favorites include clam chowder, grilled swordfish, and pecan-crusting salmon. Meat, poultry, and pasta, too. Entrées: from \$20.

65 North Main St. 802-524-6135; jeffsmaineseafoodrestaurant.com

Please Note: This information was accurate at the time of publication. When planning a trip, please confirm details by directly contacting any company or establishment you intend to visit.

Tags: [Best of New England](#), [Best of Vermont 2015](#)