

Our History

The Beginning

In 1987, Founder George Schenk built a ten-ton wood-fired oven on the outdoor patio of the Tucker Hill Lodge in Waitsfield, Vermont. This wasn't his first attempt at a wood-fired oven, but it was the first incarnation of what would become the American Flatbread oven. A second oven followed, incorporating more elements of a traditional Quebecois-style oven with an earthen clay dome.

By 1990, loyal flatbread fans lined up to enjoy their own meal of pure ingredients transformed by rock, clay, and fire. To accommodate American Flatbread's increasing popularity, George built the current bakery at Lareau Farm in Waitsfield, VT. The first night of operation, 110 people showed up; soon after, the restaurant offered two nights of service and it's grown from there!





The Food

Dine on a locally sourced artisanal meal served from a roaring outdoor wood-fired oven, wood-fired smoker & grill.

Lareau Farm is the home of the award-winning American Flatbread restaurant. Let our knowledgeable and creative chefs create a dinner that will wow your guests.

We feature a wood-fired flatbread menu, which showcases the local and seasonal specials of our restaurant and our very popular "flatbread" salad.





The Food...continued

The Flatbread Menu

\$35 per person

Includes:

Starters

Salad

Flatbread Selection

(inclusive of all selections listed on the catering menu, you do not need to choose)

ADD ON SIDES: We are pleased to offer add on sides at \$8 per person. Please see the sides menu for selections



Hors d'oeuvres

Priced per person, per hour, per offering

\$6-\$8







Bar Service

In addition to providing catering service, we can also provide full bar service. We offer a wide variety of beverage options and will work with you to design a bar menu that works for your event.