

PIE HIGH

Why would Burlingtonians drive 40 minutes to wait another hour out in the cold for pizza? Because, prior to this summer, the Queen City didn't have an American Flatbread franchise. Pie-eyed diners had to hoof it to Waitsfield or Middlebury to sink their teeth into clay-oven-baked pizzas piled high with fresh ingredients like Misty Knoll chicken and fresh Vermont goat cheese. Or they could head over to the local gourmet grocery store, where frozen Flatbread sits in the case next to Celeste's. But plenty of Vermonters, including some from Chittenden County, will likely still make the trek to the Mad River Valley to relive the original experience. They'll see the Lareau Farm barn — a.k.a. the "dining room" — decorated with Bread & Puppet-like manifestos supporting world peace and local agriculture. They'll find it so packed with patient pizza fans that they may head outside to wait by a huge bonfire. And once seated by the glowing oven, they'll choose from a wide array of inventive pies with names like Revolution Flatbread and Punctuated Equilibrium, made with kalamata olives, roasted sweet red peppers, chevre and fresh rosemary.

American Flatbread Lareau Farm, Route 100, Waitsfield, 496-8856.

American Flatbread at the Marble Works, 137 Maple Street, Middlebury, 388-3300.

American Flatbread Burlington Hearth, 115 St. Paul Street, Burlington, 861-2999.