



## Starters

### **Blackened Ahi Tuna \$15** (Rochester, VT)

w/spicy Cucumber Salad, Maple Chili Sauce & Uphill Farm Micro Greens

### **Potato Skins \$8** (Cabot/N Bennington, VT)

Potato Skins stuffed w/Maplebrook Farm Cheddar Curds, Bacon Scallions & Cabot Sour Cream

### **Nitty Gritty Hush Puppies \$7 V** (Charlotte/Salisbury/Weybridge/Norwich, VT)

w/Maple Sambal Aioli

### **Maplebrook Farm Poutine \$11** (N. Bennington, VT)

Hand cut Fries topped w/Maplebrook Farm Cheddar Curds, Veal Demi-Glace & Scallions

## Salad, Soup & Sides

### **House Salad w/Maple Red Wine Vinaigrette \$8 V**

#### **Classic Caesar Salad \$10**

#### **Soul Caesar Salad \$11 GF**

Mixed Greens, Parmesan, Bacon, & House Caesar Dressing

### **Maplebrook Farm Burrata & Roasted Tomato Salad \$12 V GF** (Bennington, VT)

w/fire roasted Tomatoes, Burrata Mozzarella, & Basil over mixed Greens, drizzled with Olive Oil & Balsamic Vinegar

*Add Anchovy \$2, Cajun Shrimp \$9, Blackened Ahi Tuna \$10, or Grilled Chicken \$7 to any Salad*

### **French Onion Soup \$8** (Cabot, VT)

w/Cabot Swiss Cheese & house made Maple Brioche Croutons

V = Vegetarian GF=Gluten Free  = New Item

All Craft Beer Cans and Bottles \$5 Singles & \$15 4 Packs Mix and Match



## Entrée

### **Grilled Champlain Farm Pork Chop \$24 GF**

Boneless Center Cut Pork Loin w/mashed Potatoes & house Vegetable, Confit Garlic, & Veal Demi-Glace

### **Blackened Swordfish \$23 GF**

w/roasted Potatoes & house Vegetable

### **VT Grown BBQ Baby Back Ribs \$20** (Addison, VT)

w/Hand Cut Fries, house made BBQ Sauce, & Maple Cole Slaw

### **Maple Soul Cajun Shrimp & Grits \$21 GF** (Cabot/Rochester, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/Uphill Farm Micro Greens

### **Happy Bird Farm Chicken Marsala \$21** (Isle La Motte, VT)

Chicken Breast, Mushroom, Basil, Sun-dried Tomatoes, & Garlic in a sweet marsala Wine Sauce over Spaghetti

### **River Bend Farm Black Angus Burger \$15** (Rochester/Norwich/Cabot, VT)

w/Cabot Sharp Cheddar, Tomato, & Uphill Farm Greens, hand cut Fries, Maple Cole Slaw, & our Pickle on a house made Maple Brioche

*Add thick cut Smoky Bacon or local fried Egg \$2*

*Substitute Blue Ledge Farm Bleu Cheese or VT Creamery Goat Cheese \$1*

### **Cabot Sharp Cheddar Macaroni & Cheese \$14 V** (Cabot/Weybridge, VT)

*Add Bacon \$2/Add Chicken \$7/ Cajun Shrimp \$9*

### **Marinated Beef Tips \$20 GF**

w/hand cut Fries, Sautéed Cremini Mushrooms, & Veal Demi-Glace

## Dessert Tonight: \$7

### **Maple Crème Brulee V GF** (Rochester/Salisbury/Weybridge, VT)

### **Flourless Chocolate Torte V GF** (Salisbury/Weybridge/Cabot, VT)

### **Warm Maple Bourbon Apple Crisp V** (Rochester, VT)

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***Please notify your server if you have any dietary restrictions or food allergies.***

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness*