



## Starters

### **Avocado Shrimp Toast \$12** (Rochester/Norwich, VT)

Wild Caught Shrimp, Avocado, toasted Maple Brioche topped w/Pico de Gallo & Uphill Farm Micro Greens

### **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

### **VT Creamery Jalapeno & Mascarpone Wontons \$8 V** (Websterville, VT)

w/Maple Sambal Aioli

## 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

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

### **New England Clam Chowder \$8** (Weybridge, VT)

### **Split Pea w/Bacon Soup \$7 GF**

V = Vegetarian GF=Gluten Free  = New Item

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