



## Entrée

**Lawson's Finest Beer Battered Fish & Chips \$19** (Waitsfield/Norwich, VT)

w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

**Bacon Wrapped Spring Rock Farm VT Wagyu Meatloaf \$22** (Springfield, VT)

w/mashed Potatoes, house Vegetables, & Veal Demi-Glace

**Marinated Beef Tips \$20 GF**

w/mashed Potatoes, Sautéed Cremini Mushrooms, & Veal Demi-Glace

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

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

**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

**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

**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 an Uphill Farm fried Egg \$2*

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

**Cabot Sharp Cheddar Macaroni & Cheese \$15 V** (Cabot/Weybridge, VT)

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

## Dessert Tonight: \$7

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

**Bread Pudding V** (Rochester/Huntington/Salisbury/Weybridge, VT)

Served w/Maple Bourbon Caramel Sauce

**Maple Bourbon Apple Crisp V** (Huntington/Rochester, VT)

Served a la Mode

**V = Vegetarian GF=Gluten Free  = New Item**

***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***