

# **Entrée**

#### New England Pot Roast \$23 GF

Grass Fed Black Angus Sirloin, Red Potatoes, Onion, Carrots, & Celery in a Rich Gravy

#### 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

#### **Eggplant Parmesan \$19 V** (N. Bennington, VT)

Breaded fried Eggplant, toped w/Maplebrook Farm fresh Mozzarella, house made Marinara Sauce served over Spaghetti

#### 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

#### Penne Florentine a la Vodka \$19 (Weybridge, VT)

Sun-dried Tomatoes, Spinach, & Bacon over Penne Pasta in a Tomato Cream Sauce

#### 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**

**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

