



Entrée

New England Pot Roast \$23 GF

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

Marinated Beef Tips \$20 GF

w/hand cut Fries, Sautéed Cremini Mushrooms, & 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

Penne Primavera \$19 (Weybridge, VT)

Sun-dried Tomatoes, Spinach, Zucchini, Carrot, Mushrooms, Garlic & Herbs 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, Grafton Truffle Cheddar, 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

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

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

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***