



Entrée

Grilled Champlain Farm Pork Chop \$24 GF

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

Dessert Tonight: \$7

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

Warm Maple Bourbon Apple Crisp V (Rochester, 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*