



Entrée

Marinated Beef Tips \$20 GF

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

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, Mushrooms, 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

Champlain Farm Pork Bahn Mi Burger \$16 (Addison, VT)

Seasoned Pork Patty w/Maple Slaw, Shredded Carrots, Spicy Cucumber & Maple Sambal Aioli on a Maple Brioche w/Fries
Substitute VT Soy Tofu for Pork to make this a vegetarian meal

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 on a house made Maple Brioche
Add thick cut Smoky Bacon or an Uphill Farm fried Egg \$2
Substitute Green Mountain 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

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

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

Tiramisu V (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*