



## Entrée

### **Champlain Farm Grilled Pork Chop \$24 GF** (Addison, VT)

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

### **Hand Rolled Maplebrook Farm Ricotta Gnocchi \$19 V** (Bennington/Salisbury/Norwich/Rochester/Websterville/Weybridge, VT)

w/Spinach, Sun-dried Tomato, Mushroom, Garlic, & Basil in a Parmesan Bechamel Sauce w/VT Creamery Goat Cheese & Uphill Farm Micro Greens

### **Marinated Beef Tips \$21**

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

### **Spaghetti Primavera \$18 V** (Cabot, VT)

Carrot, Zucchini, Onion, Sun-dried Tomato, Spinach, Garlic, & Basil in a White Wine Butter Sauce over Spaghetti

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

### **VT Grown BBQ Baby Back Ribs \$20** (Addison, VT)

w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

### **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 \$3/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)

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

Served w/Maple Bourbon Caramel Sauce

**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***