



Entrée

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

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

New England Pot Roast \$23 GF

Carrot, Celery, Onion & Red Potato w/hearty Gravy

Lawson's Finest Beer Battered Fish & Chips \$19 (Waitsfield/Norwich, VT)

w/hand cut Fries Maple Cole Slaw, & Maple Sambal Aioli

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$19 V (Bennington/Rochester/Websterville, VT)

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

Add Chicken \$7

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

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

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

Grilled Swordfish \$25 GF

In Lemon Caper Butter w/Red Potato & house Vegetable

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*