



Entrée

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

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

Marinated Beef Tips \$20 GF

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

Happy Bird Farm Chicken Pot Pie \$22 (Isle La Motte, VT)

Oven roasted Happy Bird Farm Chicken, Carrots, Onion, & Celery in a hearty Chicken Gravy topped w/a house made Crust

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

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 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

Shrimp Piccata \$21

w/Garlic & Capers in a Lemon White Wine Butter Sauce served over Spaghetti

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*