

<u>Entrée</u>

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/mashed Potatoes, 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

Dessert Tonight: \$7

Maple Bourbon Apple Crisp V (Huntington/Rochester, VT) Served a la mode

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

V = Vegetarian GF=Gluten Free

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