

<u>Entrée</u>

NE Lobster Roll \$25

Fresh New England Lobster Meat, Mayonnaise, Seasoning & Celery, w/Greens on a Butter Toasted Bun w/Fries & Maple Cole Slaw

Bacon Wrapped Filet Mignon \$30

w/Yorkshire Pudding, house Vegetable, & Veal Demi-Glace

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

Coconut Green Curry Honeywilya Halibut GF \$26 (Duxbury/Rochester, VT)

w/fresh Herbs & Chilis in a spicy Coconut Green Curry Sauce over Jasmine Rice w/Uphill Farm Pea Shoots

Marinated Beef Tips \$20 GF

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

Happy Bird Farm Chicken Picatta \$21 (Isle La Motte, VT)

w/Sun-dried Tomatoes, Capers, & Garlic in a Lemon White Wine Butter Sauce served over Spaghetti

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 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

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$19 V (Bennington/Salisbury/Norwich/Rochester/Websterville/Weybridge, VT) w/Spinach, Sun-dried Tomatoes, Mushrooms & Basil in a Parmesan Bechamel Sauce w/VT Creamery Goat Cheese & Uphill Farm Micro Greens

Dessert Tonight: \$7

Maple Bourbon Apple Crisp V (Huntington/Rochester, VT)

Served a la mode

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

Maple Crème Brulee V GF (Rochester/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