



## Entrée

### **Spicy Coconut Green Curry Monkfish \$25 GF**

w/Shrimp, Jasmine Rice, toasted Coconut, Thai Chilis, & fresh Herbs

### **Eggplant Parmesan \$20 V** (N Bennington/Salisbury/Weybridge, VT)

Breaded fried Eggplant, topped w/Maplebrook Farm fresh Mozzarella, house made Marinara Sauce, over Spaghetti

### **Happy Bird Farm Chicken Marsala \$22** (Isle La Motte, VT)

Chicken Breast, Mushrooms, Basil, Sun-dried Tomatoes, & Garlic in a sweet Marsala Wine Sauce over Spaghetti

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

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

### **VT Grown BBQ Baby Back Ribs \$21** (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/ Chicken \$7/ Cajun Shrimp \$9*

### **Maple Soul Cajun Shrimp & Grits \$22 GF** (Cabot/Rochester, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic & Butter over Cabot Cheddar Grits w/Uphill Farm Micro Greens

## Dessert Tonight: \$7

### **Maple Bourbon Apple Crisp V** (Rochester/Weybridge, VT)

### **Flourless Chocolate Torte V GF** (Salisbury/Weybridge, 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*