

Entrée

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 Bacon \$3/ Chicken \$7/ Cajun Shrimp \$9

Champlain Farm Grilled Pork Chop \$23 GF (Addison, VT)

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

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

Blackened Ahi Tuna & Coconut Jasmine Rice \$22 GF

w/house Vegetables & Uphill Farm Micro Greens drizzled w/Maple Chili Sauce

Marinated Beef Tips \$21 GF

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 \$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

Bacon Wrapped Filet Mignon \$29 GF (Springfield, VT)

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

Dessert Tonight: \$7

Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)

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

Served w/Maple Whipped Cream

