MAPLE SOUL

<u>Entrée</u>

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

Spicy Coconut Green Curry Monkfish $24 GF

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

Marinated Beef Tips $21 GF

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

BBQ Brisket Sandwich $16 (Cabot/Rochester, VT)

w/house BBQ, Cabot Cheddar, Maple Slaw & Crispy Cajun Onion Straws on a house made Maple Brioche, w/Fries & house made Pickle

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

<u>Dessert Tonight:</u> $7

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

Maple Bourbon Apple Crisp V (Rochester/Weybridge, VT)
Served w/Maple Whipped Cream

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