



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

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

Dessert Tonight: \$7

Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, 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*