



## Entrée

### **Grilled Champlain Farm Pork Chop \$24 GF**

Boneless Center Cut Pork Loin w/mashed Potatoes & house Vegetable, Confit Garlic, & Veal Demi-Glace

### **Blackened Swordfish \$23 GF**

w/roasted Potatoes & house Vegetable

### **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

### **Happy Bird Farm Chicken Marsala \$21** (Isle La Motte, VT)

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

### **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, & our Pickle on a house made Maple Brioche

*Add thick cut Smoky Bacon or local fried Egg \$2*

*Substitute Blue Ledge Farm Bleu Cheese or VT Creamery Goat Cheese \$1*

### **Cabot Sharp Cheddar Macaroni & Cheese \$14 V** (Cabot/Weybridge, VT)

*Add Bacon \$2/Add Chicken \$7/ Cajun Shrimp \$9*

### **Marinated Beef Tips \$20 GF**

w/hand cut Fries, Sautéed Cremini Mushrooms, & Veal Demi-Glace

## Dessert Tonight: \$7

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

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

### **Warm Maple Bourbon Apple Crisp V** (Rochester, 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*