



## 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*

### **River Bend Farm Black Angus Burger \$15** (Rochester/Norwich/Cabot, VT)

w/Cabot Sharp Cheddar, Tomato, & Greens on a house made Maple Brioche w/hand cut Fries, & Maple Cole Slaw  
*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*

### **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

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

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

### **Cabot Sharp Cheddar Macaroni & Cheese \$15 V** (Cabot/Weybridge, VT)

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

### **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

### **Lawson's Finest Liquids Beer Battered Fish & Chips \$22** (Waitsfield/Norwich, VT)

Wild caught Cod w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

### **VT Grown BBQ Baby Back Ribs \$21** (Addison, VT)

w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

## Dessert Tonight: \$7

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

### **Flourless Chocolate Cake V GF** Weybridge/Salisbury, 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*