

Entrée

Roasted Vegetable & Maplebrook Farm Ricotta Ravioli \$20 V (N Bennington/Salisbury, VT)

w/roasted Eggplant, Zucchini, Sun-dried Tomato, Garlic, Thyme & Ricotta in house made Marinara

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

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

Marinated Beef Tips \$21 GF

w/hand cut Fries, 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

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

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

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

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

Eggplant Parmesan \$20 V (N Bennington/Salisbury/Weybridge, VT)

Breaded fried Eggplant, topped w/Maplebrook Farm fresh Mozzarella, house made Marinara Sauce, over Spaghetti

Dessert Tonight: \$7

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

Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)

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