## MAPLE SOUL

## Entrée

Pan Seared Ribeye $\mathbf{\$ 3 2}$ GF
w/Herb Butter, mashed Potatoes, \& house Vegetable

## New England Baked Cod Loin \$24

w/Saffron, Honey \& Almond Rice \& house Vegetables
House Made Roasted Zucchini \& Sun-Dried Tomato Ravioli \$20 V (N. Bennington/Norwich/Salisbury, VT) w/Confit Garlic \& Maplebrook Farm Ricotta Cheese in a Basil Pesto Oil topped w/roasted Tomatoes, Parmesan Cheese \& toasted Pine Nuts

## Shrimp \& Clam Fra diavolo \$22

Cherry Stone Clams \& wild caught Shrimp in a spicy Tomato, Garlic, \& White Wine Sauce over Spaghetti
Boyden Farm Marinated Beef Tips \$21 GF (Cambridge, vT)
w/mashed Potatoes, Sautéed Cremini Mushrooms, \& Veal Demi-Glace
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

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, \& 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
Cabot Sharp Cheddar Macaroni \& Cheese \$15 V (Cabot/Weybridge, VT)
Add Bacon \$3/Chicken \$7/Cajun Shrimp \$9
Happy Bird Farm Chicken Marsala \$22 (Springfield, VT)
Chicken Breast, Mushrooms, Basil, Sun-dried Tomatoes, \& Garlic in a sweet Marsala Wine Sauce served over Spaghetti
Lawson's Finest Liquids Beer Battered Fish \& Chips \$19 (Springfield, VT)
w/hand cut Fries, Maple Cole Slaw, \& Maple Sambal Aioli

## Dessert Tonight: \$7

Maple Bourbon Apple Crisp V (Rochester/Weybridge, VT)
Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)
Ms. Elissa's Maple Pecan Pie V (Rochester, VT)

