



Entrée

New England Baked Cod Loin \$24

w/Saffron, Honey & Almond Rice & house Vegetables

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

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/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

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

Dessert Tonight: \$7

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

Flourless Chocolate Torte 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*