



Entrée

BBQ Brisket Sandwich \$17 (Springfield, VT)

Low & Slow Brisket w/house BBQ and sliced raw Onion on a Maple Brioche Roll w/Fries & house Pickle

Oven Roasted Half Chicken \$24 GF

Your choice of dry (rub) or wet (rub & house BBQ Sauce), w/spicy Bacon Collard Greens & Maple Bacon baked Beans

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

Carolina BBQ Plate \$22 (Addison/Huntington, VT)

Slow Roasted Pork Shoulder, sweet & tangy BBQ Sauce, w/Maple Soul Slaw, Collard Greens, Mountainside Maple Baked Beans

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

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

Marinated Beef Tips \$21 GF

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

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

Dessert Tonight: \$7

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

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

Ms. Elissa's Sweet Potato Cheesecake V

w/Ginger Snap Crust & Maple Whipped Cream

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*