



Entrée

Beer Battered Fish & Chips \$19 (Waitsfield/Norwich, VT)
w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

Bacon Wrapped Spring Rock Farm VT Wagyu Meatloaf \$24 (Springfield, VT)
w/mashed Potatoes, house Vegetable, & 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

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

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

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

Dessert Tonight: \$7

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

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

Ricotta Pie V (Weybridge/Salisbury/Websterville, 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*