



## Entrée

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

**Marinated Beef Tips \$21 GF**  
w/mashed Potatoes, sautéed Cremini Mushrooms, & Veal Demi-Glace

**Champlain Farm Grilled Pork Loin Chop \$25 GF** (Addison, 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

**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)

**Flourless Chocolate Cake 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*