



Entrée

Pan Roasted Chicken \$24 GF (Isle La Motte, VT)

Pan Roasted Happy Bird Farm Chicken Breast basted in Butter, w/mashed Potato, Roasted Mushrooms & Herbs

Grilled Swordfish \$30 GF

In Lemon Caper Butter, served w/Broccolini

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/Uphill Farm Micro Greens

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

Pan Roasted Rack of Venison \$32

w/Cheesy Polenta, house Vegetable, & Veal Demi-Glace

Maple Soul Cajun Shrimp & Grits \$24 GF (Cabot/Rochester, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/Zucchini Relish & Uphill Farm Micro Greens

VT Grown BBQ Baby Back Ribs \$22 (Addison, VT)

w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

Cabot Sharp Cheddar Macaroni & Cheese \$16 V (Cabot/Weybridge, VT)

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

River Bend Farm Black Angus Burger \$16 (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, or Grafton Truffle Cheddar \$2

Dessert Tonight: \$7

Ms. Elissa's Coconut Creme Pie V (Rochester, VT)

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

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

w/Whipped Cream & Cocoa Powder

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

V = Vegetarian GF=Gluten Free  = New Item TG = Available to Go

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*