



Starters To Go

Nitty Gritty Hush Puppies \$8 V (Charlotte/Rochester, VT)
w/Maple Sambal Aioli

Fried Green Tomatoes \$12 V (Weybridge/Rochester, VT)
w/Sweet & Spicy Cream Sauce, Uphill Farm Micro Greens

Happy Bird Farm Maple Chili Wings \$13 (Isle La Motte/Rochester, VT)

Salad, Soup & Sides To Go

House Salad w/Maple Red Wine Vinaigrette \$8 V

Classic Caesar Salad \$10

Soul Caesar Salad \$11 GF

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

Add Anchovy \$3, Grilled Chicken \$7, Cajun Shrimp \$10 to any Caesar or House Salad

Soup du Jour \$8

Entrée To Go

Cabot Sharp Cheddar Macaroni & Cheese \$16 V (Cabot/Weybridge, VT)
Add Bacon \$3/ Chicken \$7/ Cajun Shrimp \$9

Maple Soul Cajun Shrimp & Grits \$25 GF (Cabot/Rochester, VT)
Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/Uphill Farm Micro Greens

Happy Bird Farm Chicken Marsala \$23 (Isle La Motte, VT)
Chicken Breast, Mushrooms, Basil, Sun-dried Tomatoes, & Garlic in a sweet Marsala Wine Sauce over Spaghetti

River Bend Farm Black Angus Burger \$16 (Rochester/Norwich/Cabot, VT)
w/Cabot Sharp Cheddar, Tomato, & Lettuce, hand cut Fries, & Maple Cole Slaw on a house made Maple Brioche
Add thick cut Smoky Bacon or an Uphill Farm fried Egg \$2
Substitute Green Mountain Bleu Cheese, \$2

VT Grown BBQ Baby Back Ribs \$23 (Addison, VT)
w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

Ask about our Desserts du Jour \$7

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*