

Entrée

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

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

Maple Cajun Coho Salmon \$28 GF (Duxbury/Huntington/Granville, VT)

Honeywilya Coho Salmon w/Rice & house Vegetable

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$20 V (Bennington/Rochester/Websterville, VT)

w/Spinach, Sun-dried Tomato, Mushroom, Garlic, & Basil in a Parmesan Bechamel Sauce w/VT Creamery Goat Cheese & Uphill Farm Micro Greens

Add Bacon \$3/ Chicken \$7/ Cajun Shrimp \$10

Maple Soul Cajun Shrimp & Grits \$25 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 \$23 (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, \$2

Champlain Farm Pork Bahn Mi Burger \$17 (Addison, VT)

Seasoned Pork Patty w/Maple Slaw, Shredded Carrots, Spicy Cucumber & Maple Sambal Aioli on a Maple Brioche w/Fries

Blackened Yellow Fin Tuna \$29 GF (Rochester, VT)

w/Jasmine Rice, spicy Cucumber Salad, & Uphill Farm Pea Shoots

Dessert Tonight: \$7

 $\textbf{Ricotta Pie V} \ (\textbf{N. Bennington/Salisbury, VT})$

w/fresh Berries & dusted w/Powdered Sugar

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

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

w/Whipped Cream & Cocoa Powder

Ms. Elissa's Key Lime Pie V (Rochester, VT)

