



## Entrée

**Beer Battered Fish & Chips \$23** (Norwich/Rochester, VT)  
w/hand cut Fries, Maple Cole Slaw, Lemon, & Maple Sambal Aioli

**Pan Roasted Chicken \$24 GF** (Isle La Motte/Granville, VT)  
Pan Roasted Happy Bird Farm Chicken Breast basted in Butter, w/mashed Potato, house Vegetable & Herbs

**Hand Rolled Maplebrook Farm Ricotta Gnocchi \$21 V** (Bennington/Rochester/Granville, VT)  
w/Chard, Sun-dried Tomato, Mushroom, Garlic, & Basil in a Parmesan Bechamel Sauce topped w/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/ 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 \$10*

**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 or Grafton Village Truffle Cheddar Cheese, \$2*

**Eggplant Parmesan \$22 V** (Granville/N Bennington, VT)  
Breaded fried Eggplant, topped w/Maplebrook Farm fresh Mozzarella, house made Marinara Sauce, over Spaghetti

## Dessert Tonight: \$7

**Ms. Elissa's NY Style Cheesecake V GF** (Rochester, VT)

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

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

VG = Vegan 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*