



Entrée

Blackened Ahi Tuna Bowl \$29 GF (Rochester, VT)

w/Jasmine Rice, spicy Cucumber Salad & Maple Chili drizzle topped w/Uphill Farm Micro Greens

Champlain Farm Grilled Pork Chop \$28 GF (Addison, VT)

w/mashed Potatoes, house Vegetable, & Veal Demi-Glace

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 \$20 V (Bennington/Rochester/Websterville, 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 \$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

Coconut Curry Tofu \$20 VG GF (Hardwick/Rochester, VT)

VT Soy Tofu w/Soul Garden Snap Peas, & Roasted Mushrooms over Jasmine Rice topped w/Uphill Farm Micro Greens

Dessert Tonight: \$7

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

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

Flourless Chocolate Cake V GF (Weybridge/Salisbury, 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*