



Entrée

Grilled Swordfish \$30 GF

In Lemon Caper Butter, served w/Broccolini

Marinated Beef Tips \$26 GF

w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

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/ 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/ 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

Beer Battered Fish & Chips \$23 (Norwich, VT)

w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

Blackened Tofu \$21 VG (Hardwick/Rochester, VT)

w/Rice, Spicy Cucumber Salad, & Maple Chili Sauce

Dessert Tonight: \$7

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

Kahlua Tiramisu V (Salisbury/Websterville, VT)

Bread Pudding V (Rochester/Weybridge/Salisbury, VT)

w/Maple Bourbon Caramel Sauce

Maple Crème Brulee V GF (Rochester/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*