MAPLE SOUL

Entrée

Pan Roasted Chicken $25 GF (Isle La Motte, VT)
Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

Blackened Ahi Tuna $28 GF (Rochester, VT)
Over Plum Bourbon Sauce w/Rice, house Vegetable, & Uphill Farm Pea Shoots

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/ 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 a farm fresh fried Egg $3
Substitute Green Mountain Bleu or Grafton Village Truffle Cheddar Cheese, $2

Dessert Tonight: $7

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

Kahlua Tiramisu V (Weybridge, VT)

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

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

Ms. Elissa's NY Style Cheesecake V GF (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*