## MAPLE SOUL

Entrée<br>Filet Mignon \$32<br>w/mashed Potato, house Vegetable, \& Veal Demi-Glace<br>Blackened Ahi Tuna \$28 GF (Rochester, VT)<br>Over Plum Bourbon Sauce w/Jasmine Rice, house Vegetables \& Uphill Farm Micro Greens<br>Pan Roasted Chicken $\mathbf{\$ 2 5}$ GF (Isle La Motte, VT)<br>Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables \& mashed Potatoes<br>Marinated Beef Tips \$26 GF (Cambridge, VT)<br>Boyden Farm Beef Tips 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
Blackened Tofu \$21 VG (Hardwick/Rochester, VT)
w/Jasmine Rice, Spicy Cucumber Salad, \& Maple Chili Sauce

## Dessert Tonight: \$7

Ms. Elissa's Dark \& Stormy Pie V (Rochester, VT)
Ms. Elissa's NY Style Cheesecake V GF (Rochester, VT)
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

