



## Entrée

### **Grilled Swordfish \$30 GF**

In Lemon Caper Butter, served w/house Vegetable

### **Pan Roasted Chicken \$25 GF** (Isle La Motte, VT)

Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

### **Marinated Beef Tips \$26 GF** (Cambridge, VT)

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/Rice, Spicy Cucumber Salad, & Maple Chili Sauce

## Dessert Tonight: \$7

**Ms. Elissa's Maple Pecan Pie V** (Rochester, VT)

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

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