



## Starters To Go

**Nitty Gritty Hush Puppies \$8 V** (Charlotte/Rochester, VT)  
w/Maple Sambal Aioli

**Fried Green Tomatoes \$12 V** (Weybridge/Rochester, VT)  
w/Sweet & Spicy Cream Sauce

## Salad, Soup & Sides To Go

**House Salad w/Maple Red Wine Vinaigrette \$8 V**

**Classic Caesar Salad \$10**

**Soul Caesar Salad \$11 GF**

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

*Add Anchovy \$3, or Cajun Shrimp \$10 to any Caesar or House Salad*

**Soup du Jour \$8**

## Entrée To Go

**Cabot Sharp Cheddar Macaroni & Cheese \$16 V** (Cabot/Weybridge, VT)  
*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

**River Bend Farm Black Angus Burger \$16** (Rochester/Norwich/Cabot, VT)  
w/Cabot Sharp Cheddar, Tomato, & Lettuce, hand cut Fries, & Maple Cole Slaw on a house made Maple Brioche  
*Add thick cut Smoky Bacon or a Farm fresh fried Egg \$3*  
*Substitute Green Mountain Bleu Cheese, \$2*

**VT Grown BBQ Baby Back Ribs \$23** (Addison, VT)  
w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

**Marinated Beef Tips \$26 GF** (Cambridge, VT)  
Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

**Hier Hill Farm Veal Bolognese \$24** (Castleton, VT)  
Rich Veal based Tomato sauce over Spaghetti topped w/shaved Parmesan Cheese & Parsley

**Ask about our Desserts du Jour \$7**

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*