



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, Uphill Farm Micro Greens

Happy Bird Farm Maple Chili Wings \$12 (Isle La Motte/Rochester, VT)

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

Honeywilya Halibut \$25 GF (Duxbury/Rochester, VT)
w/Green Coconut Curry, Jasmine Rice, Herbs & Uphill Farm Micro Greens

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 w/Uphill Farm Micro Greens

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 Grafton Village Truffle Cheddar or 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

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*