



## Entrée

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

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

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

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

### **Hier Hill Farm Veal Bolognese \$22** (Castleton, VT)

Rich Veal based Tomato sauce over Spaghetti topped w/shaved Parmesan Cheese & Parsley

### **Hand Rolled Maplebrook Farm Ricotta Gnocchi \$21 V** (Bennington/Granville, VT)

w/Chard, Tomato, Mushroom, Garlic, & Basil in a Parmesan Bechamel Sauce

*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

### **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, \$2*

## Dessert Tonight: \$7

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

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

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

**Maple Bourbon Apple Crisp V** (Rochester/Weybridge, 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*