



## Entrée

**Seared Honeywilya King Salmon \$33** (Duxbury, VT)  
w/roasted Wild Mushrooms, Farro, & Broccolini w/Dill Cream

**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

**Hand Rolled Maplebrook Farm Ricotta Gnocchi \$21 V** (Bennington/Granville, VT)  
w/Spinach, 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/ Smoked Salmon \$8/ 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 Blue Ledge Bleu Cheese, \$2*

## Dessert Tonight: \$7

**Ms. Elissa's French Apple Pie w/Cranberry V** (Rochester, VT)

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