



### Starters To Go

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

**Fried Brussels Sprouts \$12 V GF** (Rochester/Weybridge, VT)  
w/Maple Mustard Butter 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, Grilled Chicken \$7, Smoked Salmon \$8, or Cajun Shrimp \$10 to any Caesar or House Salad*

**Ask about our Soup du Jour \$8**

### Entrée To Go

**Cabot Sharp Cheddar Macaroni & Cheese \$17 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, & 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 Blue Ledge Bleu Cheese, \$2*

**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

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

**Hand Rolled Maplebrook Farm Ricotta Gnocchi \$21 V** (Bennington/Rochester/Websterville, VT)  
w/Spinach, Sun-dried Tomato, Mushroom, & Garlic in a Parmesan Bechamel Sauce w/Uphill Farm Micro Greens  
*Add Bacon \$3/ Chicken \$7/Smoked Salmon \$8/ Cajun Shrimp \$9*

**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*