

<u>Entrée</u>

Filet Mignon \$35 GF

w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

Pan Roasted Happy Bird Farm Chicken Breast \$25 GF (Isle La Motte/Granville, VT) w/house Vegetable, mashed Potatoes, Herbs & Butter

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

w/Spinach, Tomato, Mushroom, & Garlic in a Parmesan Bechamel Sauce Add Bacon \$3/ Chicken \$7/ Smoked Salmon \$8/ Cajun Shrimp \$10

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

Seared Honeywilya Halibut \$35 GF (Duxbury/Rochester, VT) On a Curried Sweet Potato puree, w/spicy Herb Salad & toasted Coconut

VT Sharp Cheddar Macaroni & Cheese \$17 V (Weybridge, VT) Add Bacon \$3/Smoky Bacon Collards \$5/ 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

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

Tomahawk Ribeye \$43 GF

w/roasted wild Mushrooms, roasted Potatoes, & Veal Demi-Glace

Wild Mushroom & Butternut Farro \$23 V (Rochester/Stockbridge/Weybridge, VT)

Wild Mushrooms, Pecans, Uphill Farm Butternut Squash, Herbs, Roasted Garlic, & Cream topped w/Uphill Farm Microgreens

Dessert Tonight: \$7

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

Maple Bourbon Apple Crisp V (Rochester/Weybridge, VT)

Bread Pudding V (Rochester/Salisbury/Weybridge, VT) w/Maple Bourbon Carmel Sauce

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

Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)

