



Entrée

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

Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetable & mashed Potato, Herbs & Butter

Marinated Beef Tips \$26 GF

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 in a Parmesan Bechamel Sauce

Add Bacon \$3/ Chicken \$7/ Smoked Salmon \$8/ 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 \$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, & 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

Pan Seared King Salmon w/Wild Mushroom & Pecan Farro \$34 (Duxbury/Stockbridge/Weybridge, VT)

Pan Seared Honeywilya King Salmon over Hen of the Wood & Cremini Mushrooms, Pecans, Herbs & Roasted Garlic, Cream, & Farro w/Broccolini

River Bend Farm Sirloin Strip Steak \$31 (Rochester, VT)

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

Dessert Tonight: \$7

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

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

Coconut Sorbet VG GF

served over Bourbon Plum Sauce topped w/toasted Coconut & Almonds

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*