## MAPLE SOUL

## Entrée

Chicken Pot Pie \$24 (Isle La Motte, VT)
Pan Roasted Happy Bird Farm Chicken, Carrots, Onion \& Celery in a hearty Chicken Gravy topped w/a house made Pie Crust
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)

Beer Battered Fish \& Chips \$25 (Waitsfield/Norwich/Rochester, VT)
Wild caught Cod w/hand cut Fries, Maple Cole Slaw, \& Maple Sambal Aioli
Bacon Wrapped Filet Mignon \$35 GF
Filet w/house Vegetable, mashed Potatoes, \& 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
Ms. Elissa's Coconut Cream Pie V GF (Rochester, VT)
Ms. Elissa’s NY Style Cheesecake V GF (Rochester, VT)

