



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)

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

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 (Rochester, VT)

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