



Entrée

Seared Honeywilya King Salmon \$34 (Duxbury, VT)

w/roasted Wild Mushrooms & Pecan Farro, & Broccoli w/Dill Cream

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

Blackened Tofu \$22 VG (Hardwick/Rochester, VT)

w/Rice, Spicy Cucumber Salad, & Maple Chili Sauce

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

Spicy Coconut Curry Monkfish & Clams \$29 GF

w/Coconut Green Curry Broth, Herbs & Chilis over Jasmine Rice

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 Key Lime 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*