



Entrée

Riverbend Farm NY Strip Steak \$29 GF (Rochester, VT)
w/mashed Potatoes, & Veal Demi-Glace

Searred Honeywilya King Salmon \$30 (Duxbury, VT)
w/roasted Wild Mushrooms & Pecan Farro, & Broccoli w/Dill Cream

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

Marinated Beef Tips \$26 GF
Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

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

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

Dessert Tonight: \$7

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

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

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

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*