



## Starters

### **Little Neck Clams \$13**

Steamed w/Shallots, Garlic, Red Pepper Flakes, & Parsley in White Wine

### **VT Cheese & Salumi Board \$21** (Barre/Castleton/Granville/Putney/S Woodstock/ W Glover, VT)

VT Salumi, VT Farmstead Brie, VT Shepherd Invierno, Sweet Rowan Farmstead Mountain Ash Bloomy Rind, Pickled Chioggia Beets, our Bourbon Plum Jam, Apple Butter, pickled Mustard Seeds, & Maple Sea Salt Castleton Crackers

### **Parsnip Tots \$13** (Duxbury/Rochester/Weybridge, VT)

w/Salted Maple Crème Sauce, Honeywilya Smoked Salmon & Uphill Farm Micro Greens

### **Nitty Gritty Hush Puppies \$7 V** (Charlotte/Rochester, VT)

w/Maple Sambal Aioli

### **Happy Bird Farm Maple Chili Wings \$14** (Isle La Motte/Rochester, VT)

### **Old Road Farm Roasted Beets & VT Creamery Goat Cheese \$13 V GF** (Websterville/Granville, VT)

w/toasted Pumpkin Seeds & Pecans, topped w/Maple & Balsamic Drizzle

## Salad, Sides & Soup

### **House Salad w/Maple Red Wine Vinaigrette \$8 V**


**Classic Caesar Salad \$10** (Salisbury/Norwich, VT)

**Soul Caesar Salad \$11 GF** (Salisbury/Springfield, VT)

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

*Add Anchovy \$3, Chicken \$7, Smoked Salmon \$8, or Cajun Shrimp \$10 to any Caesar or House Salad*

**Baked French Onion Soup \$8** (Cabot, VT)

VG = Vegan V = Vegetarian GF=Gluten Free  = New Item