

## **Starters To Go**

Nitty Gritty Hush Puppies \$8 V (Charlotte/Rochester, VT) w/Maple Sambal Aioli

**Poutine \$12** (N Bennington, VT) Hand cut Fries, Maplebrook Cheddar Curds, Veal Demi-Glace & Scallions

## Salad, Soup & Sides To Go

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

Classic Caesar Salad \$10

Soul Caesar Salad \$11 GF Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

Ask about our Soup du Jour \$9

## Entrée To Go

Lawson's Finest Liquids Beer Battered Fish & Chips \$26 (Waitsfield/Norwich, VT)

w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

Happy Bird Farm Chicken Marsala \$24 (Isle La Motte, VT) Chicken Breast, Mushrooms, Basil, Sun-dried Tomatoes, & Garlic in a sweet Marsala Wine Sauce over Spaghetti

Bacon Wrapped VT Wagyu Meatloaf \$27 (Springfield, VT)

w/house Vegetable, mashed Potatoes, & 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/W Glover, VT)

w/5<sup>th</sup> Generation Farm Sharp Cheddar, Tomato, & Lettuce, hand cut Fries, & Maple Cole Slaw on a house made Maple Brioche 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

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** (Cambridge, VT) Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

## Ask about our Desserts du Jour \$7

V = Vegetarian GF=Gluten Free

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