



Entrée

Blackened Ahi Tuna Bowl \$30 (Rochester, VT)

w/Jasmine Rice, spicy Cucumber Salad & Maple Chili drizzle topped w/Uphill Farm Micro Greens

Grilled NY Strip \$32

w/French Fries & Veal Demi Glace

Marinated Beef Tips \$26 GF (Cambridge, VT)

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

Pan Roasted Chicken \$25 GF (Isle La Motte, VT)

Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

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

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$22 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

VT Sharp Cheddar Macaroni & Cheese \$17 V (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 Generation Farm 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

Dessert Tonight: \$7

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

Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)

Maple Bourbon Apple Crisp V (Rochester/Weybridge, 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*