

## **Entrée**

## Tomahawk Ribeye \$44 GF (Granville, VT)

w/Clearfield Farm roasted Potatoes & Veal Demi-Glace

#### Spicy Coconut Curry Honeywilya Halibut \$35 GF (Duxbury/Rochester, VT)

w/Coconut Yellow Curry Broth, Jasmine Rice, Chilis, Herbs & Uphill Farm Micro Greens

#### 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

## 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/Smoky Bacon Collards \$5/ 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

#### 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

#### Thick Cut Double Pork Chop \$34 (Addison, VT)

w/Mushroom & Pecan Farro & Sage Butter

# **Dessert Tonight: \$7**

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

Ms. Elissa's NY Style Cheesecake V GF (Rochester, VT)

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

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