



## Entrée

### **Filet Mignon \$35 GF**

w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

### **Pan Roasted Happy Bird Farm Chicken Breast \$25 GF** (Isle La Motte/Granville, VT)

w/house Vegetable, mashed Potatoes, Herbs & Butter

### **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

### **Seared Honeywilya Halibut \$35 GF** (Duxbury/Rochester, VT)

On a Curried Sweet Potato puree, w/spicy Herb Salad & toasted Coconut

### **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/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

### **Tomahawk Ribeye \$43 GF**


w/roasted Mushrooms, mashed Potatoes, & Veal Demi-Glace

## 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)

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*