



## Starters To Go

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

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

**Pork Belly & Collard Greens \$12 GF** (Addison, VT)  
Smoky Bacon Collard Greens topped w/crispy Pork Belly

**Potato Skins \$8** (Cabot/N Bennington, VT)  
Potato Skins stuffed w/Maplebrook Cheddar Curds, Bacon, Scallions & Cabot Sour Cream

## 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

**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// 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  = 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*