



Entrée

Maple Cured Pork Chop \$32 (Addison, VT)

w/wild Mushroom, Butternut Squash, & Pecan Farro & Sage Butter

Pan Seared Mahi-Mahi \$29 GF

w/roasted Eggplant & Tomato ragout, grilled Zucchini & a Balsamic drizzle

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

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

Grilled NY Strip \$32

w/French Fries & 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/ 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/ 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 or VT Creamery Goat Cheese \$2


Dessert Tonight: \$7

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

Ms. Elissa's Raspberry Charlotte (Rochester, VT)

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

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