



Starters To Go

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

Fried Brussels Sprouts \$12 V GF (Rochester/Weybridge, VT)
w/Maple Mustard Butter Sauce

Happy Bird Farm Maple Chili Wings \$15 (Isle La Motte/Rochester, VT)

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
Add Anchovy \$3, Chicken \$7, or Cajun Shrimp \$10, to any Salad

Entrée To Go

Spicy Blackened Tofu \$22 VG (Hardwick/Rochester, VT)
w/Rice, Spicy Cucumber Salad, Maple Chili Sauce & Uphill Farm Micro Greens

Marinated Beef Tips \$26 GF (Cambridge, VT)
Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

Cabot Sharp Cheddar Macaroni & Cheese \$17 V (Cabot/Weybridge, VT)
Add Bacon \$3/ Chicken or BBQ Pulled Pork \$7/ / Cajun Shrimp \$10

River Bend Farm Black Angus Burger \$17 (Rochester/Norwich/W Glover, VT)
w/5th 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

BBQ Pulled Pork Sandwich \$16 (Addison, VT)
On toasted Ciabatta Bread, w/Maple Cole Slaw, house made Pickle & hand cut Fries

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

Ask about our Desserts du Jour \$8

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*