

Starters To Go

Nitty Gritty Hush Puppies \$8 V (Charlotte/Rochester, VT)

w/Maple Sambal Aioli

Vegetable Spring Rolls \$9 V

w/Cabbage, Carrot, Mushroom, Scallions, Zucchini, Ginger & Garlic served w/Soy Scallion Sauce

Fried Brussels Sprouts \$12 V GF (Rochester/Weybridge, VT)

w/Maple Mustard Butter Sauce

Heirloom Tomato Caprese \$14 V GF (Granville/Middlebury, VT)

w/Maplebrook Farm Mozzarella, heirloom Tomatoes, & Herb Salad drizzled w/Balsamic Glaze

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

Ask about our Soup du Jour \$9

Entrée To Go

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$23 V (Bennington/Rochester/Websterville, VT)

w/Spinach, Sun-dried Tomato, Mushroom, Garlic, & Basil in a Parmesan Bechamel Sauce w/Uphill Farm Micro Greens

Add Bacon \$3/ Chicken \$7/ Cajun Shrimp \$9

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 \$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

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 \$27 GF (Cambridge, VT)

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

Ask about our Desserts du Jour \$8

V = Vegetarian GF=Gluten Free = New Item