



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

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 \$8

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

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

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*