



Entrée

Guinness Stew \$25 (Cambridge, VT)

Boyden Farm Beef, Turnip, Carrots, & Onion in a rich Guinness Gravy w/mashed Potatoes

Beer Battered Fish & Chips \$26

Wild caught Cod, w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

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

Pan Roasted Chicken \$25 GF (Isle La Motte, VT)

Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

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

w/Spinach, Sun Dried Tomato, Mushroom, & Garlic in a Parmesan Bechamel Sauce

Add Bacon \$3/ Chicken \$7/ Cajun Shrimp \$10

VT Sharp Cheddar Macaroni & Cheese \$17 V (Weybridge, VT)

Add Bacon \$3/ Chicken or BBQ Pulled Pork \$7/ Cajun Shrimp \$10

Champlain Farm Pork Bahn Mi Burger \$17 (Addison, VT)

Seasoned Pork Burger w/Maple Slaw, Shredded Carrots, Spicy Cucumber & Maple Sambal Aioli on Ciabatta Bread w/Fries

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

w/5 Generation Farm Sharp Cheddar, Tomato, & Greens on a house made Maple Brioche /hand cut Fries, & Maple Cole Slaw

Add thick cut Smoky Bacon or a farm fresh fried Egg \$3

Substitute Blue Ledge Bleu Cheese \$2


Dessert Tonight: \$8

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

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

w/Strawberries

Flourless Chocolate Cake V GF (Weybridge/Salisbury, 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.*