



Entrée

Grilled NY Strip \$34

w/French Fries & Veal Demi-Glace

Marinated Beef Tips \$26 GF (Cambridge, VT)

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

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 \$7/ Cajun Shrimp \$10

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 Bourbon Apple Crisp V (Rochester/Weybridge, VT)


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

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

w/whipped Cream

Bread Pudding V (Rochester/Weybridge, VT)

w/Maple Bourbon Caramel Sauce

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.*