



## Entrée

### **Beer Battered Honeywilya Fish & Chips \$26** (Duxbury, VT)

Alaska Lingcod w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

### **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 or VT Creamery Goat 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/whipped Cream

### **Flourless Chocolate Cake V GF** (Weybridge/Salisbury, VT)

### **Ms. Elissa's Banana Cream Pie V** (Rochester, 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.*