

Entrée

Pan Roasted Chicken \$26 GF (Isle La Motte, VT)

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

Tomahawk Ribeye \$45 GF

w/Herb Butter, mashed Potatoes & Veal Demi-Glace

Grilled NY Strip \$34 (Cambridge, VT)

w/French Fries & Veal Demi-Glace

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

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 half rack \$24 full rack \$ 37 (Addison, VT)

w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

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

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

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

Sweet Potato & Wild Mushroom Farro \$25 V (Rochester/Stockbridge/Weybridge, VT)

Farro, Confit Garlic, Hen of the Wood Mushrooms, Yams, Pecans & Cream topped w/Uphill Farm Microgreens

Dessert Tonight: \$8

Ms. Elissa's Rhubarb Custard Pie V (Rochester, VT)

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

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

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