



Entrée

Beer Battered Honeywilya Fish & Chips \$26 (Waitsfield/Norwich, VT)
Wild caught 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

Pistachio Crusted Honeywilya King Salmon \$36 (Duxbury, VT)
w/Raspberry Zinfandel Sauce, Cauliflower Puree & Roasted Potato

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/ Cajun Shrimp \$10

VT Sharp Cheddar Macaroni & Cheese \$17 V (Weybridge, VT)
Add Bacon \$3/ 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

Spicy Blackened Tofu \$23 VG GF (Hardwick/Rochester, VT)
w/Jasmine Rice, Spicy Cucumber Salad, Maple Chili Sauce & Uphill Farm Micro Greens

Dessert Tonight: \$8

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

Maple Bourbon Apple Crisp V (Rochester/Weybridge, VT)

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

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

Ms. Elissa's Maple Pecan 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.*