

Starters

Honeywilya Coho Salmon Tartare \$19 (Duxbury, VT) w/smoked Cream Cheese & Toast Points

Blackened Ahi Tuna \$21 GF (Rochester, VT) w/Bourbon Plum Sauce & Uphill Farm Micro Greens

Grits, Greens, & Beans \$13 GF (Cabot/Huntington/Granville/Springfield, VT) Cabot Cheddar Grits, Maple Bacon Baked Beans, & Old Road Farm Smoky Collard Greens w/Bacon

Old Road Farm Roasted Beets & VT Creamery Goat Cheese \$13 V GF (Websterville/Granville, VT) w/toasted Pumpkin Seeds & Pecans, topped w/Maple & Balsamic Drizzle

Happy Bird Farm Maple Chili Wings \$16 (Isle La Motte/Rochester, VT)

Nitty Gritty Hush Puppies \$8 V (Charlotte/Rochester, VT) w/Maple Sambal Aioli

Riverbend Farm Beef Liver Pate \$14 (Rochester, VT) Beef Liver Pate, Butter, pickled Mustard Seeds, & Capers, served w/toasted Baguette Slices

Salad, Sides & Soup

House Salad w/Maple Red Wine Vinaigrette \$8 V (Granville, VT)

Classic Caesar Salad \$10 (Salisbury/Norwich, VT)

Soul Caesar Salad \$11 GF (Granville/Salisbury/Springfield, VT) Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

Add Anchovy \$3, Chicken \$7, or Cajun Shrimp \$10/Ahi Tuna \$16 to any Salad

Fish Chowder \$8 (Weybridge, VT)

VG = Vegan V = Vegetarian GF=Gluten Free